

@MINABRASSERIEDUBAI
@CHEFMICHAELMINA

WELCOME
BIENVENUE
BENVENUTO
SVEIKI ATVYKAI
TERE TULEMAST
WILLKOMMEN

AN OASIS OF RELAXED ELEGANCE.
WHOEVER YOU ARE, WHEREVER YOU HAVE COME FROM,
WHATEVER BRINGS YOU HERE: WELCOME, OR WELCOME
BACK, TO MINA BRASSERIE. IT'S OUR PLEASURE TO SERVE
YOU, AND TO SURPRISE YOU — TIME AND AGAIN.

CHEF MICHAEL MINA HAS CREATED A MENU THAT IS
EXCLUSIVELY OURS — A CELEBRATION OF GLOBAL
INFLUENCES. THE CHOICES ARE ENTICINGLY YOURS.
WE SUGGEST YOU SHARE EVERYTHING,
EXCEPT PERHAPS DESSERT.

☼ STARTERS ☼

SWEET PEA SOUP 60
king crab, za'atar saj bread, lemon crema

SALMON TARTARE 95
caviar, avocado, lemon crème fraîche

TOMATO & AVOCADO SALAD 60
crispy quinoa, sumac, toasted sesame (V) (G)

LOBSTER AGNOLOTTI 115
sweet corn, morels, tomato confit

PETITE GREENS 50
pomegranate, pickled watermelon radish, manchego (V) (G) (N)

BURRATA SALAD 100
heirloom tomato, pesto, basil (V)(G)(N)

FLUKE CRUDO 110
orange & white soy vinaigrette, avocado, basil

POTATO GNOCCHI 85
artichoke, asparagus, parmesan (V)

MACARONI & MIMOLETTE GRATINÉE 75
bechamel (V)

ROASTED BEETS 60
hazelnuts, balsamic, warm goat's cheese (V) (G) (N)

MICHAEL MINA'S TUNA TARTARE 105
pine nuts, garlic, mint, sesame-habanero oil (N)

OAK GRILLED OCTOPUS 110
tomato five different ways, black garlic

WAGYU BEEF CARPACCIO 120
fresh truffle, crispy parmesan (G)

ROASTED FOIE GRAS 95
glazed mango, pistachio, kataifi (N)

BEEF TARTARE 105
black truffle, horseradish, crispy salsify (G)

⇒ MAINS ⇐

LOBSTER SPAGHETTI 140
white wine, tomato fennel ragu, basil

HALIBUT ALA PLANCHA 215
violet artichoke, olive, saffron cannellini bean purée

BUFFALO MOZZARELLA RAVIOLI 120
tomato sauce, taggiasche olive, parmesan (V)

DOVER SOLE 240
caviar-caper sauce, asparagus (G)

MEDITERRANEAN SEA BASS (serves 2) 350
tomato relish, fennel salad (G)

ROASTED NORWEGIAN SALMON 110
black lentils, ember-roasted carrot, tomato confit (G)

WOOD FIRED BABY CHICKEN 125
spiced rubbed baby chicken, chickpea, spinach (G)

ROASTED SEA BREAM 135
saffron fregola, preserved lemon, sundried tomato

LAMB THREE WAYS 165
black lime labneh, charmoula farro, carrot

⇒ WOOD-GRILLED STEAKS ⇐

We proudly feature Creekstone Farms Prime Black Angus cattle from the USA.

125G/250G FILET MIGNON 155/275

250G WAGYU FILLET 375

TOMAHAWK RIBEYE 775 (serves 2-3)

NY STRIP 250

⇒ ADD FOIE GRAS & BLACK TRUFFLE FOR A ROSSINI STYLE ⇐ 120

⇒ CLASSIC SIDES ⇐

PARMESAN TRUFFLE FRIES (V)

POTATO PURÉE (G)

GRILLED BROCCOLINI (V) (G)

CREAMED SPINACH

TRUFFLE MACARONI & CHEESE (V)

ASPARAGUS (V) (G)

CRISPY BRUSSELS SPROUTS

SMOKED MUSHROOMS (V)

AED 40 EACH OR SELECTION OF 3 SIDES FOR AED 100

(V) Vegetarian, (G) Gluten free, (N) Contain nuts