

@MINABRASSERIEDUBAI
@CHEFMICHAELMINA

MINA

BRASSERIE

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 —

GRILLED HALLOUMI 45
vine cherry tomatoes, grilled baguette (V)

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

CAESAR SALAD 50
baby gem lettuce, parmesan, croutons

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

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

CHERRY TOMATO GAZPACHO 65
heirloom cherry tomato, grilled baguette (V)

ROQUEFORT SALAD 70
endive, blue cheese dressing, caramelized walnut (V) (G) (N)

QUINOA SALAD 70
smoked duck breast, poached egg, asparagus (G)

AUBERGINE MILLE FEUILLE 75
buffalo mozzarella, tomato sauce, basil (V) (N)

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

SALMON TARTARE 95
caviar, avocado, lemon crème fraîche

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

OAK GRILLED OCTOPUS 110
chorizo potato cake, romesco, gremolata (G) (N)

MUSSELS ALLA MARINARA 155
blue mussels, garlic & herb sauce, crostini

PATE' DE FOIE GRAS 95
raspberry jelly, toasted croissant

BEEF TARTARE 105
pickled mustard, cornichons, dijonnaise, parmesan crisp (G)

ESCARGOT 110
puffed pastry, garlic & herb butter (N)

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

— ✨ MAINS ✨ —

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

LOBSTER SPAGHETTI 140
tomato fennel ragu, basil

PACCHERI SEAFOOD RAGÙ 140
seafood, pepperoncino, cherry tomato

WAGYU TAGLIATELLE 125
wagyu bolognese, parmesan, basil

ROASTED NORWEGIAN SALMON 125
marinated feta, citrus, olives, cherry tomato (G)

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

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

MEDITERRANEAN SEA BASS (serves 2) 375
tomato relish, fennel salad (G)

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

WAGYU BURGER 135
oglesfield cheese, caramelized onion, roasted mushrooms

SMOKED SHORT RIB 140
horseradish potato mash, roasted vegetables (G)

WOOD-GRILLED STEAKS

Served with confit tomato & beef jus (G)

WAGYU FILLET 250G 375

TOMAHAWK RIBEYE 775 (serves 2-3) (G)

125G FILET MIGNON 155

250G FILET MIGNON 275

AUSTRALIAN LAMB CHOPS 210

NY STRIP 250

RIB EYE 350

SIDES

AED 40 EACH

PARMESAN TRUFFLE FRIES (V) (G)

POTATO PURÉE (G) (V)

GRILLED BROCCOLINI (V) (G)

CREAMED SPINACH (V)

MACARONI GRATINÉE (V)

ASPARAGUS (V) (G)

CRISPY BRUSSELS SPROUTS

SMOKED MUSHROOMS (V) (G)