

A LA CARTE

RAW

Michael Mina's Tuna Tartare 120
pine nuts, garlic, habanero-sesame oil
(SE, F, E, G, N)

Oak Smoked Salmon 115
caviar, lemon crème fraîche,
pickled pearl onions (F, D, SU, G)



Wagyu Steak Tartare 125
egg yolk, caviar, tarragon, sourdough
(G, MU, E, F, SU)

Wagyu Beef Carpaccio 130
truffle, yuzu vinaigrette, garden leaves
(SU, F, MU, D)

Gillardeau Oysters 6 pcs 340
mignonette sauce (MO, SU)



APPETIZERS

Tomato Soup 75
wood-fired tomato soup, grilled cheese sandwich
(SE, D, G, V)

Aubergine Mille-Feuille 85
aged parmesan, creamy dijon sauce, basil
(V, N, G, D, MU)

Truffle Gratinée 95
mimolette cheese, ziti pasta, truffle cream (G, D, V)

Foie Gras Terrine 130
crispy bread, granny smith apple, cocoa nibs (G)

Grilled Octopus 125
potato, romesco, grilled pepper dill salsa
(MO, N, GF, SU)

Simply Shrimp 120
garlic, lemon, red chili (C, D, G)

Boeuf aux Moutardes 165
beef tenderloin cubes, cornichons, jus, grainy mustard
(G, D, CE, SU, MU)

Escargots à la Bourguignonne 120
herb butter, tarragon crumbs (G, D)



SALADS

Niçoise Salad 105
confit tuna, haricots verts, quail egg, dressing
(F, E, MU, SU, C)

Petite Green Salad 75
radish, cucumber, tomato, dijon vinaigrette
(MU, SU, VE, V)

Burrata Caprese 95
marinated tomatoes, basil oil (V, GF, D)

Tomato and Avocado Salad 95
crispy quinoa, sumac, lemon tahina
(D, SE, VE, V, SU)

Roasted Beetroot 80
dijon dressing, hazelnut, goat cheese
(D, N, GF, V, SU, MU)

Endive Crab Salad 95
crab, garlic crumbs, caesar dressing (D, E, F, G, MU)

Some of our dishes on the menu may contain allergens that could pose a risk to individuals with food allergies.

Please feel free to speak to one of the staff members regarding any special dietary requirements you may have.

(LS) Locally Sourced, (V) Vegetarian, (VE) Vegan, (N) Nuts, (GF) Gluten Free, (G) Gluten, (D) Dairy, (F) Fish, (C) Crustaceans, (E) Egg, (SO) Soya, (SU) Sulphites, (CE) Celery, (MO) Molluscs, (MU) Mustard, (SE) Sesame

All prices are in U.A.E. Dirhams, inclusive of 10% service charge, 5% VAT and are subject to 7% Municipality fee.

➤ MAINS ➤

Wild Mushroom Rigatoni <i>porcini infused veloute, parmesan, roasted mushroom</i> (V, E, D, SO)	140	Tuna Steak <i>tomato salsa, basil cress (F, GF, SU)</i>	185
Linguine Burrata <i>cherry tomato sauce, pesto powder (N, V, D)</i>	150	Marinated Chicken <i>green garlic, orzo, chimichurri, chicken jus</i> (D, CE, SU)	165
King Crab Spaghetti <i>cherry tomato, lemon zest, crispy garlic, red chili</i> (G, C, E, D, SU, CE)	195	Veal Chop <i>pepper mash potato, green peas ragout (D, CE, SU)</i>	220
Local Seabream <i>asparagus, crushed citrus potato, charred tomato relish</i> (GF, F, LS, SU)	195	Steak Frites <i>NY strip, fries, herb sauce (GF, D, MU, CE)</i>	185
Scottish Salmon <i>beluga lentil, tomato vinaigrette, artichoke</i> (GF, SU, CE, F)	205	Chargrilled Lamb Cutlets <i>smoked eggplant, pomegranate (D, G, SU)</i>	195
Roasted Sea Bass <i>saffron fregola, preserved lemon, broccolini</i> (E, G, D, F, SU, C)	190	Wagyu Burger <i>gouda cheese, caramelized onion, crispy onion</i> (G, MU, D, E)	160

➤ WOOD-GRILLED STEAKS ➤



300g Rib Eye AED 325	300g NY Strip AED 315	250g Wagyu Filet AED 415	250g Filet Mignon AED 340	200g Fullblood Kobe Tenderloin AED 1,150
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SELECT YOUR COOKING STYLE

Surf And Turf 90
Diane Style 85
Rossini Style 100
Mina Style 55



SELECT YOUR CHOICE OF SAUCE

Béarnaise
Pepper
Mushroom
Chimichurri

➤ SHARING FOR TWO ➤

1.2kg Tomahawk <i>truffle mashed, grilled baby gem</i>	890	Whole Sea Bream <i>meunière sauce</i>	350
1kg Porter House <i>truffle mashed, grilled baby gem</i>	640	Whole Loup de Mer <i>tomato olive basil relish</i>	380

➤ SIDES ➤

Mushroom Fricassee (GF, D, CE)	55	Potato Lyonnaise (D, CE, GF, LS)	55
Parmesan Truffle Fries (V, GF, D)	65	Creamed Spinach (D, G, V)	55
Broccolini (V, GF, D)	55	Brussels Sprouts Agrodolce (F, SO)	55
Potato Gratin (D, V)	55	Grilled Asparagus (VG)	55

➤ MINA SPECIALS ➤

6 PM - 9 PM

Mondays

Moules Frites,
Bottomless White Wine
315 AED per person

Tuesdays

Oysters,
Bottomless White Wine
390 AED per person

Saturdays

Steak Frites,
Bottomless Red Wine
380 AED per person

❖ DESSERTS ❖

Tiramisu 80

mascarpone mousse, lady finger, coffee chocolate sauce (D, G, E)

**Chocolate Soufflé 75

70% Guanaja, vanilla ice cream (D, E)

Michael Mina's Banana Tarte Tatin 65

*puff pastry, toffee caramel, honey ice cream,
caramel sauce (D, G)*

Pecan 80

*chocolate rice crispy, homemade pecan praline mousse,
soft chocolate ganache, chocolate gavotte (D, G, N, E)*

Mint and Lemon Merengue 80

merengue shell, lemon mint sorbet, mint jelly, fresh fruit cubes (D, E)

Cookie 75

gianduja cookie, hazelnut praline ice cream (D, G, N)

Charcoal Pineapple Basbusa 80

*passion fruit and lychee infusion, charcoal grilled pineapple,
basbusa sponge, coconut sorbet (D, G, E)*

****PLEASE ALLOW 15 MINUTES FOR PREPARATION**

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⇨ AFTERS ⇨

FORTIFIED AND BOTRYTISED

CHÂTEAU D'YQUEM SAUTERNES, 2005 1,400

WARRE'S OTIMA 20 YRS TAWNY 185

TAYLOR 10 YRS 125

COCKBURN'S LATE BOTTLED VINTAGE PORT, 2017 105

BARBEITO, MADEIRA, 5 YEAR OLD, LICOROSO BOAL RESERVE 105

COFFEE

AMERICANO 54

ESPRESSO 44 / DOUBLE ESPRESSO 54

MACCHIATO 49 / DOUBLE MACCHIATO 59

CAPPUCCINO 59

LATTE 59

ORGANIC TEA

ENGLISH BREAKFAST / 49

MAJESTIC EARL GREY / 49

JAPANESE SENCHA / 54

MOROCCAN MINT / 59

JASMINE MAO JIAN / 49

ROSE WHITE / 49

PEACH AND PEAR / 49

CHAMOMILE / 44

Sustainably Sourced 

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