Michelin-starred MICHAEL MINA, Michael’s flagship restaurant, represents the culmination of his core culinary philosophies, Middle Eastern heritage, lauded chronicles as a chef and restauranteur, and personal character.

Michael, in collaboration with Executive Chef Raj Dixit and the talented team behind the Michelin-starred restaurant, is proud to unveil the next chapter of MICHAEL MINA. Guests will be treated to the ultimate spice journey with a vibrant new menu that pays homage to Michael’s Middle Eastern heritage, showcasing a never-before-seen, supremely elevated take on cuisine from the region.

LOCATION
252 CALIFORNIA STREET
SAN FRANCISCO, CA 94111
415.397.9222

MANAGING CHEF
MICHAEL MINA

EXECUTIVE CHEF
RAJ DIXIT

GENERAL MANAGER
GIOVANNI PUGLIESE

SOMMELIER
JEREMY SHANKER

VENUE CAPACITY
FULL BUYOUT
110 SEATED
250 RECEPTION
PRIVATE DINING ROOM
25 SEATED
PRIVATE DINING

MICHAEL MINA San Francisco offers a private dining room, a beautiful venue that can accommodate up to 25 guests as a seated dinner. The restaurant is also available to reserve in its entirety for special events.
Michael Mina’s story is one of two decades of influence, passion and achievement. With the October 2010 opening of MICHAEL MINA, his eponymous signature restaurant in San Francisco, Michael is at the helm at the same location (formerly AQUA) and city where he first established his culinary reputation 20 years ago.

With accolades including James Beard Foundation “Who’s Who of Food & Beverage” inductee in 2013, Bon Appétit Chef of the Year 2005, San Francisco Magazine Chef of the Year 2005, as well as the International Food and Beverage Forum’s Restaurateur of the Year 2005, Michael continues to dazzle the culinary world with bold dining concepts that have contributed to San Francisco’s reputation as a world-class epicurean destination and made him an integral part of the dining scene across the country.

Michael’s culinary and business vision led to the founding of Mina Group, with partner Andre Agassi in 2002. Under the auspices of Mina Group, he has opened almost 30 operations including MICHAEL MINA, CLOCK BAR, RN74, BOURBON STEAK, ARCADIA, STONEHILL TAVERN, STRIPSTEAK, WIT & WISDOM, PUB 1842, THE HANDLE BAR, MICHAEL MINA 74, PABU, THE RAMEN BAR, BOURBON PUB, LOCALE MARKET, BARDOT BRASSERIE and THE MINA TEST KITCHEN.
LUNCH
3-COURSE MENU - $55 PER PERSON

STARTER
AH TUNA TARTARE*
URFA PEPPER, PINE NUT, FINGER LIME

KALE & LITTLE GEM SALAD
TAHINI, POMEGRANATE, FALAFEL

CAULIFLOWER "SCHNITZEL"
FAIRYTALE EGGPLANT, TUMERIC, CAPERS

*HOUSE-MADE TROFIE OR CAVATELLI ($20 SUPPLEMENT)

ENTRÉE
ORGANIC CHICKEN & DUMPLING
RICOTTA GNUDI, RED KURI SQUASH, LEMON

CHATAM BAY COB
GOLDEN SESAME, BLACK TAHINI, ROASTED CABBAGE

YEMENITE-STYLE BEEF RIBEYE
SALSIFY, CIPOLLINI ONION, BLACK OLIVE

DESSERT
SPICED APPLE SORBET
OATS, CARAMEL

CARAMEL MILK CHOCOLATE
PERSIMMON, HAZELNUT, CANDY CAP

*Dietary restrictions can be accommodated
Menus are subject to change based on seasonal availability

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
DINNER
4-COURSE MENU - $135 PER PERSON

STARTER
PLEASE PRESELECT 2 OPTIONS

AHÍ TUNA TARTARE* URFA PEPPER, PINE NUT, FINGER LIME
TERRINE OF BEETROOT DUKKAH, MARCONA ALMOND, GOAT FETA
CHARCOAL-GRILLED BABY OCTOPUS FUL MEDAMES, HEN EGG, CADAMOM SCHUG

*MICHAEL'S PARFAIT OSETRA CAVIAR, SMOKED SALMON, CRÈME FRAÎCHE ($50 SUPPLEMENT)

MIDDLE
PLEASE PRESELECT 1 OPTION

HOUSE-MADE TROFIE ARTICHOKE, BURRATA, PRESERVED LEMON
HOUSE-MADE CAVATELLI SALT MEADOW LAMB, SUGO, GREEN OLIVE & HARISSA

*SHAVED ITALIAN WHITE ALBA TRUFFLES (MP SUPPLEMENT)

ENTRÉE
PLEASE PRESELECT 2 OPTIONS

TAI SNAPPER MOLOKHIYA, TOMATO-SHELLFISH STEW, FAVA BEANS
SPICED SQUAB KOSHARY RICE, KEFTA, QUINCE MUSTARDA
YEMENITE-STYLE BEEF RIBEYE SALISFY, CIPOLLINI ONION, BLACK OLIVE

*GRILLED MAINE LOBSTER ALMOND, COCONUT, SAFFRON, ROMANESCO, OKRA ($45 SUPPLEMENT)

DESSERT
PLEASE PRESELECT 2 OPTIONS

AISH EL SARAYA Brioche, Cream Cheese, Pistachio
APPLE PINE NUT, CARAMEL, CELERY
HARBISON CHEESE HONEY COMB, MARCONA ALMOND, WHITE TRUFFLE
MILK CHOCOLATE PERSIMMON, GRAHAM, CANDY CAP

*Dietary restrictions can be accommodated
Menus are subject to change based on seasonal availability

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
DINNER

5-COURSE TASTING MENU
$150 PER PERSON

AMUSE

NANTUCKET BAY SCALLOP
CALAMANSI, BLACK RADISH, KATAIFI

MICHAEL'S PARFAIT
OSETRA CAVIAR, SMOKED SALMON, CRÈME FRAÎCHE ($50 SUPPLEMENT)

FIRST

AHI TUNA TARTARE*
URFA PEPPER, PINE NUT, FINGER LIME

SECOND

TAI SNAPPER
MOLOKHIYA, TOMATO-SHELLFISH STEW, FAVA BEANS

THIRD

SPICED SQUAB
KOSHARY RICE, KEFTA, QUINCE MUSTARDA

FOURTH

YEMENITE-STYLE BEEF RIBEYE
SALSIFY, CIPOLLINI ONION, BLACK OLIVE

*JAPANESE A-5 MIYAZAKI WAGYU BEEF ($79 SUPPLEMENT)

FIFTH

PROFITEROLE
COFFEE, DARK CHOCOLATE

*DIETARY RESTRICTIONS CAN BE ACCOMMODATED
MENUS ARE SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
FIRST

TERRINE OF BEETROOT
DUKKAH, MARCONA ALMOND, GOAT FETA

‘TOMATO BÖREK’ TOASTED SESAME, BROWN BUTTER, AUSTRALIAN BLACK TRUFFLE
($10 SUPPLEMENT)

SECOND

TENBRINK FARMS RED KURI SQUASH VELOUTE
CHANTERELLE, CHARRED ONION, HEN EGG

THIRD

CAULIFLOWER “SCHNITZEL”
FAIRYTALE EGGPLANT, TUMERIC, CAPER

FOURTH

AISH EL SARAYA
BRIOCHE, CREAM CHEESE, PISTACHIO

MENUS ARE SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY
CANAPÉ MENU

PLATTERS

MARKET OYSTERS HIBISCUS MIGNONETTE | 4.50 EACH

CHEF MINA’S SIGNATURE MINIATURE CAVIAR PARFAIT OR WITH TRADITIONAL ACCOMPANIMENTS
195 CALIFORNIA RESERVE (PER 1 OZ) | 225 RUSSIAN (PER 1 OZ) | 275 GOLDEN (PER 1 OZ)

ARTISANAL CHEESEBOARD TRADITIONAL ACCOMPANIMENTS | 150 (SERVES 10-12)

SELECTION OF CHARCUTERIE PICKLES, MOSTARDA, FARMERS MARKET FRUIT | 180 (SERVES 10-12)

SEASONAL CANAPÉS

PRICED PER PERSON

SELECTION OF THREE | 35
SELECTION OF FOUR | 45
SELECTION OF FIVE | 50
SELECTION OF SIX | 55
ANY ADDITIONAL CANAPÉS | 15

BLACK TRUFFLE-GRILLED CHEESE SANDWICH BRILLAT SAVARIN, AUSTRALIAN BLACK TRUFFLE

“AIR BREAD” EGGPLANT, OMANI LIME, SMOKED TROUT ROE

SPRING PEA AND FAVA BEAN FALAFEL LABNEH

WARM-SMOKED SALMON FATEER, SUMAC ONIONS, OSSETRA CAVIAR

MEDJOOL DATE BON BON FOIE MOUSSE, PRESERVED LEMON

STEAK TARTARE SHEBA #40 SPICE, CRISPY RICE PAPER

WAGYU BEEF KEBOB GREEN OLIVE, SPRING ONION

CRISPY HALLOUMI GRAPE LEAF, ZA’ATAR

MENUS ARE SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY