

@MINABRASSERIEDUBAI

@CHEFMICHAELMINA

# WELCOME

BIENVENUE

**BENVENUTO**  
**SVEIKI ATVYK** ◻  
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.

WE INVITE YOU TO CREATE YOUR OWN FINING DINING EXPERIENCE

➤ BUSINESS LUNCH ➤

AED 135 for 3 course including tea or coffee

AVAILABLE FROM SUNDAY TO THURSDAY

➤ TO START ➤

MORTADELLA OF SOLE & PRAWN

pistachio, house pickles, toasted baguette (N)

BADIA FARMS BLOOM LETTUCE

house-made ricotta salata, burnt orange vinaigrette, chia seed (V) (G)

MARINATED AVOCADO

mustard dressing, quail egg, sesame (V)

➤ ENTRÉE ➤

PAPPADELLE

dried tomato, zucchini, pesto (V)

GLAZED COD

broccoli rabe, mushroom broth

WOOD GRILLED LAMB RACK

textures of carrot, lamb jus (G)

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

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

— ❄️ DESSERT ❄️ —

CHOCOLATE MARQUISE

aerated chocolate, raspberry (N)

PIÑA COLADA SLICE

spiced coconut cake, pineapple jelly, whipped chocolate ganaché

FRESH FRUIT PLATTER

— ❄️ *Lunchtime Wines by the Glass* ❄️ —

***White***

***Anakena, Sauvignon Blanc, Chile AED 40***

***Red***

***Terre Allegre, Sangiovese, Italy AED 40***

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