

@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

WHITE ASPARAGUS SALAD 95
bottarga, caviar, egg yolk emulsion (G)

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

EGGPLANT CRISP 45
eggplant purée, balsamic, pesto (V)

BUTTER LETTUCE 50
shaved vegetables, orange, fines herb vinaigrette (V) (G)

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

BURRATA STRACCIATELLA 100
tomato, balsamic, pesto (N) (V)

SWEET POTATO GNOCCHI 85
brown butter, ricotta, candied walnut (N) (V)

MACARONI & MIMOLETTE GRATINÉE 75
bechamel (V)

KALE CAESAR 55
crouton, parmesan cheese

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

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

BEET-CURED SALMON 90
mustard dressing, quail egg, cornichon

OAK GRILLED OCTOPUS 110
tomato five different ways, black garlic

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

DUCK LEG CONFIT 85
crispy polenta, chestnut, tomato-onion jam (N) (G)

➤ MAIN PLATES ➤

PORCINI RAVIOLI 130
truffle, parmesan, roasted mushrooms (V)

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

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

HOKKAIDO COD DUO 150
house made cod sausage, lobster bisque, snow peas (G)

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

PACIFIC ROCK BASS 235 / 450
half or whole, shaved fennel, lemon (G)

LOBSTER TAGLIOLINI 155
squid ink pasta, tomato-fennel ragu, bottarga

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

LAMB THREE WAYS 165
chops, merguez, shoulder pavé (G) (N)

BRASSERIE BURGER 90
duck confit, beef patty, red onion jam, oglesfield cheese

STEAK & FRIES
wood fire grilled steaks served with confit tomato & beef jus

125G FILET MIGNON 155

250G FILET MIGNON 275

NY STRIP 250

RIB EYE 350

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