

@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 ⇐

ROASTED SQUASH SOUP 50  
butternut squash, almonds, spiced crema (N)

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

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

PETITE GREENS 50  
pomegranate, pickled pumpkin, 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 80 (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 95  
confit egg, red pepper emulsion, bulgur (N)

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  
potato crust, couscous, lemon-dill vinaigrette

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

WOOD FIRED BABY CHICKEN 125  
spiced rubbed baby chicken, chickpea conserva, jus (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

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