

@MINABRASSERIEDUBAI  
@CHEFMICHAELMINA

**WELCOME**  
**BIENVENUE**  
**BENVENUTO**  
SVEIKI ATVYKĖ  
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  
almond, spiced crema (N) (V)

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

PETIT GREENS 50  
pomegranate, pickled pumpkin, almond, manchego (V) (G) (N)

FIG & BURRATA 100  
stracciatella, heirloom tomato, crispy bresaola, balsamic

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

VACHERIN MONT D'OR 110  
melted mont d'or cheese, potato, cornichon (V) (G)

BEET SUNDAE 60  
savory goat cheese ice cream, hazelnuts, balsamic, bitter greens (V) (G) (N)

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

HOKKAIDO SCALLOP CARPACCIO 85  
blood orange, endive, celery (G)

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

OYSTERS ON THE HALF SHELL  
3 for 80, Half Dozen 150, One Dozen 275 (G)

OAKED GRILLED OCTOPUS 110  
tomato five different ways, black garlic

FOIE GRAS CRÈME BRÛLÉE 105  
pomegranate, toasted almond, crostini (N)

BEEF TARTARE 95  
confit egg, red pepper emulsion, walnut, bulgur (N)

DUCK CONFIT 85  
crispy polenta, chestnut, St. Paulen cheese, tomato, onion jam (N) (G)

## ⇨ GRILLED SHELLFISH ⇩

Choice of Aleppo Pepper or Miso Butter

SMALL SHELLFISH PLATTER 325  
3 scallops, 3 crab legs, 1/2 lobster tail, 3 prawns

LARGE SHELLFISH PLATTER 625  
6 scallops, 6 crab legs, lobster tail, 6 prawns

## → SEA ←

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

CRISPY SKIN SALMON 120  
contrasts & textures of root vegetables (G)

DOVER SOLE 240  
toasted cous cous, fall vegetables, lemon dill vinaigrette (G)

LOBSTER TAGLIOLINI 155  
tomato fennel ragu, bottarga, squid ink tagliolini

WHOLE-ROASTED FISH  
Check with your server for today's market selection

## → LAND & EARTH ←

PORCINI RAVIOLI 130  
black truffle, parmesan, roasted mushrooms (V)  
Add white truffle 65 AED per gram

LAMB TRIO 165  
rack chop, house made merguez, shoulder pavé, cashew-date butter, quinoa (G) (N)

GOLDEN CHICKEN DUO 135  
crispy leg roulade, black truffle breast mille feuille, ember-roasted carrot (G)

WHOLE-ROASTED BARBARY DUCKLING FOR TWO 325  
pickled berries, chanterelles & hedgehog mushrooms, herbed potatoes (G)

## → WOOD-GRILLED STEAKS ←

We proudly feature Creekstone Farms Prime Black Angus cattle from the USA.

125G/250G FILET MIGNON 155/275

TOMAHAWK RIBEYE 775 (serves 2-3)

NY STRIP 250

RIB EYE 350

→ MAKE ANY STEAK ROSSINI STYLE WITH FOIE GRAS & BLACK TRUFFLE ← 120  
Add white truffle 65 AED per gram

## → CLASSIC SIDES ←

PARMESAN TRUFFLE FRIES (V)

POTATO PURÉE (G)

GRILLED BROCCOLINI (V) (G)

CREAMED SPINACH

TRUFFLE MACARONI & CHEESE (V)

ROASTED SQUASH (V) (G) (N)

CRISPY BRUSSELS SPROUTS

SMOKED MUSHROOMS (V)

AED 40 EACH OR SELECTION OF 3 SIDES FOR AED 100

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