

@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) (V)

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

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)

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

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

OAK GRILLED OCTOPUS 110
tomato five different ways, black garlic

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

ROASTED FOIE GRAS 95
glazed mango, pistachio, kataifi (N)

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

DUCK LEG CONFIT 85
crispy polenta, chestnut, 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

— MAINS —

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

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

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

DOVER SOLE 240
potato crust, couscous, lemon-dill vinaigrette (G)

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

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

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

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

MILK FED VEAL CHOP 195
sweet pepper aigre dolce, broccoli rabe (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

— ADD FOIE GRAS & BLACK TRUFFLE FOR A ROSSINI STYLE — 120

— 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