

@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 ☼

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

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

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

ROASTED SQUASH SOUP 50
almond, spiced crema (N) (V)

FIG & BURRATA 95
stracciatella, heirloom tomato, crispy bresaola, balsamic

ROASTED BEETS 55
goat cheese, toasted hazelnuts, balsamic reduction (V) (G) (N)

ESCARGOT 85
preserved lemon butter

MICHAEL MINA'S TUNA TARTARE 95
pine nuts, garlic, mint, sesame-habanero oil (N)

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

CHARRED OCTOPUS 95
crispy potato, harissa, saffron aioli, pickled tomato

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

PRIME BEEF TARTARE 95
traditional garnishes, baguette

☼ GRILLED SHELLFISH ☼

Choice of Aleppo Pepper or Miso Butter

SMALL PLATTER 295
3 Scallops & 3 Prawns with 1/2 Lobster Tail & King Crab

LARGE PLATTER 575
6 Scallops & 6 Prawns with 1 Lobster Tail & King Crab

⇒ SEA ⇐

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

SEARED NORWEGIAN SALMON 120
textures of cauliflower, citrus (G)

DOVER SOLE 225
toasted cous cous, fall vegetables, lemon dill vinaigrette (G)

LOBSTER TAGLIOLINI 155
tomato fennel ragu, lobster chunks, 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 50 AED per gram

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

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)
Add white truffle 50 AED per gram

⇒ 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 50 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