



M I C H A E L M I N A

SAN FRANCISCO

## MICHAEL MINA SAN FRANCISCO

Michelin-starred MICHAEL MINA, Michael's flagship restaurant, represents the culmination of his core culinary philosophies, Middle Eastern heritage, lauded chronicles as a chef and restaurateur, and personal character.

Michael, in collaboration with Executive Chef Raj Dixit and the talented team behind the Michelin-starred restaurant, is proud to unveil the next chapter of MICHAEL MINA. Guests will be treated to the ultimate spice journey with a vibrant new menu that pays homage to Michael's Middle Eastern heritage, showcasing a never-before-seen, supremely elevated take on cuisine from the region.

### LOCATION

252 CALIFORNIA STREET  
SAN FRANCISCO, CA 94111  
415.397.9222



**MANAGING CHEF**  
MICHAEL MINA

**EXECUTIVE CHEF**  
RAJ DIXIT

**GENERAL MANAGER**  
GIOVANNI PUGLIESE

**MASTER SOMMELIER**  
JEREMY SHANKER

### VENUE CAPACITY

**FULL BUYOUT**  
110 SEATED  
220 RECEPTION

**PRIVATE DINING ROOM**  
25 SEATED

## PRIVATE DINING

MICHAEL MINA San Francisco offers a private dining room, a beautiful venue that can accommodate up to 25 guests as a seated dinner. The restaurant is also available to reserve in its entirety for special events.





Born in Cairo, Egypt, Chef Michael Mina has enjoyed a love affair with the kitchen, creating memorable dining experiences for guests from a very early age.

Chef Mina's epicurean journey began in 1987 at the Culinary Institute of America in Hyde Park. During those 18 months of formal schooling, he spent his weekends sharpening his natural talents with hands-on experience in Charlie Palmer's kitchen at the upscale Aureole in New York City.

At the start of his career, Chef Mina was presented with the opportunity of alifetime with then-executive chef of the Bel Air Hotel in Los Angeles, Chef George Morrone. The two were asked to develop a concept and create a menu for an upscale seafood restaurant in San Francisco – the city Chef Mina had dreamed of calling home one day.

Welcomed to San Francisco by a major earthquake his second day in the city, he was unfazed and went to work immediately under Chef George's direction. Chef Mina dedicated himself to creating a complete dining experience – training the entire kitchen staff personally and refining the menu as chef de cuisine. AQUA opened to rave reviews and national acclaim in 1991. Chef Mina served as AQUA's executive chef from 1993 to 2002, where he was awarded Rising Star Chef of the Year in 1997 and Best California Chef in 2002 by the James Beard Foundation.

Chef Mina's culinary and business vision led to the founding of his company, MINA Group, with partner Andre Agassi in 2002. Under the auspices of MINA Group, he has opened over 45 operations around the world.

Honored with numerous accolades, including a Michelin star at MICHAEL MINA from 2012 to 2010, James Beard Foundation "Who's Who of Food & Beverage" inductee in 2013, Bon Appétit Chef of the Year 2005, and many more, Chef Mina continues to dazzle the culinary world with bold dining concepts.



## LUNCH MIDDLE'TERRANEA TASTING

\$55 PER PERSON

### MEZZE - SERVED FAMILY-STYLE

SUMAC-MARINATED BEETS  
GEM LETTUCE & SESAME  
CHILLED LOBSTER & MELON  
HEIRLOOM TOMATO & HALLOUMI  
CHEF MINA'S TARTARE OF AHI TUNA  
*Supplement | \$9 per guest*

FAVA BEAN FALAFEL  
PHYLLO & MEDJOL DATE  
MISSION FIG & SESAME  
CHICKPEA PANISSE

### ENTRÉE - SERVED FAMILY-STYLE - PRESELECT TWO

GRILLED WILD YELLOWTAIL  
TOMATO, ALMOND, GREEN OLIVE  
YEMENITE-STYLE BEEF SHORT RIB  
GALANGAL MATBUCHA, WHITE YAM  
GRILLED MAINE LOBSTER  
COCONUT, SAFFRON, ALMOND  
*Supplement | \$20*

ROASTED ORGANIC CHICKEN  
MOLOKHIYA, OKRA, CINNAMON  
CAULIFLOWER 'SCHNITZEL'  
FAIRYTALE EGGPLANT, HALLOUMI, CAPER  
HAND-CUT TAJARIN  
ITALIAN WHITE ALBA TRUFFLE, BROWN BUTTER  
*Supplement | \$35*

### SIDES - SERVED FAMILY-STYLE

ARTICHOKE BARIGOULE  
BRUSSELS SPROUTS

BROWN BUTTER COUS COUS  
KOSHARY RICE

### DESSERT - FOR THE TABLE

SEASONAL FRUIT  
FROZEN YOGURT

FLORENTINE COOKIES

\*DIETARY RESTRICTIONS CAN BE ACCOMMODATED

MENUS ARE SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*



## LUNCH

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3-COURSE MENU - \$59 PER PERSON

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### STARTER

#### TARTARE OF AHI TUNA\*

URFA PEPPER, PINE NUT, FINGER LIME

#### SALAD OF ORGANIC BIBB LETTUCES

EASTER EGG RADISH, FALAFEL, SUMAC VINAIGRETTE

#### CAULIFLOWER 'SCHNITZEL'

FAIRYTALE EGGPLANT, HALLOUMI, CAPER

#### \*ADDITIONAL PASTA COURSE *Supplement* | \$15

RICOTTA GNUDI OR CAVATELLI

### ENTRÉE

#### ORGANIC CHICKEN & DUMPLING

RICOTTA GNUDI, MEDJOOL DATE, ROMANO BEAN

#### GRILLED WILD YELLOWTAIL

TOMATO, ALMOND, GREEN OLIVE

#### YEMENITE-STYLE BEEF STRIP STEAK

GALANGAL MATBUCHA, WHITE YAM

#### TRADITIONAL CASSOULET TOULOUSAIN

BRAISED LAMB, MERGUEZ SAUSAGE, WHITE BEAN

### DESSERT

#### STRAWBERRY SORBET

BLACK SESAME, PERILLA

#### CHOCOLATE PYRAMID

SUNFLOWER PRALINE, BLACKBERRY

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## DINNER MIDDLE'TERRANEA TASTING

\$135 PER PERSON

### MEZZE - SERVED FAMILY-STYLE

SUMAC-MARINATED BEETS  
GEM LETTUCE & SESAME  
CHILLED LOBSTER & MELON  
HEIRLOOM TOMATO & HALLOUMI  
CHEF MINA'S TARTARE OF AHI TUNA

*Supplement | \$9 per guest*

FAVA BEAN FALAFEL  
PHYLLO & MEDJOL DATE  
MISSION FIG & SESAME  
CHICKPEA PANISSE

### SEAFOOD - PLEASE CHOOSE ONE

BANANA-LEAF ATLANTIC BASS  
GINGER, LEEKS, RAS EL HANOUT  
CHERMOULA RUBBED YELLOWTAIL  
CITRUS LABNEH, CARDAMOM SCHUG

*Additional Entree Supplements*

GRILLED MAINE LOBSTER  
*Supplement | \$25 per guest*

A-5 WAGYU STRIP LOIN  
*Supplement | \$79 per ounce*

### MEAT - PLEASE CHOOSE ONE

BEEF FILET MIGNON  
HASSLEBACK POTATO, ALEPPO PEPPERS  
BLACK GARLIC CHICKEN  
KABOCHA SQUASH, OMANI LIME

FRESHLY SHAVED BLACK TRUFFLES  
*Supplement | \$25 per guest*

FRESHLY SHAVED ALBA WHITE TRUFFLE  
*Supplement | \$55 per guest*

### SIDES - SERVED FAMILY-STYLE

ARTICHOKE BARIGOULE  
BRUSSELS SPROUTS

FREEKEH TABBOULEH  
KOSHARY RICE

### DESSERT - PLEASE CHOOSE TWO

STRAWBERRIES & CREAM  
LEMON MERINGUE

CHOCOLATE TART

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## DINNER

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### 4-COURSE MENU - \$145 PER PERSON

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#### STARTER

PLEASE PRESELECT 2 OPTIONS

**TARTARE OF AHI TUNA\*** URFA PEPPER, PINE NUT, FINGER LIME

**TENBRINK HEIRLOOM TOMATOES** COMPRESSED WATERMELON, HALLOUMI, URFA PEPPERS

**CHARCOAL-GRILLED BABY OCTOPUS** FUL MEDAMES, HEN EGG, CARDAMOM SCHUG

**\*MICHAEL'S PARFAIT** OSETRA CAVIAR, SMOKED SALMON, CRÈME FRAÎCHE *Supplement* | \$50

#### MIDDLE

PLEASE PRESELECT 1 OPTION

**RICOTTA GNUDI** BURGUNDY TRUFFLE, WILD MUSHROOM, MEDJOOL DATE

**HOUSE-MADE CAVATELLI** BABY LAMB SUGO, GREEN OLIVE, PRESERVED LEMON

**\*FRESHLY SHAVED ALBA WHITE TRUFFLES** *Supplement* | \$55

#### ENTRÉE

PLEASE PRESELECT 2 OPTIONS

**WILD ATLANTIC BASS** MOLOKHIYA, TOMATO-SHELLFISH STEW, FAVA BEANS

**GRILLED WOLFE RANCH QUAIL** CONCORD GRAPE, BLACK LIME, KEFTA

**YEMENITE-STYLE BEEF STRIP STEAK** GALANGAL, MATBUCHA, WHITE YAM

**\*GRILLED MAINE LOBSTER** ALMOND, COCONUT, SAFFRON, ROMANESCO, OKRA *Supplement* | \$45

#### DESSERT

PLEASE PRESELECT 2 OPTIONS

**HARBISON CHEESE** SPICED WALNUTS, HONEYCOMB, WILD HERB

**MUSKMELON** COCONUT BLANC MANGER, BURNT FIG LEAF

**GLAZED STRAWBERRY** BLACK SESAME, FROMAGE BLANC, PERILLA

**CHOCOLATE PYRAMID** SUNFLOWER PRALINE, BLACKBERRY

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DINNER

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4-COURSE VEGETARIAN TASTING MENU  
\$105 PER PERSON

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FIRST

**TENBRINK HEIRLOOM TOMATO**

COMPRESSED WATERMELON, HALLOUMI, HOLY BASIL

SECOND

**CAULIFLOWER 'SCHNITZEL'**

FAIRYTALE EGGPLANT, TURMERIC, CAPER

THIRD

**KABOCHA SQUASH AGNOLOTTI**

GINGER, SESAME, MATSUTAKE MUSHROOM BOUILLON

FOURTH

**GLAZED STRAWBERRY**

BLACK SESAME, FROMAGE BLANC, PERILLA

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## CANAPÉ MENU

### PLATTERS

**MARKET OYSTERS** HIBISCUS MIGNONETTE | 4.00 EACH

**CHEF MINA'S SIGNATURE CAVIAR PARFAIT OR WITH TRADITIONAL ACCOMPANIMENTS**

CALIFORNIA RESERVE \$35pp | RUSSIAN \$50pp | GOLDEN \$75pp

**ARTISANAL CHEESEBOARD** TRADITIONAL ACCOMPANIMENTS | 150 (SERVES 10-12)

**SELECTION OF CHARCUTERIE** PICKLES, MOSTARDA, FARMERS MARKET FRUIT | 180 (SERVES 10-12)

**MICHAEL'S CLASSIC AHI TUNA TARTARE PLATTER** | 115 (SERVES 10-12)

**IBERICO HAM CARVING STATION** | 255 (SERVES 10-12)

### SEASONAL CANAPÉS

PRICED PER PERSON

SELECTION OF THREE | 35

SELECTION OF FOUR | 45

SELECTION OF FIVE | 50

SELECTION OF SIX | 55

ANY ADDITIONAL CANAPÉS | 15

**BLACK TRUFFLE-GRILLED CHEESE SANDWICH** BRILLAT SAVARIN, BLACK TRUFFLE

"AIR BREAD" EGGPLANT, OMANI LIME, SMOKED TROUT ROE

**SPRING PEA AND FAVA BEAN FALAFEL** LABNEH

**WARM-SMOKED SALMON** FATEER, SUMAC ONIONS, OSETRA CAVIAR

**STEAK TARTARE** SHEBA #40 SPICE, PUFFED TENDON

**WAGYU BEEF KEBOB** GREEN OLIVE, SPRING ONION

**CHICKPEA PANISSE** HARISSA TOMATOES, FUL MEDAMES

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