WELCOME TO MICHAEL MINA - BAR -

For years, I’ve yearned to celebrate the Middle Eastern flavors that defined my childhood. I’m honored to now have this opportunity to pair the traditions of my family’s home cooking with new, innovative techniques, and bold ingredients centered around the ultimate spice journey.

MICHAEL MINA RESERVE CAVIAR SERVICE
Amur Kaluga, Russian Osetra, Golden Osetra, 000 Platinum, MINA Reserve | MP
Fateer, Laffa, Kefir, Hibiscus-Infused Shallot

APPETIZERS

OYSTER ON THE HALF SHELL - 9PC-
Selection Of East & West Coast, Hibiscus Mignonette | 36

NANTUCKET BAY SCALLOPS
Cucumber, Avocado, Melon, Harissa Broth | 29

TENBRINK HEIRLOOM TOMATO
Sunflower, Za’atar, Halloumi, Holy Basil | 21

TARTARE OF AHI TUNA
Urfa Pepper, Pine Nut, Finger Lime | 28

CHARCOAL-GRILLED BABY OCTOPUS
Ful Medames, Farm Egg, Cardamom Schug | 24

CRISPY SWEETBREAD ‘SCHNITZEL’
Fairytale Eggplant, Turmeric, Caper | 21
ENTRÉES

OSETRA CAVIAR TAJARIN PASTA
Chive, Rose Mallow, Sauce Vin Jaune | 45

WILD YELLOWTAIL
Chanterelle Mushroom, Haricots Verts, Black Tahini | 49

BLACK BASS
Molokhiya, Tomato & Shellfish Stew, Purslane | 52

GRILLED MAINE LOBSTER
Almond, Coconut, Saffron, Hand-Rolled Couscous | 65

GRILLED WOLFE RANCH QUAIL
Black Trumpet Mushroom, Kefta, Coachella Corn | 52

DON WATSON SPRING LAMB
Romano Bean, Black Harissa, Ricotta Gnudi | 55

YEMENITE-STYLE BEEF RIB EYE
Roasted Tenbrink Pepper, Matbucha, Black Olive | 58

JAPANESE A5 WAGYU BEEF Supplement | 35 Per Oz (3 Oz Minimum)
Please enjoy freshly shaved Italian White Truffle | MP

To view the video featuring the entire new menu, centered around the ultimate spice journey visit: http://bit.ly/MINASFSpice

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. A 4% surcharge will be added for all food and beverages for San Francisco employer mandates.