



W E L C O M E T O M I C H A E L M I N A - B A R -

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

A P P E T I Z E R S

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

E N T R É E S

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.