



M I D D L E ’ T E R R A N E A T A S T I N G

The best stories begin with moments of mezze – a family style approach to sharing food and gathering around the table with family and friends. This menu represents a true celebration of the Middle Eastern flavors that defined my childhood. Pairing the traditions of my family’s home cooking with new, innovative techniques, and bold ingredients that take you on the ultimate spice journey. Welcome to the culinary oasis that is Michael Mina.

M E Z Z E *served family-style*

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|---|-----------------------|
| SUMAC-MARINATED BEETS | FAVA BEAN FALAFEL |
| GEM LETTUCE & CUCUMBER | PHYLLO & MEDJOOL DATE |
| CHILLED LOBSTER AND MELON | MISSION FIG & SESAME |
| HEIRLOOM TOMATO & HALLOUMI | CHICKPEA PANISSE |
| CHEF MINA’S TARTARE OF AHI TUNA | |
| <i>Please enjoy for an additional \$9 per guest</i> | |

E N T R È E *select one per guest*

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|---|---|
| WILD YELLOWTAIL
Tomato, Almond, Green Olive | ROASTED ORGANIC CHICKEN
Molokhiya, Okra, Cinnamon |
| YEMENITE-STYLE BEEF SHORT RIB
Galangal Matbucha, Summer Peppers | CAULIFLOWER ‘SCHNITZEL’
Eggplant, Halloumi, Zucchini |
| GRILLED MAINE LOBSTER
Coconut, Saffron, Almond
<i>Supplement 20</i> | ACQUERELLO RISOTTO
Tenbrink Pumpkin, Alba White Truffles
<i>Supplement 25</i> |

S I D E S *served family-style*

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|---------------------|------------------------|
| ARTICHOKE BARIGOULE | BROWN BUTTER COUS COUS |
| BLUE LAKE BEANS | KOSHARY RICE |

D E S S E R T *for the table*

- SEASONAL FRUIT
- FROZEN YOGURT
- FLORENTINE COOKIES



E X P R E S S L U N C H M E N U 49

Participation Of The Entire Table Required

L U N C H W I N E C A R A F E S

*Our sommelier team’s seasonal white and red selection
available by the 375ml Carafe for \$32 each*



MICHAEL MINA RESERVE CAVIAR SERVICE

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

S T A R T E R S

AHI TUNA TARTARE

Urfa Pepper, Pine Nut, Finger Lime | 23

OYSTERS ON THE HALF SHELL -6PCS-

Hibiscus Mignonette | 24

GEM LETTUCE & SESAME

Easter Egg Radish, Falafel, Red Wine & Sumac Vinaigrette | 16

CAULIFLOWER ‘SCHNITZEL’

Fairytale Eggplant, Tumeric, Caper | 23

CHARCOAL-GRILLED BABY OCTOPUS

Ful Medames, Hen Egg, Cardamom Schug | 25

M A I N S

WILD YELLOWTAIL

Slow-Roasted Tomato, Marcona Almond, Green Olive | 29

ROASTED ORGANIC CHICKEN

Molokhiya, Okra, Cinnamon | 28

RICOTTA GNUDI

Lamb Sugo, Castelvetrano Olive | 26

GRILLED MAINE LOBSTER

Coconut, Saffron, Almond, Okra, Hand-Rolled Cous Cous | 45

YEMENITE-STYLE STRIP STEAK

Tomato-Galangal Matbucha, Summer Pepper | 35

JAPANESE A5 WAGYU BEEF Supplement | 35 Per Oz (3 Oz Minimum)

*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.