

@minabrapperiedubai
@chefmichaelmina

MINA

BRASSERIE

Indulge yourself in MINA Brasserie, the culinary oasis nestled amidst the sizzling foodie paradise of Dubai. Featuring a selection of globally influenced dishes in partnership with award-winning celebrity Chef Michael Mina.

MINA Brasserie is a home away from home, highlighting dishes from carefully-sourced seasonal ingredients — a celebration of global influences. We suggest you share everything, except perhaps dessert.

➤ BUSINESS LUNCH ➤

AED 135 for three courses including
tea or coffee
Available Sunday through Thursday

➤ CHEF'S VEGETARIAN BITES ➤

daily selection of canapes | 502CAL

➤ TO START ➤

Tuna Carpaccio | 330CAL
togarashi, crispy onions, yuzu ponzu

Wild Arugula | 168CAL
fennel, figs, ricotta salata, almonds (N) (V)

Roasted Beetroot | 250CAL
balsamic, hazelnuts, warm goat's cheese (V) (N)(G)

Wagyu Filet Carpaccio | 235CAL
wild arugula, bagna càuda

Grilled Octopus | 281CAL
*green olives, couscous, almonds, lobster jus (N)
supplement 30 AED*

➤ ENTREES ➤

Roasted Sea Bream | 520CAL
saffron fregola, preserved lemon, broccolini

Seafood Linguine | 419CAL
seafood, peperoncino, cherry tomato

Porcini Ravioli | 325CAL
black truffle, parmesan, roasted mushrooms (V)

Wood Fired Baby Chicken | 480CAL
mushroom bread pudding, green beans

NY Strip 200g | 310CAL
*garlic-herb butter
supplement 50 AED*

➤ DESSERTS ➤

Tiramisu | 362CAL
espresso lady fingers, mascarpone cream

Fresh Sliced Fruits | 97CAL

Pain Perdu | 409CAL
chocolate sauce, vanilla and strawberry ice cream

Mango Granita | 180CAL
lemongrass, pomegranate seeds

➤ RAW ➤

Tuna Carpaccio 95 | 430CAL
togarashi, crispy onions, yuzu ponzu

Salmon Carpaccio 95 | 182CAL
passion fruit, raddish, avocado

Sea Bream Carpaccio 85 | 77CAL
provençal salsa, basil oil, sea salt (G)

Wagyu Filet Carpaccio 120 | 280CAL
wild arugula, bagna càuda

Michael Mina's Tuna Tartare 105 | 234CAL
pear, pine nuts, garlic, habanero-sesame oil (N)

➤ APPETIZERS ➤

Chickpea Fries | 140CAL 45
eggplant moutabel, tahini, pomegranate (V) (G)

Lobster Crêpe | 220CAL 110
cauliflower, winter citrus, coconut curry

Aubergine Mille-Feuille | 345CAL 75
buffalo mozzarella, tomato sauce, basil (V) (N)

Grilled Octopus | 310CAL 100
green olives, couscous, almonds, lobster jus (N)

Parmesan Chicken Milanese | 385CAL 80
spicy mango chutney, green sauce

Truffle Gratinee | 360CAL 75
mimolette cheese, macaroni, truffle cream (V)

French Onion Soup | 488CAL 75
aged gruyère cheese, sourdough croutons

Seared Foie Gras | 380CAL 95
apples, maple, caramelized brioche, almond (N)

➤ SALADS ➤

King Crab and Endive Salad | 536CAL 105
capers, parmigiano-reggiano, caesar dressing

Petite Green Salad | 152CAL 45
radish, cucumber, tomato, dijon vinaigrette (V) (G)

Burrata Caprese | 352CAL 100
vine ripened tomatoes, basil pesto (V) (N) (G)

Tomato and Avocado Salad | 298CAL 60
crispy quinoa, sumac, toasted sesame (V) (N) (G)

Roasted Beetroot | 290CAL 65
balsamic, hazelnuts, warm goat's cheese (V) (N) (G)

Wild Arugula | 186CAL 55
fennel, figs, ricotta salata, almonds (N) (V)

MAINS

Calamarata Pasta 533CAL <i>seafood, peperoncino, cherry tomato</i>	140	Porcini Ravioli 497CAL <i>black truffle, parmesan, roasted mushrooms (V)</i>	125
Lobster Linguine 528CAL <i>tomato-fennel pomodoro, garlic crumble</i>	140	Spaghetti and Giant Meatball 515CAL <i>cherry tomato sauce, basil, parmesan</i>	130
Norwegian Salmon 591CAL <i>beluga lentils, smoked tomato vinaigrette</i>	125	Wood Fired Baby Chicken 852CAL <i>mushroom bread pudding, green beans</i>	125
Roasted Sea Bream 520CAL <i>saffron fregola, preserved lemon, broccolini</i>	135	Grilled Lamb Chops 750CAL <i>spiced chickpeas, tomato raisins, falafel croutons</i>	210
Phyllo Crusted Dover Sole 648CAL <i>caviar sauce, whipped potato, broccolini</i>	195	Wagyu Burger 383CAL <i>ogleshiel cheese, caramelized onion, mushrooms</i>	135
Mediterranean Sea Bass (serves 2) 1578CAL <i>lemon-caper vinaigrette (G)</i>	375	Beef Short Rib Wellington 760CAL <i>puff pastry, sautéed spinach, perigord sauce</i>	270



WOOD-GRILLED STEAKS

We proudly feature Creekstone Farms Prime Black Angus Cattle from the U.S.A.
Select a Preparation For Your Steak

SIMPLY GRILLED Finished with Garlic-Herb Butter 43CAL	AU POIVRE Peppercorn Crust with Bone Marrow Jus 55CAL	SURF & TURF select one: Prawns 75 aed King Crab 65 aed Lobster 95 aed 260CAL EACH	ROSSINI STYLE Seared Foie Gras with Black Truffles 95 aed 280CAL
---	---	--	---

125/250g Filet Mignon 155/275 | 420CAL
Rib Eye 325 | 959CAL



250g Wagyu Filet 375 | 685CAL
NY Strip 250 | 620CAL

Tomahawk Ribeye 750 (serves 2-3) | 2493CAL

SIDES

Parmesan Truffle Fries (V) (G) 453CAL	40	Cauliflower and Tahini (V) (G) 216CAL	40
Potato Purée (V) (G) 118CAL	40	Broccolini (V) (G) 94CAL	40
Green Bean Almondine (N) 60CAL	40	Brussels Sprouts Agrodolce (V) 90CAL	40
Creamed Spinach (V) (G) 95CAL	40	Roasted Mushrooms (V) 118CAL	40

(V) Vegetarian, (G) Gluten free, (N) Contain nuts

All prices are in U.A.E. Dirhams, inclusive of 10% service charge, 5% VAT and are subject to 7% Municipality fee.