



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

**SOMMELIER**  
JEREMY SHANKER

### VENUE CAPACITY

**FULL BUYOUT**  
110 SEATED  
250 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 & CITRUS

DELICATA SQUASH & PERSIMMONS

CHEF MINA'S TARTARE OF AHI TUNA

FAVA BEAN FALAFEL

PHYLLO & SMOKED EGGPLANT

ASIAN PEAR & CARROT

PICKLED QUAIL EGG

PLEASE ENJOY FOR AN ADDITIONAL \$9 PER GUEST

ENTRÉE - SERVED FAMILY-STYLE - PRESELECT TWO

GRILLED WILD YELLOWTAIL

TOMATO, ALMOND, GREEN OLIVE

YEMENITE-STYLE BEEF SHORT RIB

SMOKED-SWEET POTATO, POMEGRANATE

GRILLED MAINE LOBSTER

COCONUT, SAFFRON, ALMOND

ROASTED ORGANIC CHICKEN

MOLOKHIYA, OKRA, CINNAMON

CAULIFLOWER 'SCHNITZEL'

EGGPLANT, HALLOUMI, CAPER LEAF

HAND-CUT TAJARIN

PERIGORD TRUFFLE, BROWN BUTTER

SUPPLEMENT | 20

SUPPLEMENT | 35

SIDES - SERVED FAMILY-STYLE

BROCCOLINI

BRUSSELS SPROUTS

BROWN BUTTER COUS COUS

KOSHARY RICE

DESSERT - FOR THE TABLE

SEASONAL FRUIT

FROZEN YOGURT

FLORENTINE COOKIES



LUNCH

3-COURSE MENU - \$59 PER PERSON

STARTER

**AHI TUNA TARTARE\***

URFA PEPPER, PINE NUT, FINGER LIME

**SALAD OF ORGANIC BIBB LETTUCES**

EASTER EGG RADISH, FALAFEL, SUMAC VINAIGRETTE

**CAULIFLOWER "SCHNITZEL"**

FAIRYTALE EGGPLANT, TURMERIC, CAPERS

**RED LENTIL SOUP**

DUCK CONFIT, QUINCE, ROAST CHESTNUT

**\*ADDITIONAL PASTA COURSE (\$15 SUPPLEMENT)**

RICOTTA GNUDI OR CAVATELLI

ENTRÉE

**ROASTED ORGANIC CHICKEN**

MOLOKHIYA, OKRA, CINNAMON

**GRILLED WILD YELLOWTAIL**

TOMATO, ALMOND, GREEN OLIVE

**YEMENITE-STYLE BEEF STRIP STEAK**

SMOKED-SWEET POTATO, POMEGRANATE

**RICOTTA GNUDI**

BRAISED LAMB SUGO, CASTELVETRANO, PARSLEY

DESSERT

**ASIAN PEAR**

FROZEN YOGURT, FRUIT

**CHOCOLATE PYRAMID**

SUNFLOWER PRALINE, BLOOD ORANGE

\*DIETARY RESTRICTIONS CAN BE ACCOMMODATED

MENUS ARE SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

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



DINNER MIDDLE'TERRANEAN TASTING

\$135 PER PERSON

MEZZE - SERVED FAMILY-STYLE

SUMAC-MARINATED BEETS

GEM LETTUCE & SESAME

CHILLED LOBSTER & CITRUS

DELICATA SQUASH & PERSIMMONS

CHEF MINA'S TARTARE OF AHI TUNA  
ENJOY FOR AN ADDITIONAL \$9 PER GUEST

FAVA BEAN FALAFEL

PHYLLO & SMOKED EGGPLANT

ASIAN PEAR & CARROT

PICKLED QUAIL EGG

SEAFOOD - PLEASE CHOOSE ONE

BANANA-LEAF ATLANTIC BASS

GINGER, LEEKS, RAS EL HANOUT

CHERMOULA RUBBED YELLOWTAIL

CITRUS LEBNAH, CARDAMOM SHUG

MEAT - PLEASE CHOOSE ONE

BEEF FILET MIGNON

HASSLEBACK POTATO, ALEPPO PEPPERS

BLACK GARLIC CHICKEN

KABOCHA SQUASH, OMANI LIME

WE ALSO INVITE YOUR PARTY TO INDULGE IN THE FOLLOWING ENTREE SUPPLEMENTS

GRILLED MAINE LOBSTER

COCONUT, HAND-ROLLED COUSCOUS

SUPPLEMENT | 25PP

A-5 WAGYU STRIP LOIN

SUPPLEMENT | 79/OZ

FRESHLY SHAVED BURGUNDY BLACK TRUFFLES

SUPPLEMENT | 45PP

FRESHLY SHAVED WHITE ALBA TRUFFLES

SUPPLEMENT | 85PP

SIDES - SERVED FAMILY-STYLE

BROCCOLINI

BRUSSELS SPROUTS

FREEKAH TABBOULEH

KOSHARY RICE

DESSERT - PLEASE CHOOSE TWO

STRAWBERRIES & CREAM

LEMON MERINGUE

CHOCOLATE TART



DINNER  
4-COURSE MENU - \$145 PER PERSON

STARTER

PLEASE PRESELECT 2 OPTIONS

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

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

**RED LENTIL SOUP** DUCK CONFIT, QUINCE, ROAST CHESTNUT

**\*MICHAEL'S PARFAIT** OSETRA CAVIAR, SMOKED SALMON, CRÈME FRAÎCHE **(\$50 SUPPLEMENT)**

MIDDLE

PLEASE PRESELECT 1 OPTION

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

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

**\*ITALIAN WHITE ALBA TRUFFLES (\$55 SUPPLEMENT)**

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 **(\$45 SUPPLEMENT)**

DESSERT

PLEASE PRESELECT 2 OPTIONS

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

**CHOCOLATE PYRAMID** BLOOD ORANGE, SUNFLOWER PRALINE

**LEMON MERINGUE** PISTACHIO, CANDIED ETROG

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DINNER  
4-COURSE VEGETARIAN TASTING MENU  
\$105 PER PERSON

FIRST

**BEET TERRINE**  
CHICORY, SICILIAN PISTACHIO, OMANI LIME

SECOND

**CAULIFLOWER "SCHNITZEL"**  
FAIRYTALE EGGPLANT, TURMERIC, CAPER

THIRD

**HAND-CUT TAJARIN PASTA**  
SUNFLOWER, ARTICHOKE, LEMON

FOURTH

**CHOCOLATE PYRAMID**  
PRALINE, BLOOD ORANGE

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## CANAPÉ MENU

### PLATTERS

**MARKET OYSTERS** HIBISCUS MIGNONETTE | 4.00 EACH

**CHEF MINA'S SIGNATURE MINIATURE 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, OSSETRA CAVIAR

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

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

**PHYLLO & FUL MEDAMES** SESAME, CHIVE