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 restauranteur, 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 a lifetime 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‘TERRANEAN TASTING

$55 PER PERSON

MEZZE - SERVED FAMILY-STYLE

SUMAC-MARINATED BEETS
GEM LETTUCE & SESAME
CHILLED LOBSTER & CITRUS
DELCICATA SQUASH & PERSIMMONS
CHEF MINA’S TARTARE OF AHI TUNA

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
SUPPLEMENT | 20

ROASTED ORGANIC CHICKEN
MOLOKHIYA, OKRA, CINNAMON
CAULIFLOWER ‘SCHNITZEL’
EGGPLANT, HALLOUMI, CAPER LEAF
HAND-CUT TAJARIN
PERIGORD TRUFFLE, BROWN BUTTER
SUPPLEMENT | 35

SIDES - SERVED FAMILY-STYLE

BROCCOLINI
BRUSSELS SPROUTS
SUPPLEMENT

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 LETTUCE**
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*

*Consume 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    FAVA BEAN FALAFEL
GEM LETTUCE & SESAME     PHYLLLO & SMOKED EGGPLANT
CHILLED LOBSTER & CITRUS   ASIAN PEAR & CARROT
DELICATA SQUASH & PERSIMMONS   PICKLED QUAIL EGG

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

SEAFOOD - PLEASE CHOOSE ONE

BANANA-LEAF ATLANTIC BASS    BEEF FILET MIGNON
GINGER, LEEKS, RAS EL HANOUT  HASSLEBACK POTATO, ALEPPO PEPPERS
CHERMOLUA RUBBED YELLOWTAIL   BLACK GARLIC CHICKEN
CITRUS LEBNAH, CARDAMOM SHUG   KABOCHA SQUASH, OMANI LIME

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

GRILLED MAINE LOBSTER    FRESHLY SHAVED BURGUNDY BLACK TRUFFLES
COCONUT, HAND-ROLLED COUSCOUS    SUPPLEMENT | 45PP
SUPPLEMENT | 25PP
A-5 WAGYU STRIP LOIN
SUPPLEMENT | 79/oz

SIDES - SERVED FAMILY-STYLE

BROCCOLINI               FREEKAH TABBOULEH
BRUSSELS SPROUTS            KOSHARY RICE

DESSERT - PLEASE CHOOSE TWO

STRAWBERRIES & CREAM    CHOCOLATE TART
LEMON MERINGUE
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

**MICHAELE'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

*DIETARY RESTRICTIONS CAN BE ACCOMMODATED
MENUS ARE SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
DINNER
4-COURSE VEGETARIAN TASTING MENU
$105 PER PERSON

FIRST

BEET TERRINE
CHICORY, SICILIAN PISTACHIO, OMANI LIME

SECOND

CAULIFLOWER "SCHNITZEL"
FAIRYTALE EGGPLANT, TUMERIC, CAPER

THIRD

HAND-CUT TAJARIN PASTA
SUNFLOWER, ARTICHOKE, LEMON

FOURTH

CHOCOLATE PYRAMID
PRALINE, BLOOD ORANGE

MENUS ARE SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY
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-SMOKE 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

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