

@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 canapés*

➤ TO START ➤ *choice of*

Bresaola Flatbread
tortilla crisp, rocket, parmigiano-reggiano

Mushroom Soup
shiitake, smoked mushroom, truffle (V) (G)

Wild Arugula
fennel, fig, ricotta salata, almond (N) (V)

Grilled Halloumi
baguette, tomato relish, olive (V)

Burrata Caprese
vine-ripened tomato, basil pesto (V) (N) (G)
supplement 30 AED

➤ ENTRÉES ➤ *choice of*

Roasted Sea Bream
saffron fregola, preserved lemon, broccolini

Mushroom Risotto
soubise, parmigiano-reggiano (V)

Wood-Fired Baby Chicken
mushroom bread pudding, green beans

125g Filet Mignon
garlic-herb butter
supplement 50 AED

➤ DESSERTS ➤ *choice of*

Chocolate Marquise
coconut purée, cocoa crumble, tropical sorbet

Éclair
raspberry gel, pastry cream filling, vanilla chantilly

Coconut Parfait
tropical compote, kataifi, mango-passion gel

Sliced Fruit Plate
market fresh assortment (V) (N) (G)

change dessert to an appetizer
supplement 25 AED

➤ RAW ➤

Tuna Carpaccio 80
togarashi, crispy onion, yuzu ponzu

Salmon Tartare 95
caviar, avocado, lemon crème fraîche

Oysters 90
6 pcs Fine de Claire, mignonette sauce

Wagyu Carpaccio 120
fresh truffle, crispy parmesan, truffle aioli, arugula

Michael Mina's Tuna Tartare 110
pear, pine nut, garlic, habanero-sesame oil (N)

➤ APPETIZERS ➤

Grilled Halloumi 45
baguette, tomato relish, olive (V)

Seared Scallop 100
cauliflower purée, fresh truffle, parmesan foam

Aubergine Mille-Feuille 80
buffalo mozzarella, tomato sauce, basil (V) (N)

Grilled Octopus 105
green olive, couscous, almond, lobster jus (N)

Parmesan Chicken Milanese 80
spicy mango chutney, green sauce

Truffle Gratinee 65
mimolette cheese, macaroni, truffle cream (V)

Wild Mushroom Soup 70
shiitake, porcini, button mushroom, baguette (V)

Seared Foie Gras 95
apple, maple, caramelized brioche, almond (N)

➤ SALADS ➤

King Crab and Endive Salad 105
caper, parmigiano-reggiano, caesar dressing

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

Burrata Caprese 100
vine-ripened tomato, basil pesto (V) (N) (G)

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

Roasted Beetroot 65
balsamic, hazelnut, warm goat's cheese (V) (N) (G)

Wild Arugula 55
fennel, fig, ricotta salata, almond (N) (V)

✧ MAINS ✧

Calamarata Pasta <i>seafood, peperoncino, cherry tomato</i>	140	Porcini Ravioli <i>black truffle, parmesan, roasted mushroom (V)</i>	130
Lobster Linguine <i>tomato-fennel pomodoro, garlic crumble</i>	140	Spaghetti and Giant Meatball <i>cherry tomato sauce, basil, parmesan</i>	130
Norwegian Salmon <i>beluga lentil, smoked tomato vinaigrette</i>	125	Wood Fired Baby Chicken <i>mushroom bread pudding, green bean</i>	125
Roasted Sea Bream <i>saffron fregola, preserved lemon, broccolini</i>	140	Grilled Lamb Chops <i>truffle mashed potato, root vegetables</i>	185
Phyllo Crusted Dover Sole <i>caviar sauce, whipped potato, broccolini</i>	195	Wagyu Burger <i>ogleshiel cheese, caramelized onion, mushroom</i>	135
Mediterranean Sea Bass (serves 2) <i>lemon-caper vinaigrette (G)</i>	375	Beef Short Rib Wellington <i>puff pastry, sautéed spinach, perigord sauce</i>	225



✧ 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	AU POIVRE Peppercorn Crust with Bone Marrow Jus	SURF & TURF select one: Prawns 75 aed King Crab 65 aed Lobster 95 aed	ROSSINI STYLE Seared Foie Gras with Black Truffles 95 aed
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125/250g Filet Mignon 155/275

Rib Eye 325



250g Wagyu Filet 375

NY Strip 250

Tomahawk Ribeye 750 (serves 2-3)

✧ SIDES ✧

Parmesan Truffle Fries (V) (G)	40	Cauliflower and Tahini (V) (G)	40
Potato Purée (V) (G)	40	Broccolini (V) (G)	40
Green Bean Almondine (N)	40	Brussels Sprouts Agrodolce (V)	40
Creamed Spinach (V) (G)	40	Roasted Mushrooms (V)	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.