MINA

family kitchen

Our restaurants may be closed, but the MINA FAMILY KITCHEN is open.

MINA FAMILY KITCHEN was born out of the desire to feed our employees and their families, as well as the people in our communities. Every meal that is purchased directly benefits our employees and enables us to continue offering them a hot family meal daily.

During these turbulent times, we as a family came together and asked ourselves, what are people truly looking for and what can we do? We understand that no matter what, people need to eat. In unpredictable times like we are facing, we crave comfort. Here at MINA Group, we are blessed to partner with many talented chefs. We asked our partners to contribute some of their favorite comfort dishes. Each chef dug into their own past, and offered dishes that they have created throughout their careers and in our restaurants as well as elevated takes on the foods they grew up eating.

MINA FAMILY KITCHEN brings you a globally inspired menu: I am proud to share some of the bold flavors of Middle Eastern cooking that I grew up with in my mother's kitchen; *Chef Adam Sobel* focuses on Italian-American dishes inspired by his Nana Lu; *Chefs Wade Ueoka and Michelle Karr-Ueoka* evoke the Hawaiian ethos of pono; *Chef Ken Tominaga* highlights the authentic flavors of Japan while *Chef Gerald Chin*, aka G-Man, creates craveable Chinese food. *Chef Kevin Shantz* puts his spin on American Steakhouse classics and *Ayesha Curry* has her fiery take on international flavors.

Our globally inspired menu reflects that no matter where we come from, we are all family.

LUNCH & DINNER MENU

minafamilykitchen.com

For San Francisco (delivery and pickup):

Monday - Saturday | 12-8PM

order online via DoorDash or GrubHub
or call to order
**phone orders for pickup will*
receive 10% off

Email at orders@minafamilykitchen.com
or call 415.722.2138

For Outer San Francisco neighborhoods and Greater Bay Area (delivery and pickup):

Monday - Saturday

For delivery:
Orders must be submitted by 12PM, for delivery between 4-6PM (10% delivery fee)
**phone orders for pickup will receive 10% off*

Email at orders@minafamilykitchen.com
or call 415.722.2138

20% off discount for all bar and restaurant industry, phone orders only.
Please bring proof of recent employment.

(DF) - dairy free (GF) - gluten free (V) - vegan (VEG) - vegetarian

Appetizers

MINERVA'S MEZZA SPREAD *(VEG)*
hummus, ful medames, labneh, pickles, lavash and house flatbread 12
from Chef Michael Mina

MICHAEL'S CLASSIC TUNA TARTARE *(DF)*
asian pear, pine nuts, sesame oil 16
from Chef Michael Mina

NANA LU'S STUFFED PEPPERS
pancetta, pecorino, gremolata 8
from Chef Adam Sobel

ADAM'S MEATBALLS
spicy marinara, creamy polenta, whipped ricotta 10
from Chef Adam Sobel

CRISPY TURKEY SPRING ROLLS *(DF)*
fire water 8
from Chef Gerald Chin

MARINATED JAPANESE CUCUMBERS *(V)(GF)*
toasted garlic, chili oil, fresh mint 7
from Chef Gerald Chin

DOUBLE DUCK WINGS *(GF)(DF)*
jerk spice, green seasoning, mango chutney 12
from Ayesha Curry

CREAMY SESAME SPINACH SALAD *(V)(GF)*
'goma-ae' style, toasted sesame 7
from Chef Ken Tominaga

ISLAND-STYLE AHI TUNA POKE NACHOS *(DF)*
avocado salsa, wonton chips 16
from Chefs Michelle Karr-Ueoka and Wade Ueoka

HOUSE SPECIAL S.P.A.M. FRIED RICE *(GF)(DF)*
kimchi, gochujang, scallion 9
from Chefs Michelle Karr-Ueoka and Wade Ueoka











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SUSHI

from Chefs Ken Tominaga and Yukinori Yamamoto
all sushi items are gluten-free and dairy-free

5 PIECE SASHIMI 20
5 PIECE NIGIRI 22

KEN'S ROLL 19
shrimp tempura, avocado, spicy tuna, pine nut
SPICY TUNA ROLL 14

YELLOWTAIL SCALLION ROLL 14
CALIFORNIA ROLL 14
VEGETARIAN ROLL 12









SOUPS & SALADS

salad add-ons:

grilled-marinated shrimp 7 | grilled organic ora king salmon 9 | grilled schmitz ranch chicken breast 8 | grilled schmitz ranch culotte steak 10

SHREDDED KALE & QUINOA SALAD *(V)(GF)*
avocado, cucumber, sunflower seeds, ginger vinaigrette 9
from Ayesha Curry

THAI COCONUT CURRY SOUP
sweet peas, tofu, fried shallots, cornbread 9
from Ayesha Curry

MISO SOUP *(GF)*
wakame, hon shimeji, silken tofu, clams 7
from Chef Ken Tominaga

AVOCADO WEDGE SALAD *(GF)*
cherry tomatoes, bacon, pickled red onion
BOH ranch 14
from Chef Kevin Schantz

LEGENDARY CAESAR SALAD
parmesan croutons, romaine hearts 13
from Chef Bradley Ogden







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ENTREES

SPICED EGYPTIAN CHICKEN STEW *(GF)(DF)*
potatoes, okra, cous cous 19
from Chef Michael Mina

MINERVA'S KOSHARY RICE *(VEG)*
chickpeas, lentils, spicy tomato stew, crispy onions 17
from Chef Michael Mina

LAMB KOFTA KEBAB PITA 'WICH *(DF)*
hummus, matbucha, grilled pita 21
from Chefs Michael Mina and Raj Dixit

TORTELLINI AL FORNO
sunday sauce, parmesan fonduta, mozzarella 19
from Chef Adam Sobel

BASIL PESTO GARGANELLI *(VEG)(DF)*
roasted zucchini, fava beans, meyer lemon 17
from Chef Adam Sobel

SPICY YAKI UDON *(V)(DF)*
shaved veggies 16
add shrimp 4
from Chef Gerald Chin

BLACK PEPPER BEEF *(GF)(DF)*
asparagus, mushrooms, soy glaze 19
from Chef Gerald Chin

FAMOUS AMERICAN BBQ ST. LOUIS RIBS *(GF)(DF)*
half or whole rack 16 | 32
from Ayesha Curry

PULLED PORK BBQ SANDWICH *(GF)(DF)*
carolina-style bbq, red cabbage slaw
sweet potato bun 14
from Ayesha Curry

ACHIOTE CHICKEN TACOS *(GF)(DF)*
peanut salsa macha, avocado, pickled red onions 18
from Ayesha Curry

BROILED BLACK COD *(GF)*
soy caramel, myoga 24
from Chef Ken Tominaga

NORTH SHORE-STYLE SHRIMP *(GF)*
spicy garlic butter sauce, white rice 21
from Chefs Michelle Karr-Ueoka and Wade Ueoka

KALBI SHORT RIB *(DF)*
kimchi, bok choy, lemongrass rice 32
from Chefs Michelle Karr-Ueoka and Wade Ueoka

THE CHEF'S BURGER
double patty, american cheese, caramelized onions
pickles, sweet sauce 17

FRIED CHICKEN
honey butter, green beans 21
from Chef Kevin Schantz

ROASTED SALMON *(GF)*
whole grain mustard glaze, horseradish whipped
potatoes, sweet peas 22
from Chef Kevin Schantz

CHARCOAL-GRILLED STEAKS *(GF)*
all served with a fully loaded baked
potato and caramelized onions
filet 38
NY 39
ribeye 42
from Chef Kevin Schantz


















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Sides

LULU'S POLENTA & MARINARA *(GF)(VEG)* 8
from Chef Adam Sobel

SPICY GARLIC BROCCOLI RABE *(V)(GF)* 8
from Chef Adam Sobel

SWEET & SOUR BRUSSELS SPROUTS *(V)(GF)* 8
from Chef Gerald Chin

RIB TIP MAC & CHEESE 12
from Ayesha Curry

FRESH BAKED CORNBREAD *(VEG)* 5
thai red curry butter
from Ayesha Curry

MISO EGGPLANT *(V)(GF)* 8
from Chef Ken Tominaga

ASSORTED BANCHAN & PICKLES *(DF)* 6
from Chefs Michelle Karr-Ueoka and Wade Ueoka

KIMCHEE POTATO SALAD *(GF)(DF)* 6
from Chef Daniela Vergara

GRILLED ASPARAGUS *(V)(GF)* 8
from Chef Kevin Schantz

WHIPPED POTATOES *(GF)* 8
from Chef Kevin Schantz












DESSERTS

2 cookies per order

CHOCOLATE CHIP-WALNUT COOKIES *(VEG)* 4
from Chef Michael Mina

KEY LIME TART 7
from Ayesha Curry

OATMEAL RAISIN *(VEG)* 4
from Chef Veronica Arroyo

COCONUT RICE PUDDING WITH MANGO *(V)(GF)* 7
from Chef Veronica Arroyo

AMARETTO PANNA COTTA
almond-citrus biscotti crumble 7
from Chef Veronica Arroyo

SAN FRANCISCO STRAWBERRY SHORTCAKE *(VEG)*
whipped cream, vanilla pound cake 7
from Chef Veronica Arroyo

DEVIL'S FOOD CHOCOLATE LAYERED CAKE
whipped cream 7
from Chef Veronica Arroyo








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FAMILY FEAST MENU

$45 per person, minimum 2 people to order
*All feasts can be customized to be vegan, vegetarian, or fit other dietary restrictions.

Feast 1: Mediterranean

MINERVA'S MEZZA SPREAD *(VEG)*
hummus, ful medames, labneh, pickles, lavash & house flatbread

SHREDDED KALE & QUINOA SALAD *(V)(GF)*
avocado, cucumber, sunflower seeds, ginger vinaigrette

SPICED EGYPTIAN CHICKEN STEW *(GF)(DF)*
potatoes, okra, cous cous

CHARCOAL-GRILLED STEAKS *(GF)*
all steaks served medium

MINERVA'S KOSHARY RICE *(VEG)*
chickpeas, lentils, spicy tomato stew, crispy onions

SIDES
SPICY GARLIC BROCCOLI RABE *(V)(GF)*
GRILLED ASPARAGUS *(V)(GF)*

DESSERT
COCONUT RICE PUDDING WITH MANGO *(V)(GF)*

FEAST 2: ITALIAN

NANA LU'S STUFFED PEPPERS
pancetta, pecorino, gremolata

LEGENDARY CAESAR SALAD
parmesan croutons, romaine hearts

TORTELLINI AL FORNO
sunday sauce, parmesan fonduta, mozzarella

ROASTED SALMON *(GF)*
whole grain mustard glaze, horseradish whipped potatoes, sweet peas

CHARCOAL-GRILLED STEAKS *(GF)*
all steaks served medium

SIDES
LULU'S POLENTA & MARINARA* *(GF)(VEG)*
SPICY GARLIC BROCCOLI RABE *(V)(GF)*

DESSERT
AMARETTO PANNA COTTA
almond-citrus biscotti crumble

FEAST 3: PACIFIC

ISLAND-STYLE AHI TUNA POKE NACHOS *(DF)*
avocado salsa, wonton chips

BROILED BLACK COD *(GF)*
soy caramel, myoga

SPICY YAKI UDON *(V)(DF)*
shaved veggies

NORTH SHORE-STYLE SHRIMP *(GF)*
spicy garlic butter sauce, white rice

BLACK PEPPER BEEF *(GF)(DF)*
asparagus, mushrooms, soy glaze

SIDES
KIMCHEE POTATO SALAD *(GF)(DF)*
MISO EGGPLANT *(V)(GF)*

DESSERT
KEY LIME TART

FEAST 4: COMFORT

CRISPY TURKEY SPRING ROLLS *(DF)*
fire water

AVOCADO WEDGE SALAD *(GF)*
cherry tomatoes, bacon, pickled red onion BOH ranch

FRIED CHICKEN
honey butter, green beans

CHARCOAL-GRILLED STEAKS *(GF)*
all steaks served medium

FAMOUS AMERICAN BBQ ST. LOUIS RIBS *(GF)(DF)*
whole rack

SIDES
RIB TIP MAC & CHEESE
GRILLED ASPARAGUS *(V)(GF)*

DESSERT
DEVIL'S FOOD CHOCOLATE LAYERED CAKE
whipped cream

Feast 5: Plant-Based

MINERVA'S MEZZA SPREAD *(VEG)*
hummus, ful medames, labneh, pickles, lavash & house flatbread

VEGETARIAN SUSHI ROLL *(VEG)*

SHREDDED KALE & QUINOA SALAD *(V)(GF)*
avocado, cucumber, sunflower seeds, ginger vinaigrette

MARINATED JAPANESE CUCUMBERS *(V)(GF)*
toasted garlic, chili oil, fresh mint

BASIL PESTO GARGANELLI *(VEG)(DF)*
roasted zucchini, fava beans, meyer lemon

MINERVA'S KOSHARY RICE *(VEG)*
chickpeas, lentils, spicy tomato stew, crispy onions

SIDES
SPICY GARLIC BROCCOLI RABE *(V)(GF)*
MISO EGGPLANT *(V)(GF)*

DESSERT
SAN FRANCISCO STRAWBERRY SHORTCAKE *(VEG)*
whipped cream, vanilla pound cake

BEVERAGE MENU

SAKE

720-750ML BOTTLE

KIRINZAN JUNMAI, NIIGATA
cherry blossom, tangerine, pure 71

KOSHINO SESSHU NIGORI, NIIGATA
yogurt, mint, textured 59

SEIKYO OMACHI, HIROSHIMA
grapefruit, hazelnut, earthy 68

ASAHI YAMA JUNMAI, NIIGATA
clean, dried orange peel, honeysuckle 36

TAMAGAWA TOKUBETSU, KYOTO
full-flavored, raisin, grass, roasted nuts 56

HAKURAKUSEI LEGEND STAR, MIYAGI
pineapple, muscat grapes, soft 136

180-300ML

KIKUSUI NAMAZAKI (CAN) 300ML 12

BORN JUNSUI JUNMAI DAIGINJO 375ML 20

BEER

LA FIN DU MONDE 11
Triple | Chambly, Quebec | 9% abv

SAPPORO PREMIUM 22OZ 10
Lager | Tokyo, Japan | 4.9% abv

ANCHOR STEAM 7
California Common | San Francisco, California | 4.9% abv

YOHO AOONI 11
India Pale Ale | Nagano, Japan | 7.0% abv

FORT POINT BREWING KSA 7
Kölsch | San Francisco, California | 4.6% abv

Wine

WHITE

MAN CHENIN BLANC 30
Coastal Region, South Africa 2018

BELLUS FALANGHINA CALDERA 51
Campania, Italy 2018

EVA FRICKE RIESLING MELLIFLUOUS 51
Rheingau, Germany 2017

DOMAINE DENIZOT SANCERRE 58
Loire Valley 2018

LE ROCHER DES VIOLETTES CHENIN BLANC TOUCHE MITAINS 58
Mont Louis-Sur-Loire 2018

HANZELL CHARDONNAY SEBELLA 63
Sonoma Valley 2018

GALERIE EQUITEM SAUVIGNON BLANC 65
Knights Valley, Sonoma 2017

SCAR OF THE SEA CHARDONNAY 19 71
Santa Barbara, California 2017

DOMAINE LAROCHE CHABLIS SAINT MARTIN 71
Knights Valley, Sonoma 2017

RED

ALTOS D'OLIVA TEMPRANILLO 30
Catalunya, Spain 2018

GRAAI CABERNET SAUVIGNON 30
Western Cape, South Africa 2018

COPAIN PINOT NOIR 'LES VOISINS' 53
Anderson Valley 2016

LE VIGNE DI ELI ETNA ROSSO 54
Sicily 2016

ROOTDOWN MOURVEDRE 58
Amador County 2018

'LALAMA', DOMINIO DO BIBEI MENCIA BLEND 61
Ribeira Sacra 2013

KUTCH PINOT NOIR 'BOHAN VINEYARD' 67
Sonoma Coast 2017

HABIT BORDEAUX BLEND 77
Santa Ynez Valley 2015

CHÂTEAU HAUT-BEAUSÉJOUR ST. ESTÈPHE 81
2016

ORIOL ARTIGAS LA BELLA 81
Alella 2017

SPARKLING

BISOL JEIO PROSECCO BRUT 30
Prosecco, Italy

DOMAINE PARIGOT & RICHARD CREMANT DE BOURGOGNE 60
Burgundy, France NV

ROSÉ

SPACE AGE ROSÉ OF GRENACHE 30
Central Coast, Californai 2018

CENYTH ROSÉ OF CABERNET FRANC 16 54
Sonoma, California 2018

DIANE MINA'S
GARDEN GROWN COCKTAIL BLENDS

DIANE'S ORIGINAL BLOODY MARY MIXER (32OZ) 9
heirloom tomatoes, olive brine, organic egyptian celery seed, honey, horseradish, worcestershire (anchovy free), citrus of lemon juice, sea salt, red chili pepper, tajin seasoning

DIRTY DIANE'S JALAPENO MIXER (32OZ) 9
heirloom tomatoes, olive brine, organic egyptian celery seed, honey, horseradish, worcestershire (anchovy free), cilantro & jalapeno puree, citrus of lemon & key lime, red chili pepper, sea salt, coriander seed

ZERO PROOF

COCA-COLA (12OZ) 2

DIET COKE (12OZ) 2

BOYLAN ROOTBEER (12OZ) 2

7UP (12OZ) 2

PERRIER SPARKLING (11OZ) 2

FIJI WATER (1L) 4

ST GERON NATURAL SPARKLING WATER (750ML) 4

COCKTAILS

READY-MADE

just pour over ice - makes 2 drinks

JOBAN
Hibiki Harmony, Cynar, Amaretto, Dry Vermouth 15

NEGRONI
Roku Japanese Craft Gin, Punt e Mes Vermouth Campari 15

THE HIGHBALL
Suntory Toki, Fever Tree Soda Water 15

MIXER KITS 15

select a 5oz spirit and a 1L mixer - makes 3 drinks

SELECT A SPIRT (5OZ)
Tito's Vodka | Makers Mark Whisky
Bombay Sapphire Gin | Suntory Toki Whisky
Espolòn Blanco Tequila

SELECT A MIXER (1L)
Fever Tree Tonic | Fever Tree Club Soda
Fever Tree Ginger Beer | Diane's Bloody Mary Mix
7UP | Coca-Cola