



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, GrubHub, UberEats
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.*

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

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)

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



SUSHI

from Chefs Ken Tominaga and Yukinori Yamamoto
all sushi items are 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 14
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



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

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 Tomlinaga

NORTH SHORE-STYLE SHRIMP (GF)

spicy garlic butter sauce, white rice 21
from Chefs Michelle Karr-Ueoka and Wade Ueoka

GRILLED 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



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

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 YAKI 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



MINA

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FAMILY FEAST MENU

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

ADAM'S MEATBALLS
spicy marinara, creamy polenta, whipped ricotta

LEGENDARY CAESAR SALAD
parmesan croutons, romaine hearts

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

BROILED BLACK COD (GF)
soy caramel, myoga

CRISPY TURKEY SPRING ROLLS (DF)
fire water

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

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

\$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

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

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

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 YAKI EGGPLANT (V)(GF)

DESSERT

KEY LIME TART

FEAST 4: COMFORT

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

MARINATED JAPANESE CUCUMBERS (V)
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

750ML BOTTLE

ASAHI YAMA JUNMAI, NIIGATA
clean, dried orange peel, honeysuckle 29

TAMAGAWA TOKUBETSU, KYOTO
full-flavored, raisin, grass, roasted nuts 39

KOSHINO SESSHU NIGORI, NIIGATA
yogurt, mint, textured 39

180-300ML

KIKUSUI NAMAZAKI (CAN) 300ML 7
BORN JUNSUI JUNMAI DAIGINJO 375ML 10

LUCKY DOG, SAKE BOX 180 ML 5 for \$20

Wine

WHITE

MAN CHENIN BLANC 19
Coastal Region, South Africa 2018

FAMILLE PERRIN GRENACHE BLANC BLEND 19
Cotes du Rhone 2018

O FILLO DA CONDESA ALBARINO 19
Rias Baixas, Spain 2018

BELLUS FALANGHINA CALDERA 29
Campania, Italy 2018

EVA FRICKE RIESLING MELLIFLUOUS 29
Rheingau, Germany 2017

HANZELL CHARDONNAY SEBELLA 29
Sonoma Valley 2018

DOMAINE DENIZOT SANCERRE 39
Loire Valley 2018

GALERIE EQUITEM SAUVIGNON BLANC 39
Knights Valley, Sonoma 2017

SCAR OF THE SEA CHARDONNAY 39
Santa Barbara, California 2017

DOMAINE LAROCHE CHABLIS
SAINT MARTIN 39
Knights Valley, Sonoma 2018

RED

ALTOS D'OLIVA TEMPRANILLO 19
Catalunya, Spain 2018

INDABA MOSAIC CABERNET BLEND 19
South Africa 2018

MILENRAMA RIOJA RESERVA TEMPRANILLO 19
Rioja, Spain 2014

LE VIGNE DI ELI ETNA ROSSO 29
Sicily 2016

PENCE RANCH PINOT NOIR 29
Sta. Rita Hills, Santa Barbara 2017

ROOTDOWN MOURVEDRE 39
Amador County 2018

HABIT BORDEAUX BLEND 39
Santa Ynez Valley 2015

ROSÉ

SPACE AGE ROSÉ OF GRENACHE 19
Central Coast, California 2018

CENYTH ROSÉ OF CABERNET FRANC 29
Sonoma, California 2018

BEER

KIRIN ICHIBAN 1 for \$2 / 6 for \$10
Lager | Japan | 5% abv

ANCHOR STEAM 1 for \$3 / 6 for \$15
California Common | San Francisco, California | 4.9% abv

FORT POINT BREWING KSA 1 for \$3 / 6 for \$15
Kölsch | San Francisco, California | 4.6% abv

LA FIN DU MONDE 1 for \$4 / 6 for \$20
Triple | Chambly, Quebec | 9% abv

SAPPORO PREMIUM 22OZ 1 for \$4 / 6 for \$20
Lager | Tokyo, Japan | 4.9% abv

YOHO AOOINI 1 for \$7 / 6 for \$35
India Pale Ale | Nagano, Japan | 7.0% abv



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

SPARKLING

BISOL JEIO PROSECCO BRUT 19
Prosecco, Italy

DOMAINE PARIGOT & RICHARD CREMANT
DE BOURGOGNE 39
Burgundy, France NV

COCKTAILS

READY-MADE

just pour over ice

JOBAN
Hibiki Harmony, Cynar, Amaretto
Dry Vermouth 2 for 12

NEGRONI
Roku Japanese Craft Gin, Punt e Mes Vermouth
Campari 2 for 12

THE HIGHBALL
Suntory Toki, Fever Tree Soda Water 3 for 12

MIXER KITS 12

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

SELECT A SPIRIT (5OZ)
Tito's Vodka | Makers Mark Whisky
Bombay Sapphire Gin | Suntory Toki Whisky
Espolon 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

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