

DINNER MENU

minafamilykitchen.com

Comfort meals from our homes delivered to yours.

Although many of our restaurants remain closed, you can still enjoy many of our most popular dishes from PABU, INTERNATIONAL SMOKE and MICHAEL MINA from our new take-out and delivery concept – MINA FAMILY KITCHEN.

Available for pick-up or delivery throughout the greater San Francisco Bay Area, MINA FAMILY KITCHEN features many of our classic dishes as well as craveable new comfort foods from our team of talented chef partners.

ORDER HERE

For San Francisco (delivery and pickup):

Daily | 4-8PM

*order online via the button above
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):***

Daily | 4-8PM

For delivery:

\$95 minimum for delivery orders

*Orders must be submitted by 12PM, for delivery
between 4-7PM (\$30 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.*

SNACKS

PIMENTO CHEESE DIP (VEG) 8

sea salt & pepper potato chips

BLACK TRUFFLE-CAMEMBERT BAGUETTE (VEG) 8

roasted garlic, fleur de sel

FIVE-SPICED ROASTED CASHEWS & PEANUTS (V)(GF) 7

kaffir lime, golden garlic

MARINATED SICILIAN OLIVES (V) 8

citrus, oregano

MINA SPICED PHYLLO CRACKERS (VEG) 6

black pepper honey, ricotta

HUMMUS & CRUDITÉS (VEG) 8

tahini chickpea hummus, market vegetables

FRESH BAKED CORNBREAD (VEG) 6

thai red curry butter

ORGANIC BEET JERKY (V)(GF) 6

smokey bbq spice



APPETIZERS

GLAZED PORK GYOZA (DF) 13

gochujang, shaved cucumber

ROASTED BEETS (VEG)(GF) 15

caramelized goat cheese, toasted hazelnuts, cassia

FAVA BEAN FALAFEL (V) 13

hummus, tehina, aleppo pepper

SHIITAKE MUSHROOM LETTUCE CUPS (V)(GF) 15

toasted rice, crushed tofu, lime

HALIBUT FISH STICKS (DF) 17

cauliflower tartar sauce

MARINATED CUCUMBER & WATERMELON (V) 9

golden shallots

KAUAI SHRIMP SALAD (GF) 14

green papaya, carrot, celery, bell pepper, nuoc mam vinaigrette

GRILLED BROCCOLI 'CAESAR' 13

parmigiano-reggiano, fennel taralli

MICHAEL'S FAMOUS TUNA TARTARE (DF) 17

asian pear, pine nuts, mint, habanero-sesame oil

AYESHA'S CHICKEN WINGS (DF)(GF) 14

jerk spice, habanero mango chutney

BURRATA & EGGPLANT CAPONATA (VEG) 18

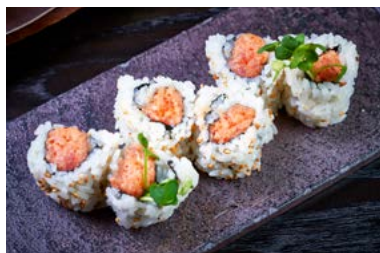
pine nuts, capers, aged balsamic



SUSHI & SASHIMI

5 PIECE SASHIMI (DF) 21
5 PIECE NIGIRI (DF) 23
VEGETARIAN ROLL (VEG)(DF) 13
KEN'S ROLL (DF) 21
shrimp tempura, avocado, spicy tuna

SPICY TUNA ROLL (DF) 15
YELLOWTAIL SCALLION ROLL (DF) 15
CALIFORNIA ROLL (DF) 15
CHIRASHI BOWL (DF) 21
tuna, yellowtail, salmon, ikura, tamago, sushi rice



SOUPS & SALADS

THAI COCONUT CURRY SOUP 14
sweet peas, fried shallots, cornbread

WATERCRESS & EGG DROP SOUP (DF) 14
shredded mary's chicken, water chestnuts, wood ear mushrooms

SO. CAL WEDGE (GF) 16
avocado green goddess, cotija, chorizo, cherry tomatoes, shaved radish

SHREDDED KALE & QUINOA SALAD (V)(GF) 15
avocado, cucumber, sunflower seeds, ginger vinaigrette

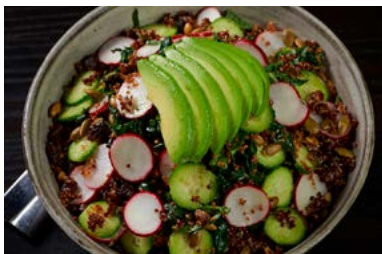
TENBRINK TOMATOES & AVOCADO (V)(GF) 15
tomato water vinaigrette, bush basil

LEGENDARY CAESAR SALAD 14
parmesan croutons, romaine hearts

FATTOUSH SALAD (V) 15
stone fruit, tomato, cucumber, grilled haloumi, pita crouton

CREAMY SESAME SPINACH SALAD (V)(GF) 8
"goma-ae" style, toasted sesame

ADD TO ANY SALAD chicken 10 | salmon 13 | short rib steak 15



ENTRÉES

CHILEAN SEA BASS (GF) 35

bok choy, hon shimeji mushrooms, ginger dashi

THE CHEF'S BURGER 18

double patty, double cheese, caramelized onions, pickles, secret sauce

FRIED CHICKEN 24

honey butter, yuzu kosho honey, jalapeño creamed corn

STEAK AU POIVRE 'BEEF TOURNEO'

broiled tomato, crispy duck fat potatoes
filet 41 | ny strip 42

ORGANIC FREE-RANGE 'BRICK' CHICKEN 25

tuscan white beans, lacinato kale, lemon gremolata

BRENTWOOD SWEET CORN & HATCH CHILE TAMALES (V)(GF) 21

morel mushrooms, salsa verde

RAINBOW CAULIFLOWER MASSAMAN CURRY (V)(GF) 23

gold pineapple, coconut, jasmine rice

SZECHUAN PEPPER BEEF (DF) 21

green beans, soy glaze, steamed white rice

BLACK PEPPER-BLUE CRAB UDON (DF) 23

long pepper, pea shoots, curry leaves

DUO OF WATSON LAMB 34

brown butter rice pilaf, dates, almonds

FAMOUS AMERICAN BBQ ST. LOUIS-STYLE RIBS (DF)(GF) 35

full rack

CHERMOULA-ROASTED ORA KING SALMON (GF) 28

lentils, baby carrots, mint

GRILLED AHI TUNA 35

ratatouille timbale, heirloom squash, basil pistou

LASAGNA ROTOLO (VEG) 25

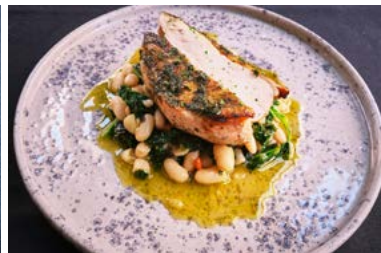
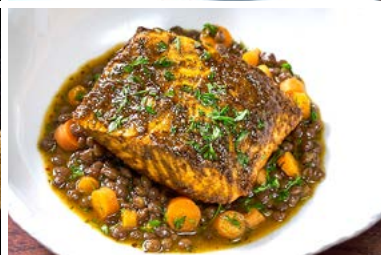
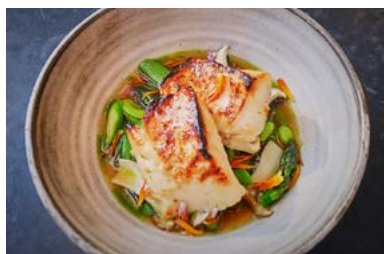
strauss ricotta, bloomsdale spinach, parmigiano-reggiano fonduta

SPICY LOBSTER PASTA 37

bona furtuna organic marinara, saffron, basil, roasted garlic

MEAT & POTATOES 41

beef short rib steak, whipped potatoes, seabeen chimichurri spinach



SIDES

WHIPPED POTATO 9
chives

GREEK-STYLE RICE PILAF (VEG) 8
lemon, toasted orzo, brown butter

NANA'S STUFFED MUSHROOMS OREGANATA 12
pancetta, pecorino, italian bread crumbs

DRY FRIED GREEN BEANS 9
fermented black bean, soy glaze

SWEET & SOUR BRUSSELS SPROUTS (DF) 9
soy caramel, fried onions

BBQ RIB TIP MAC & CHEESE 13
cornbread crumble

PARMESAN TRUFFLE FRIES 9
garlic aioli

JALAPEÑO CREAMED CORN 8
cilantro



DESSERTS

SALTED CARAMEL & CHOCOLATE PROFITEROLES (VEG) 9
toasted almond, puffed cocoa

SAN FRANCISCO STRAWBERRY SHORTCAKE (VEG) 9
whipped cream, vanilla pound cake

AMARENA CHERRY CANNOLI (VEG) 8
shaved chocolate

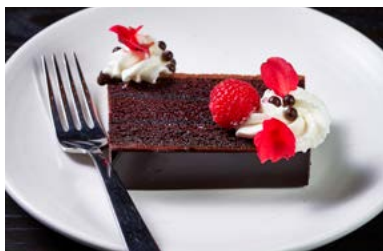
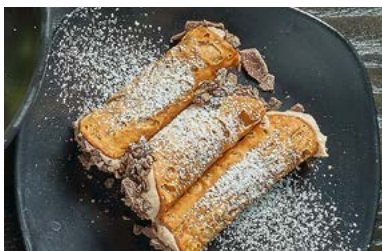
DEVIL'S FOOD CHOCOLATE LAYER CAKE 8
whipped cream

STICKY TOFFEE DATE PUDDING 7
vanilla cream, corn flake granola

LYCHEE & VANILLA BEAN CUSTARD (GF) 8
tenbrink farm's strawberries, yuzu water

MARINATED STONEFRUIT SALAD (V)(GF) 7
chia pudding, elderflower, anise hyssop

ORANGE BLOSSOM LABNEH (VEG) 8
mango, lime, toasted coconut



CHEF'S TASTING FEASTS

made for 1 | \$60 per feast

FEAST 1: ITALIAN

from Chef Adam Sobel

GRILLED BROCCOLI 'CAESAR'

lemon, parmigiano-reggiano, chili flake

LOCAL BURRATA & EGGPLANT CAPONATA (VEG)

pine nuts, capers, golden raisin, toasted ciabatta

SPICY LOBSTER PASTA

bona furtuna organic marinara, saffron, basil, roasted garlic

ORGANIC FREE-RANGE CHICKEN (GF)

tuscan white beans, lacinato kale, lemon gremolata

NANA'S STUFFED MUSHROOMS OREGANATA

pancetta, pecorino, italian bread crumbs

AMARENO CHERRY CANNOLI (VEG)



FEAST 2: EAST MEETS WEST

from Chef Gerald Chin

KAUAI SHRIMP SALAD (GF)

green papaya, carrot, celery, bell pepper, nuoc mam vinaigrette

BLACK PEPPER-BLUE CRAB UDON NOODLES (DF)

long pepper, pea tendrils, curry leaves

CHILEAN SEA BASS (GF)

bok choy, hon shimeji mushrooms, ginger dashi

SZECHUAN PEPPER BEEF (GF)(DF)

green beans, soy glaze, steamed white rice

SWEET & SOUR BRUSSELS SPROUTS (DF)

soy caramel, fried onions

LYCHEE & VANILLA BEAN CUSTARD (GF)

tenbrink farm's strawberries, yuzu water



FEAST 3: INTERNATIONAL BBQ

from Ayesha Curry

MARINATED CUCUMBER & WATERMELON (V)

garlic, szechuan chili, sesame oil

AYESHA'S CHICKEN WINGS (GF)(DF)

jerk spice, green seasoning, mango chutney

ROASTED SALMON (GF)

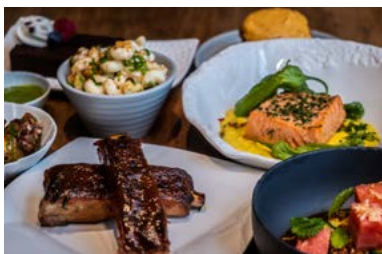
jalapeño creamed corn

FAMOUS AMERICAN BBQ ST. LOUIS PORK RIBS (GF)(DF)

MAC & CHEESE

DEVIL'S FOOD CHOCOLATE LAYERED CAKE

whipped cream



FEAST 4: FRENCH BRASSERIE

from Chef Adam Sobel

CRUDITÉS (VEG)

tahini chickpea hummus, market vegetables

ROASTED BEETS (VEG)(GF)

caramelized goat cheese, toasted hazelnuts, cassis

BLACK TRUFFLE-CAMEMBERT BAGUETTE (VEG)

roasted garlic, fleur de sel

GRILLED AHI TUNA (DF)

ratatouille timbale, heirloom squash, basil pistou

STEAK AU POIVRE 'BEEF Tournedo'

tomato gratinée, crispy duck fat potatoes

SALTED CARAMEL & CHOCOLATE PROFITEROLES (VEG)

toasted almond, puffed cocoa



FEAST 5: MIDDLE'TERRANEAN

from Chef Michael Mina

MINA SPICED PHYLLO CRACKERS (VEG)

honey ricotta

FATTOUSH SALAD (V)

stone fruit, tomato, cucumber, grilled haloumi, pita crouton

FAVA BEAN FALAFEL (V)

hummus, tehina, aleppo pepper

CHERMOULA-ROASTED ORA KING SALMON (GF)

lentils, baby carrot, mint

DUO OF WATSON LAMB

brown butter rice pilaf, dates, almonds

ORANGE BLOSSOM LABNEH (VEG)

mango, lime, toasted coconut



FEAST 6: AMERICAN CLASSICS

from Chef Michael Voltaggio

PIMENTO CHEESE DIP (VEG)

sea salt & pepper potato chips

SHRIMP COCKTAIL (GF)

prawn crackers, fresh dill pickles, smoked pepper oil

SO. CAL WEDGE (GF)

avocado green goddess, cotija, chorizo, cherry tomatoes, shaved radish

HALIBUT FISH STICKS (DF)

cauliflower tartar sauce

MEAT & POTATOES

beef short rib steak, whipped potatoes, spinach, seabeam chimichurri

STICKY TOFFEE DATE PUDDING

vanilla cream, corn flake granola



FEAST 7: PLANT-BASED

from Chef David Varley

ORGANIC BEET JERKY (V)(GF)

smokey bbq spice

TENBRINK TOMATOES & AVOCADO (V)(GF)

tomato water vinaigrette, bush basil

SHIITAKE MUSHROOM LETTUCE CUPS (V)(GF)

toasted rice, crushed tofu, lime

BRENTWOOD SWEET CORN & HATCH CHILE TAMALES (V)(GF)

morel mushrooms, salsa verde

RAINBOW CAULIFLOWER MASSAMAN CURRY (V)(GF)

gold pineapple, coconut, jasmine rice

MARINATED STONEFRUIT SALAD (V)(GF)

chia pudding, elderflower, anise hyssop



KIDS MENU

CAESAR SALAD 8

add grilled chicken 9

SEASONAL MARKET FRUIT SALAD (V)(GF) 8

AVOCADO ROLL (V)(DF) 8

CUCUMBER ROLL (V)(DF) 8

VEGETABLE MAKI ROLL (V)(DF) 10

SINGLE CHEESEBURGER 12

french fries

CRISPY CHICKEN TENDERS 12

ranch, ketchup, bbq sauce

PASTA (VEG) 12

choice of marinara or butter & parmesan cheese

FRENCH BREAD PIZZA (VEG) 12

marinara, mozzarella

SNACKBOX (VEG) 13

small fruit salad, string cheese, hummus, carrot & celery sticks, oatmeal cookie

2 CHOCOLATE CHIP-WALNUT COOKIES (VEG) 4

2 OATMEAL RAISIN COOKIES (VEG) 4



COCKTAILS

BIJOU

beefeater gin, sweet vermouth, green chartreuse 14

CUCUMBER DELIGHT

cucumber vodka, lillet blanc, basil, lime 14

LAVENDER BLISS

loch & union gin, strawberry, lavender, lemon 14

PATIO SIPPER

templeton rye, tea, blackberry, lemon 14

SPICY MARGARITA

jalapeño-infused tequila, agave, lime 14

NIGHTCAP

buffalo trace bourbon, amaro, green chartreuse 14



SAKE

720ML

TAKA NAMA ZAKE TOKUBETSU JUNMAI, YAMAGUCHI

green melon, kaffir lime, mint 36

ASAHIYAMA JUNMAI, NIIGATA

clean, dried orange peel, honeysuckle 19

HAKUTSURI SUPERIOR JUNMAI GINJO, MT. ROKKO

silky, balanced, spring flowers 29

KUNIZAKARI NIGORI, AICHI

lively, bright, asian pear 29

200ML

KIKUSUI NAMA ZAKI (CAN) 200ML 7

BEER

PLINY THE ELDER 510ML 1 for \$10

IPA | Santa Rosa, California | 8% abv

WOODFOUR BOHEMIAN NECTAR 1 for \$5 / 4 for \$15

Saison | Sebastopol, CA | 6.2% abv

ANCHOR STEAM 1 for \$3 / 6 for \$15

California Common | San Francisco, California | 4.9% abv

CERVEZA PACIFICO CLARA 1 for \$3 / 6 for \$15

Pilsner | Mazatlán Mexico | 4.5% abv

SAPPORO PREMIUM 220Z 1 for \$4 / 6 for \$20

Lager | Tokyo, Japan | 4.9% abv

NORTH COAST BREWING CO SCRIMSHAW 1 for \$4 / 6 for \$20

Pilsner | Fort Bragg, CA | 4.5% abv

MCBRIDE SISTERS SPRITZER SHE CAN 1 for \$6

Berry Coastal

MCBRIDE SISTERS SPRITZER SHE CAN 1 for \$6

Tropical Citrus

WINE

WHITE

MAN CHENIN BLANC	19
South Africa 2019	
CHASING VENUS SAUVIGNON BLANC	19
Marlborough, New Zealand 2019	
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	

SPARKLING

BISOL JEIO PROSECCO BRUT	19
Prosecco, Italy NV	
COLLET BRUT	39
Champagne, France NV	
MOËT & CHANDON	
IMPERIAL ROSE CHAMPAGNE	78
Champagne, France NV	

RED

ALTOS D'OLIVA TEMPRANILLO	19
Catalunya, Spain 2018	
INDABA MOSAIC CABERNET BLEND	19
South Africa 2018	
AMALAYA MALBEC	19
Argentina 2018	
EXCELSIOR SYRAH	19
South Africa 2017	
TENUTA DI ARCENO	19
Chianti Classico 2016	
DAOU CABERNET	29
Paso Robles 2018	
LA FOLLETTE PINOT NOIR	29
California 2017	
ROOTDOWN MOURVEDRE	39
Amador County 2018	
CHAPPELLET CABERNET BLEND	39
Napa Valley 2018	

ROSÉ

MAISON SALEYA ROSÉ	19
Provence 2018	
CENYTH ROSÉ OF CABERNET FRANC	29
Sonoma, California 2018	
FINCA NUEVA 'ROSADO' ROSÉ	29
Rioja, Spain 2018	



**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)	4
DIET COKE (8oz)	2
BOYLAN ROOTBEER (12oz)	4
7UP (12oz)	4

PERRIER SPARKLING (11oz)	4
FIJI WATER (1L)	6
ST GERON NATURAL SPARKLING WATER (750mL)	6