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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

Email at orders@minafamilykitchen.com
or call 415.722.2138

For Outer San Francisco neighborhoods and Greater Bay Area delivery:
Daily | 5-8PM

$150 minimum for delivery orders
Orders must be submitted by 12PM, for delivery between 5-8PM ($45 delivery fee within 28 miles, any deliveries outside of 28 miles are subject to a minimum of $80)

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.

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MINA family kitchen

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, cassis

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














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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, 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

CHOPPED 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*










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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
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

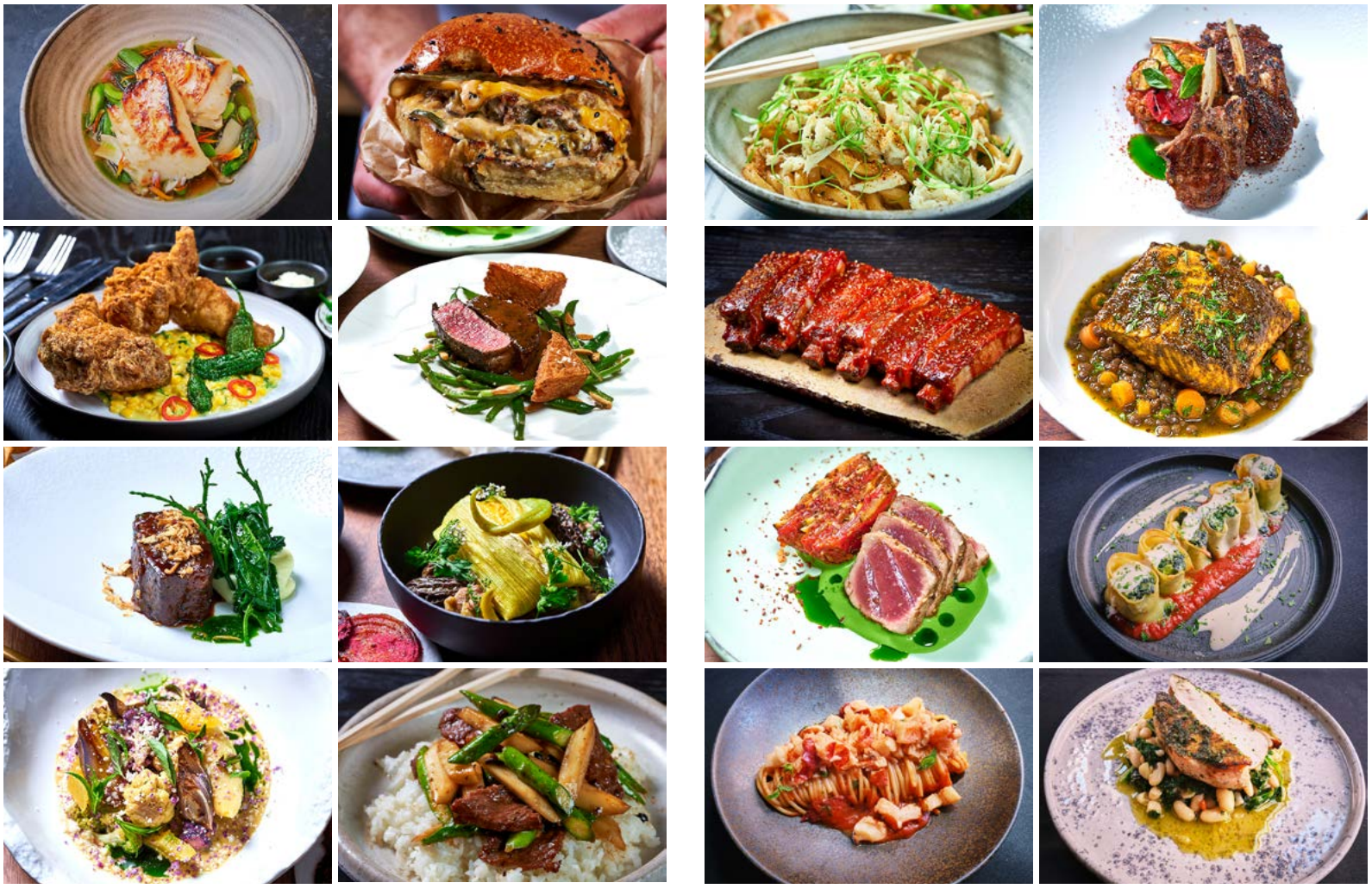
CHERMOULA-ROASTED ORA KING SALMON *(GF)* 28
lentils, baby carrots, mint

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

SHORT RIB STEAK 41
whipped potatoes, sautéed spinach, seabean chimichurri



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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










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MINA family kitchen

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
tomato gratinée, crispy duck fat potatoes

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



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FEAST 5: MIDDLE'TERRANEA

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

SHORT RIB STEAK
whipped potatoes, sautéed spinach, seabean 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



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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














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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

TOZAI JUNAMI, KYOTO
white grape, anise, herbs 26

SEIKYO OMACHI JUNAMI GINJO, HIROSHIMA
clean, herbal, citrus 42

HAKUTSURU SUPERIOR JUNMAI GINJO, MT. ROKKO
silky, balanced, spring flowers 29

KUNIZAKARI NIGORI, AICHI
lively, bright, asian pear 29

MABOROSHI JUNMAI GINGO, HIROSHIMA
delicate, floral, white peach 33

KIKUSUI NAMAZAKI (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 22OZ 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

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WINE

WHITE

MAN CHENIN BLANC 25
South Africa 2019

FAILONI VERDICCHIO 33
Verdicchio de Castelli di Jese, Italy 2018

DURDILLY BEAUJOLAIS BLANC 35
Beaujolais, France 2018

DOMAINE DENIZOT SANCERRE 39
Loire Valley 2018

SCAR OF THE SEA CHARDONNAY 39
Santa Barbara, California 2017

DOMAINE LAROCHE CHABLIS SAINT MARTIN 42
Knights Valley, Sonoma 2018

SPARKLING

BISOL JEIO PROSECCO BRUT 25
Prosecco, Italy NV

COLLET BRUT 39
Champagne, France NV

MOËT & CHANDON IMPERIAL ROSE CHAMPAGNE 78
Champagne, France NV

RED

ALTOS D'OLIVA TEMPRANILLO 25
Catalunya, Spain 2018

INDABA MOSAIC CABERNET BLEND 22
South Africa 2018

AMALAYA MALBEC 22
Argentina 2018

EXCELSIOR SYRAH 26
South Africa 2017

CHATEAU DE MATTES-SABREN GRENACHE BLEND 34
Corbieres, France 2018

DAOU CABERNET 29
Paso Robles 2018

LA FOLLETTE PINOT NOIR 29
California 2017

CHAPPELLET CABERNET BLEND 39
Napa Valley 2018

ROSÉ

MAISON SALEYA ROSÉ 22
Provence 2018

CENYTH ROSÉ OF CABERNET FRANC 29
Sonoma, California 2018

FINCA NUEVA 'ROSADO' ROSÉ 29
Rioja, Spain 2018

DIANE'S BLOODY MARY

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