

DINNER MENU

minafamilykitchen.com

Comfort meals from our homes delivered to yours.

MINA Family Kitchen is Chef Michael Mina's take-out and delivery concept, available exclusively in the San Francisco Bay Area. In addition to creative comfort foods, many of our most popular dishes from PABU, INTERNATIONAL SMOKE and MICHAEL MINA are featured on the menu.

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. Bridge toll will
also be applied to the delivery fee.)*

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 (DF)(GF)(V) 8

citrus, oregano

MINA SPICED PHYLLO CRACKERS (VEG) 6

black pepper honey, ricotta

HUMMUS & CRUDITÉS (DF)(GF)(V) 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 (DF)(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 (DF)(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

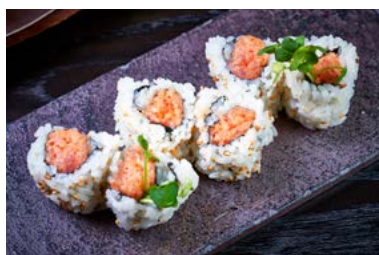
pine nuts, capers, aged balsamic



SUSHI & SASHIMI

5 PIECE SASHIMI (DF) 21
5 PIECE NIGIRI (DF) 23
VEGETARIAN ROLL (DF)(V)(GF) 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 16
avocado green goddess, cotija, chorizo, cherry tomatoes, shaved radish
CHOPPED KALE & QUINOA SALAD (V)(GF) 15
avocado, cucumber, pepitas, ginger vinaigrette

TENBRINK TOMATOES & AVOCADO (DF)(GF)(V) 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

broiled tomato, crispy duck fat potato

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

wild 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

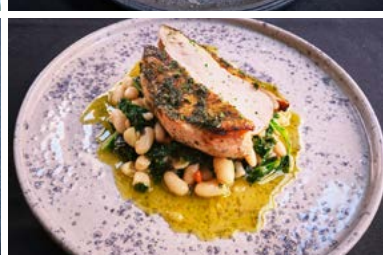
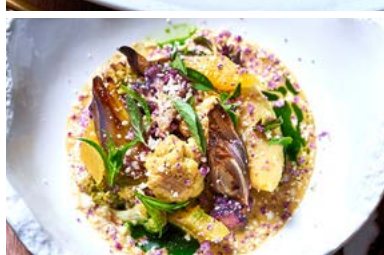
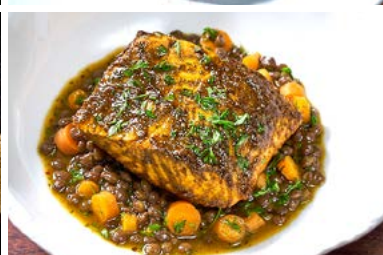
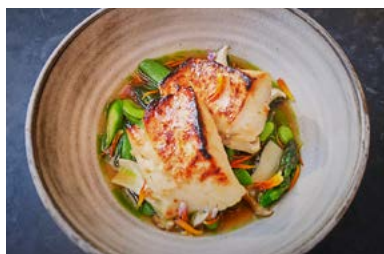
straus ricotta, bloomsdale spinach, parmigiano-reggiano fonduta

SPICY LOBSTER PASTA 37

bona furtuna organic marinara, saffron, basil, roasted garlic

SHORT RIB STEAK 41

whipped potatoes, sautéed spinach, seabeam chimichurri



SIDES

WHIPPED POTATO (VEG) 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 (VEG) 10
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 (VEG) 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

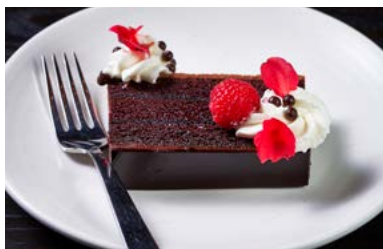
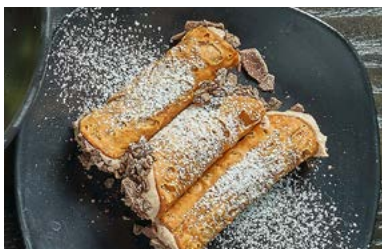
DEVIL'S FOOD CHOCOLATE LAYER CAKE 8
whipped cream

STICKY TOFFEE DATE PUDDING 7
vanilla cream, corn flake granola

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

MARINATED STONE FRUIT 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 (DF)(V)

garlic, szechuan chili, sesame oil

AYESHA'S CHICKEN WINGS (GF)(DF)

jerk spice, green seasoning, mango chutney

ROASTED SALMON (GF)

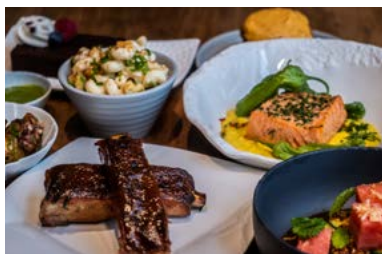
jalapeño creamed corn

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

MAC & CHEESE (VEG)

DEVIL'S FOOD CHOCOLATE LAYERED CAKE

whipped cream



FEAST 4: FRENCH BRASSERIE

from Chef Adam Sobel

HUMMUS & CRUDITÉS (DF)(GF)(V)

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

broiled tomato, crispy duck fat potato

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 (DF)(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)(DF)

tomato water vinaigrette, bush basil

SHIITAKE MUSHROOM LETTUCE CUPS (V)(GF)

toasted rice, crushed tofu, lime

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

wild mushrooms, salsa verde

RAINBOW CAULIFLOWER MASSAMAN CURRY (V)(GF)

gold pineapple, coconut, jasmine rice

MARINATED STONE FRUIT 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

WHITE NEGRONI

tanqueray gin, suze, lillet blanc 16

CALIFORNIA SUNSET

wheatley vodka, pamplemousse liqueur, lime 16

THE MAD HATTER

loch & union gin, apricot liqueur, chamomile, meyer lemon 16

PORCH SIPPER

st. remy xo, crème de pêche, tenbrink farm peaches, lemon 16

SILK ROAD

partida reposado tequila, asian pear, blood orange, clove, lemon 16

NIGHTCAP

buffalo trace bourbon, amaro, green chartreuse 16



SAKE

TOZAI JUNAMI

Kyoto 32

SEIKYO OMACHI JUNAMI GINJO

Hiroshima 52

GASANRYU "KOKA" HONJOZO

Yamagata 37

KUNIZAKARI NIGORI

Aichi 29

MABOROSHI JUNMAI GINGO

Hiroshima 46

JOZEN MIZUNO GOTOSHI JUNMAI GINJO

Niigata 44

OYAJI GOKURAKU JUNMAI GINJO (CAN) 200ML

Tottori 7

BEER

PLINY THE ELDER 510ML 1 for \$12

IPA | Santa Rosa, California | 8% abv

ALLAGASH WHITE 1 for \$6 / 4 for \$15

Belgian Witbier | Portland, Maine | 5% abv

ANCHOR STEAM 1 for \$4 / 6 for \$20

California Common | San Francisco, California | 4.9% abv

CERVEZA PACIFICO CLARA 1 for \$4 / 6 for \$20

Lager | Mexico | 4.5% abv

SAPPORO PREMIUM 220Z 1 for \$5 / 6 for \$25

Lager | Tokyo, Japan | 4.9% abv

NORTH COAST BREWING CO SCRIMSHAW 1 for \$5 / 6 for \$25

Pilsner | Fort Bragg, CA | 4.5% abv

MCBRIDE SISTERS SPRITZER SHE CAN 1 for \$7

Berry Coastal

MCBRIDE SISTERS SPRITZER SHE CAN 1 for \$7

Tropical Citrus

WINE

WHITE

- MAN CHENIN BLANC** 40
Coastal Region, South Africa 2019
- FAILONI VERDICCHIO** 33
Verdicchio de Castelli di Jese, Italy 2018
- DURDILLY BEAUJOLAIS BLANC** 35
Beaujolais, France 2018
- DOMAINE DENIZOT SANCERRE** 48
Loire Valley 2018
- SCAR OF THE SEA CHARDONNAY** 41
Santa Barbara, California 2017
- DOMAINE LAROCHE CHABLIS
SAINT MARTIN** 45
Burgundy, France 2018

SPARKLING

- BISOL JEIO PROSECCO BRUT** 32
Veneto, Italy NV
- COLLET BRUT** 45
Champagne, France NV
- MOËT & CHANDON
IMPERIAL ROSE CHAMPAGNE** 85
Champagne, France NV

RED

- VIÑA POMAL CRIANZA** 28
Rioja, Spain 2016
- INDABA MOSAIC CABERNET BLEND** 24
South Africa 2018
- AMALAYA MALBEC** 28
Argentina 2018
- EXCELSIOR SYRAH** 26
South Africa 2017
- CHATEAU DE MATTES-SABREN GRENACHE BLEND** 34
Corbieres, France 2018
- DAOU CABERNET** 42
Paso Robles, California 2018
- LA FOLLETTE PINOT NOIR** 36
Sonoma Coast, California 2017
- CHAPPELLET CABERNET BLEND** 48
Napa Valley, California 2018

ROSÉ

- MAISON SALEYA ROSÉ** 26
Provence, France 2018
- CENYTH ROSÉ OF CABERNET FRANC** 31
Sonoma, California 2018
- FINCA NUEVA 'ROSADO' ROSÉ** 45
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
JALAPEÑO MIXER (32oz)** 9
heirloom tomatoes, olive brine, organic egyptian celery
seed, honey, horseradish, worcestershire (anchovy free),
cilantro & jalapeño purée, 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 WATER (11oz)** 4
- FIJI WATER (1L)** 6
- ST GERON NATURAL SPARKLING
WATER (750mL)** 6