



LUNCH 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

Mon-Fri | 12-4PM

Brunch: Sat-Sun | 11-4PM

order online via the button above

Please input The Emblem Hotel, 562 Sutter St as your delivery destination when placing your order.

Note: you will receive a call from the front desk when your meal arrives. If you'd like it delivered to your room, a \$5 fee will be added to your room charge

*Email at orders@minafamilykitchen.com
or call 415.722.2138*

SNACKS

PIMENTO CHEESE DIP (VEG) 9

sea salt & pepper potato chips

BLACK TRUFFLE-CAMEMBERT BAGUETTE (VEG) 10

roasted garlic, fleur de sel

FIVE-SPICED ROASTED CASHEWS & PEANUTS (V)(GF) 8

kaffir lime, golden garlic

MARINATED SICILIAN OLIVES (DF)(GF)(V) 9

citrus, oregano

MINA SPICED PHYLLO CRACKERS (VEG) 8

black pepper honey, ricotta

HUMMUS & CRUDITÉS (DF)(GF)(V) 9

tahini chickpea hummus, market vegetables

FRESH BAKED CORNBREAD (VEG) 8

thai red curry butter

ORGANIC BEET JERKY (V)(GF) 8

smokey bbq spice



APPETIZERS

GLAZED PORK GYOZA (DF) 15

gochujang, shaved cucumber

ROASTED BEETS (VEG)(GF) 18

caramelized goat cheese, toasted hazelnuts, cassia

FAVA BEAN FALAFEL (DF)(V) 15

hummus, tehina, aleppo pepper

SHIITAKE MUSHROOM LETTUCE CUPS (V)(GF) 18

toasted rice, crushed tofu, lime

HALIBUT FISH STICKS (DF) 20

cauliflower tartar sauce

MARINATED CUCUMBER & WATERMELON (DF)(V) 10

golden shallots

KAUAI SHRIMP SALAD (GF) 16

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

GRILLED BROCCOLI 'CAESAR' 15

parmigiano-reggiano, fennel taralli

MICHAEL'S FAMOUS TUNA TARTARE (DF) 20

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

AYESHA'S CHICKEN WINGS (DF)(GF) 16

jerk spice, habanero mango chutney

BURRATA & EGGPLANT CAPONATA (VEG) 21

pine nuts, capers, aged balsamic



SOUPS & SALADS

THAI COCONUT CURRY SOUP 16

sweet peas, cornbread

WATERCRESS & EGG DROP SOUP (DF) 16

shredded mary's chicken, water chestnuts, wood ear mushrooms

SO. CAL WEDGE (GF) 18

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

CHOPPED KALE & QUINOA SALAD (V)(GF) 18

avocado, cucumber, pepitas, ginger vinaigrette

TENBRINK TOMATOES & AVOCADO (DF)(GF)(V) 18

tomato water vinaigrette, bush basil

LEGENDARY CAESAR SALAD 16

parmesan croutons, romaine hearts

FATTOUSH SALAD (V) 18

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

CREAMY SESAME SPINACH SALAD (V)(GF) 9

"goma-ae" style, toasted sesame

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



SANDWICHES

HAM & CAMEMBERT 18

truffle butter, roasted garlic, parmesan

LEMONGRASS PORK BÁNH MÌ 19

kaffir lime mayo, pickled daikon & carrots

ORGANIC FREE-RANGE CHICKEN SANDWICH 21

tuscan white beans, lacinato kale, lemon gremolata

THE CHEF'S BURGER 21

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

LEMON PEPPER ROASTED TURKEY 'CLUB' 20

prosciutto, basil pistou, crispy onions

FAVA BEAN FALAFEL PITA (V)(VEG) 18

heirloom tomatoes, pickled jalapeños, creamy tehina



ENTRÉES

FRIED CHICKEN 28

honey butter, yuzu kosho honey, jalapeño creamed corn

CHERMOULA-ROASTED ORA KING SALMON (GF) 33

lentils, baby carrots, mint

SZECHUAN PEPPER BEEF (DF) 24

green beans, soy glaze, steamed white rice

BLACK PEPPER-BLUE CRAB UDON (DF) 27

long pepper, pea shoots, curry leaves

FAMOUS AMERICAN BBQ ST. LOUIS-STYLE RIBS (DF)(GF) 20/40

half rack/full rack

SPICY LOBSTER PASTA 43

bona furtuna organic marinara, saffron, basil, roasted garlic

ORGANIC FREE-RANGE 'BRICK' CHICKEN 29

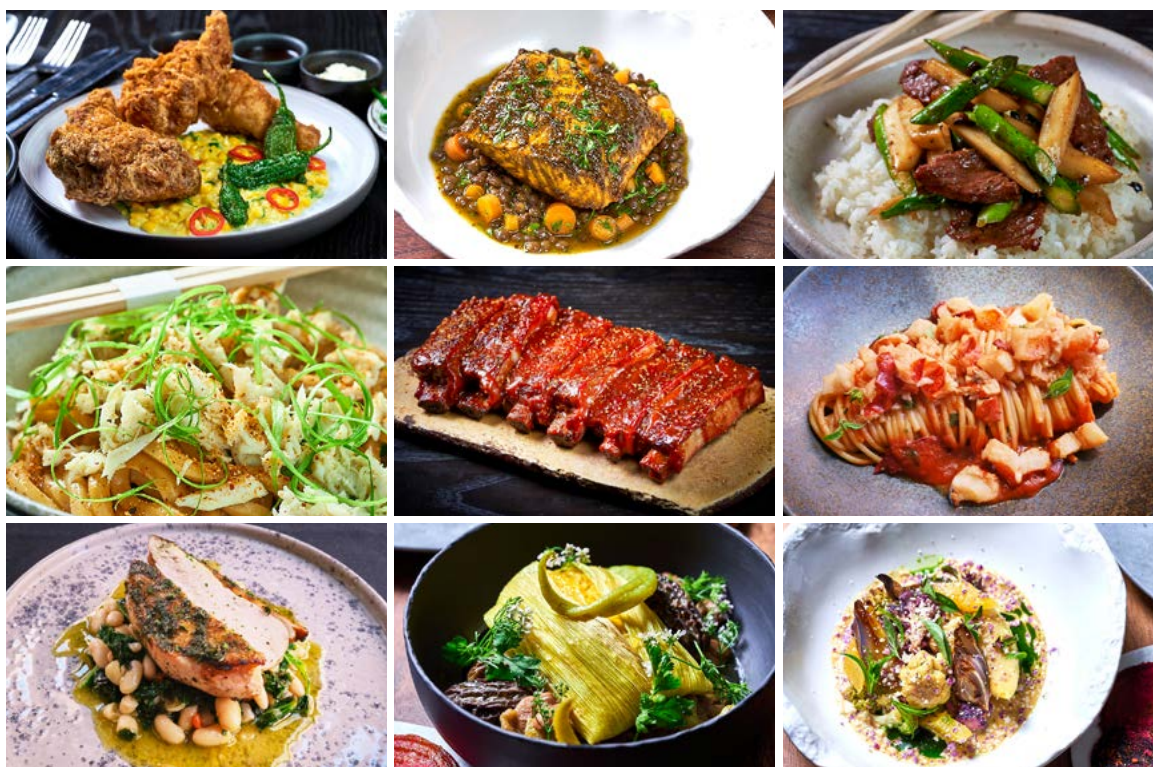
tuscan white beans, lacinato kale, lemon gremolata

BRENTWOOD SWEET CORN & HATCH CHILE TAMALES (V)(GF) 24

wild mushrooms, salsa verde

RAINBOW CAULIFLOWER MASSAMAN CURRY (V)(GF) 26

gold pineapple, coconut, jasmine rice



SIDES

SWEET & SOUR BRUSSELS SPROUTS (DF) 10

soy caramel, fried onions

BBQ RIB TIP MAC & CHEESE 15

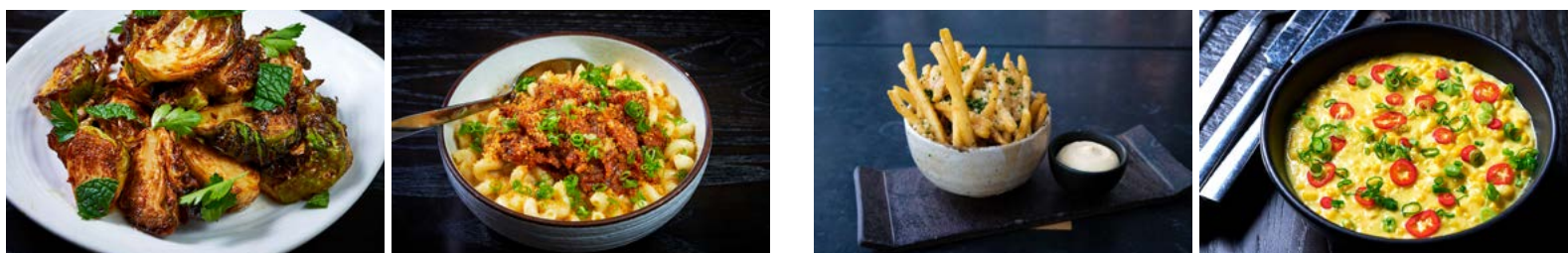
cornbread crumble

PARMESAN TRUFFLE FRIES 10

garlic aioli

JALAPEÑO CREAMED CORN (VEG) 9

cilantro



DESSERTS

SALTED CARAMEL & CHOCOLATE PROFITEROLES (VEG) 10
toasted almond, puffed cocoa

SAN FRANCISCO STRAWBERRY SHORTCAKE (VEG) 10
whipped cream, vanilla pound cake

AMARENA CHERRY CANNOLI (VEG) 10
shaved chocolate

DEVIL'S FOOD CHOCOLATE LAYER CAKE 10
whipped cream

STICKY TOFFEE DATE PUDDING 10
vanilla cream, corn flake granola

LYCHEE & VANILLA BEAN CUSTARD (GF) 10
tenbrink farm's strawberries, yuzu water

MARINATED STONE FRUIT SALAD (V)(GF) 10
chia pudding, elderflower, anise hyssop

ORANGE BLOSSOM LABNEH (VEG) 10
mango, lime, toasted coconut



KIDS MENU

CAESAR SALAD 9
add grilled chicken 11

SEASONAL MARKET FRUIT SALAD (V)(GF) 11

SINGLE CHEESEBURGER 14
french fries

CRISPY CHICKEN TENDERS 14
ranch, ketchup, bbq sauce

PASTA (VEG) 14
choice of marinara or butter & parmesan cheese

FRENCH BREAD PIZZA (VEG) 14
marinara, mozzarella

SNACKBOX (VEG) 15
small fruit salad, string cheese, hummus
carrot & celery sticks, oatmeal cookie

2 CHOCOLATE CHIP-WALNUT COOKIES (VEG) 6

2 OATMEAL RAISIN COOKIES (VEG) 6

