



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

Daily | 4-8PM

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

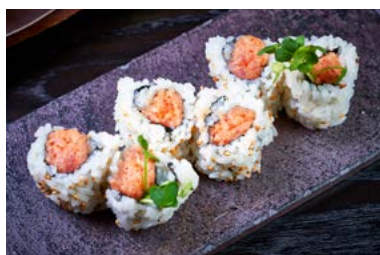
pine nuts, capers, aged balsamic



SUSHI & SASHIMI

5 PIECE SASHIMI (DF) 25
5 PIECE NIGIRI (DF) 28
VEGETARIAN ROLL (DF)(V)(VEG) 15
KEN'S ROLL (DF) 23
shrimp tempura, avocado, spicy tuna

SPICY TUNA ROLL (DF) 18
YELLOWTAIL SCALLION ROLL (DF) 18
CALIFORNIA ROLL (DF) 18
CHIRASHI BOWL (DF) 24
tuna, yellowtail, salmon, ikura, tamago, sushi rice



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 18
avocado green goddess, cotija, chorizo, cherry tomatoes, shaved radish

CHOPPED KALE & QUINOA SALAD (V)(GF) 18
avocado, cucumber, pepitas, ginger vinaigrette

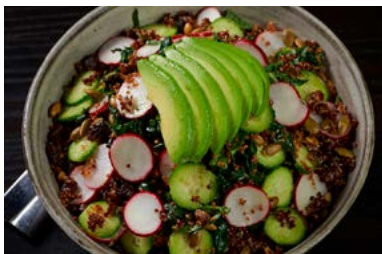
TENBRINK TOMATOES & AVOCADO (DF)(GF)(V) 18
tomato water vinaigrette, bush basil

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 12 | salmon 16 | short rib steak 18



ENTRÉES

CHILEAN SEA BASS (GF) 40

bok choy, hon shimeji mushrooms, ginger dashi

THE CHEF'S BURGER 21

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

FRIED CHICKEN 28

honey butter, yuzu kosho honey, jalapeño creamed corn

STEAK AU POIVRE

broiled tomato, crispy duck fat potato

filet 48 | ny strip 49

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

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

DUO OF WATSON LAMB 39

brown butter rice pilaf, dates, almonds

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

full rack

CHERMOULA-ROASTED ORA KING SALMON (GF) 33

lentils, baby carrots, mint

GRILLED AHI TUNA 40

ratatouille timbale, heirloom squash, basil pistou

LASAGNA ROTOLO (VEG) 29

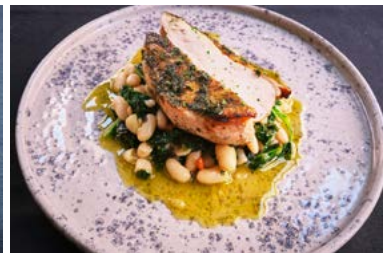
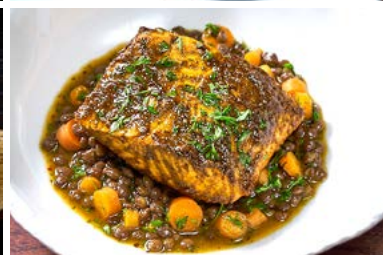
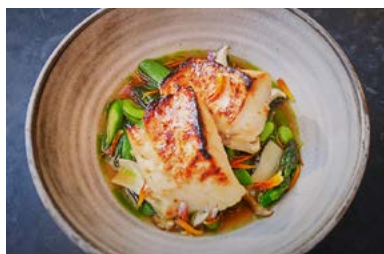
strauss ricotta, bloomsdale spinach, parmigiano-reggiano fonduta

SPICY LOBSTER PASTA 43

bona furtuna organic marinara, saffron, basil, roasted garlic

SHORT RIB STEAK 48

whipped potatoes, sautéed spinach, seabeam chimichurri



SIDES

WHIPPED POTATO (VEG) 10
chives

GREEK-STYLE RICE PILAF (VEG) 9
lemon, toasted orzo, brown butter

NANA'S STUFFED MUSHROOMS OREGANATA 14
pancetta, pecorino, italian bread crumbs

DRY FRIED GREEN BEANS (VEG) 10
fermented black bean, soy glaze

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

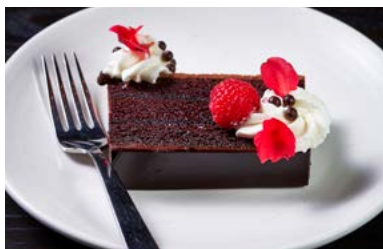
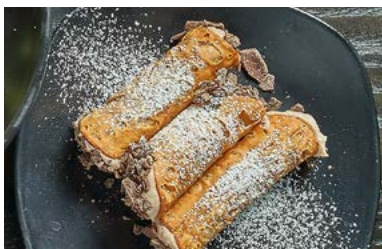
DEVIL'S FOOD CHOCOLATE LAYER CAKE 10
whipped cream

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



CHEF'S TASTING FEASTS

made for 1 | \$68 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)

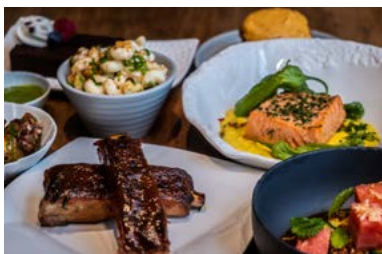
jalapeño creamed corn

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 9

add grilled chicken 10

SEASONAL MARKET FRUIT SALAD (V)(GF) 11

AVOCADO ROLL (V)(DF) 9

CUCUMBER ROLL (V)(DF) 9

VEGETABLE MAKI ROLL (V)(DF) 12

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

