

@minabrapperiedubai
@chefmichaelmina

MINA

BRASSERIE

Indulge yourself in MINA Brasserie, the culinary oasis nestled amidst the sizzling foodie paradise of Dubai. Featuring a selection of globally influenced dishes in partnership with award-winning celebrity Chef Michael Mina.

MINA Brasserie is a home away from home, highlighting dishes from carefully-sourced seasonal ingredients — a celebration of global influences.



PLEASE SCAN CODE TO BROWSE OUR MENU

DINNER MENU

RAW

Salmon Tartare 90
caviar, avocado, lemon crème fraîche

Wagyu Beef Carpaccio 105
parmesan chips, argula, truffle (GF)

Michael Mina's Tuna Tartare 110
*pear, pine nuts, garlic,
habanero-sesame oil (N)*



APPETIZERS

Grilled Halloumi 45
baguette, tomato relish, olives (V)

Aubergine Mille-Feuille 80
buffalo mozzarella, tomato sauce, basil (V) (N)

Grilled Octopus 105
green olives, couscous, almonds, lobster jus (N)

Truffle Gratinée 65
mimolette cheese, macaroni, truffle cream (V)

Wild Mushroom Soup 70
shiitake, porcini, button mushrooms, baguette (V)



SALADS

Quinoa and Kale Salad 65
*dried cranberries, pumpkin seeds, avocado
ginger dressing (V) (GF)*

Petite Green Salad 50
radish, cucumber, tomato, dijon vinaigrette (V) (GF)

Burrata Caprese 100
vine ripened tomatoes, basil pesto (V) (N) (GF)

Tomato and Avocado Salad 65
crispy quinoa, sumac, toasted sesame (V) (N) (GF)

Roasted Beetroot 70
balsamic, hazelnuts, warm goat's cheese (V) (N) (GF)

Endive Crab Salad 70
crab, garlic crumbs, caesar dressing

Wild Arugula 55
fennel, figs, ricotta salata, almonds (N) (V)

(V) Vegetarian, (N) Contains Nuts, (GF) Gluten Free

All prices are in U.A.E. Dirhams, inclusive of 10% service charge, 5% VAT and are subject to 7% Municipality fee.

✦ MAINS ✦

Linguine Burrata <i>tomato sauce, pesto powder</i>	110	Chicken Provencal <i>herb marinated chicken, goat cheese, cauliflower gratin (GF)</i>	135
Norwegian Salmon <i>artichoke cream, crispy quinoa, confit tomato (GF)</i>	135	Wagyu Burger <i>ogleshiel cheese, caramelized onion, mushrooms</i>	145
Roasted Sea Bass <i>saffron fregola, preserved lemon, broccolini</i>	130	Creekstone "Burger" <i>layered beef strips, mushroom duxelle</i>	105
King Crab Spaghetti <i>confit tomato, lemon zest, garlic crumble, red chili</i>	150	gruyère cheese, beef au jus sip, potato bun	
Porcini Ravioli <i>black truffle, parmesan, roasted mushrooms (V)</i>	130	Sicilian Style Grilled Tuna Steak <i>cherry tomato, parsley, rosemary, thyme</i>	140
Spaghetti and Giant Meatball <i>cherry tomato sauce, basil, parmesan</i>	130	lemon zest, olives and capers	
		Bouillabaisse Sea Bass <i>mussels, saffron potato (GF)</i>	580

✦ WOOD-GRILLED STEAKS ✦

*We proudly feature Creekstone Farms Prime Black Angus Cattle from the U.S.A.
Select a Preparation For Your Steak*



AU POIVRE

Peppercorn Crust
with
Bone Marrow Jus

SIMPLY GRILLED

Finished
with
Garlic-Herb Butter

400g Rib Eye 230

400g NY Strip 220



Creekstone Tomahawk 650

125g Filet Mignon 140

250g Filet Mignon 240

✦ SIDES ✦

Parmesan Truffle Fries (V) (GF)	40	Roasted Mushrooms (V)	40
Potato Purée (V) (GF)	40	Creamed Spinach (V) (GF)	40
Broccolini (V) (GF)	40	Brussels Sprouts Agrodolce	40
Cauliflower Gratin (GF) (V)	40		

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--- Single Use ---