

@minabrosseriedubai  
@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

# A LA CARTE

## ⇒ RAW ⇐

Salmon Tartare 100  
*avocado, lemon crème fraîche*

Caviar Parfait 230  
*crispy potato cake, smoked salmon,  
crème fraîche, egg mimoso (GF)*

Steak Tartare 175  
*caviar, cream cheese*



Michael Mina's Tuna Tartare 120  
*pine nuts, garlic, habanero-sesame oil (N)*

Wagyu Beef Carpaccio 130  
*parmesan chips, arugula, truffle (GF)*

Caviar  
(30 grams)  
Royal Baeri 450  
Russian Oscietra 570  
Beluga market price

Gillardeau Oysters 6 pcs 340  
Gillardeau Oysters 12 pcs 660  
*mignonette sauce*

Seafood Tower 750  
*oyster, shrimps, octopus, crab,  
salmon tartare, tuna tartare,  
yuzu mayo, mignonette  
(for two)*



## ⇒ APPETIZERS ⇐

Tomato Soup 90  
*wood-fired tomato soup, grilled cheese sandwich (V)*

Foie Gras Torchon 120  
*brioche bread, figs chutney*

Grilled Mushroom Halloumi 65  
*wild mushroom, thyme, crispy pita (V)*

Les Moules Frites 175  
*mussels, skinny fries, white vinegar sauce*

Aubergine Mille-Feuille 95  
*buffalo mozzarella, tomato sauce, basil (V) (N)*

Grilled Octopus 140  
*crispy baby potato, red pepper coulis, green beans,  
red onion*

Truffle Gratinée 80  
*mimolette cheese, macaroni, truffle cream (V)*

1/2 Maine Lobster 295  
*cocktail sauce, spicy sauce*

Baked Camembert 80  
*crispy bread, berry jam, caramelized truffle nuts  
(V) (N)*



## ⇒ SALADS ⇐

Kale Salad 75  
*quinoa, pumpkin seeds, avocado, ginger dressing (V)*

Wild Arugula 75  
*fennel, fig, ricotta salata, almonds (V) (N) (GF)*

Petite Green Salad 65  
*radish, cucumber, tomato, dijon vinaigrette (V) (GF)*

Roasted Beetroot 70  
*balsamic, hazelnut, warm goat cheese (V) (N) (GF)*

Burrata Caprese 120  
*vine ripened tomatoes, basil pesto (V) (N) (GF)*

Citrus Salad 60  
*citrus segment, endive, avocado, caramelized walnut  
(V) (N) (GF)*

Tomato and Avocado Salad 85  
*crispy quinoa, sumac, toasted sesame (V) (N) (GF)*

Endive Crab Salad 90  
*crab, garlic crumbs, caesar dressing*

Vegan Menu is available upon request

(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 ➤

Porcini Ravioli <i>black truffle, parmesan, roasted mushroom (V)</i>	165	Wood-Grilled Shrimp <i>saffron vegetable couscous, habanero</i>	255
Linguine Burrata <i>tomato sauce, pesto powder (N)</i>	145	Grilled Mediterranean Sea Bass 1kg <i>cherry tomato salsa, fennel purée (GF)</i>	395
King Crab Spaghetti <i>confit tomato, lemon zest, garlic crumble, red chili</i>	170	Chicken Provencal <i>herb marinated chicken, green orzo, chicken jus, chimichurri</i>	160
Spaghetti Giant Meatball <i>cherry tomato sauce, basil, parmesan</i>	155	Veal Chop <i>wild mushroom, mashed potato</i>	260
Short Rib Rigatoni <i>smoked short rib, caramelized onion, parmesan</i>	170	MINA Steak <i>pomme neuf, confit tomato, herb sauce (GF)</i>	330
Norwegian Salmon <i>beluga lentil, smoked tomato vinaigrette, artichoke</i>	180	Wagyu Burger <i>gouda cheese, caramelized onion, mushroom</i>	155
Roasted Sea Bass <i>saffron fregola, preserved lemon, broccolini</i>	165	Creekstone "Burger" <i>layered beef strips, mushroom duxelle, gruyère cheese, beef au jus sip, potato bun</i>	140
Lobster Pot Pie <i>lobster bisque cream, oyster mushroom, baby root vegetables, fresh truffle, pickled onion</i>	310		

➤ WOOD-GRILLED STEAKS ➤



AU POIVRE  
Peppercorn Crust  
with  
Bone Marrow Jus

SIMPLY GRILLED  
Finished  
with  
Garlic-Herb Butter

ROSSINI STYLE  
Seared Foie Gras  
with  
Sauté Spinach,  
Potato Dauphinoise,  
Truffle  
90 AED

300g Rib Eye 325  
300g NY Strip 305



250g Filet Mignon 340  
250g Wagyu Filet 415

Tomahawk 810

200g Fullblood Kobe Tenderloin 1,400

400g Fullblood Kobe Striploin 1,800

➤ SIDES ➤

Parmesan Truffle Fries (V) (GF)	65	Roasted Mushrooms (V)	50
Potato Purée (V) (GF)	45	Creamed Spinach (V) (GF)	40
Broccolini (V) (GF)	50	Brussels Sprouts Agrodolce	50
Cauliflower Gratin (GF) (V)	40	Grilled Asparagus (V) (GF)	45