

@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

BUSINESS LUNCH

AED 140 for three courses

AED 120 for two courses
including tea, coffee or ice cream

Available Monday through Friday

Dishes with *** are not included & * requires supplement

RAW

Salmon Tartare 100
avocado, lemon crème fraîche

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

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

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



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

Steak Tartare 175
caviar, cream cheese
(business lunch: no caviar)

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

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

APPETIZERS

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

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

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

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

*Baked Camembert 80
crispy bread, berry jam, caramelized truffle nuts
(V) (N) (supplement 20)

*Foie Gras Torchon 120
brioche bread, figs chutney
(supplement 30)

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

*Grilled Octopus 140
*crispy baby potato, red pepper coulis, green beans,
red onion (supplement 20)*

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



SALADS

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

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

*Burrata Caprese 120
vine ripened tomatoes, basil pesto (V) (N) (GF)
(supplement 40)

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

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

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

Citrus Salad 60
citrus segment, endive, avocado, caramelized walnut
(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 Shrimps <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	***MINA Steak <i>pomme neuf, confit tomato, herb sauce (GF)</i>	330
***Short Rib Rigatoni <i>smoked short rib, caramelized onion, parmesan</i>	170	***Veal Chop <i>wild mushroom, mashed potato</i>	260
Norwegian Salmon <i>beluga lentil, smoked tomato vinaigrette, artichoke</i>	180	Wagyu Burger <i>ogleshiel 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
(supplement 50)

*125g Filet Mignon 170
(supplement 50)

***250g Filet Mignon 340

***250g Wagyu Filet 415

***300g Rib Eye 325

***200g Fullblood Kobe Tenderloin 1,400

***400g Fullblood Kobe Striploin 1,800



200g NY Strip 150

***300g NY Strip 305

***Tomahawk 810

➤ 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

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