

@MINABRASSERIEDUBAI

@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. We suggest you share everything, except perhaps dessert.

VEGAN MENU

SALADS

QUINOA AND KALE SALAD 75

*dried cranberries, pumpkin seeds, avocado
ginger dressing (N)*

PETITE GREEN SALAD 65

radish, cucumber, tomato, dijon vinaigrette (V) (GF)

TOMATO & AVOCADO SALAD 85

heirloom tomato, sumac (GF)

BEET ROOT TARTARE 60

hazelnuts, balsamic, micro herbs (GF) (N)

APPETIZERS

LENTIL SOUP 65

golden raisin, crispy pita

AVOCADO TOAST 65

radish, heirloom tomato, house made pickles

MUSHROOM BRUSCHETTA 55

sourdough, tapenade, portobello mushroom, artichoke

MARINATED AVOCADO 65

chimichurri, guacamole, fried katafi

(GF) Gluten free, (N) Contain nuts

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

MAIN COURSES

PENNE ARRABIATA 85
tomato sauce, garlic, chili flakes

SPAGHETTI BOLOGNESE 90
mushroom ragu, basil

MEATLESS BURGER 130
gem lettuce, tomato, guacamole, crispy quinoa

SAFFRON FREGOLA RISOTTO 90
sundried tomato, capers, olives

EGGPLANT STEAK 90
pomegranate molasses, smoked almond (GF) (N)

CAULIFLOWER STEAK 90
chickpeas pesto puree, cranberry, pecan (GF)(N)

SIDE DISHES

GRILLED BROCCOLINI 50

FRIES 40

ASPARAGUS 45

DESSERT

ASSORTED SORBETS 45

CHOCOLATE CAKE 50
moist rich chocolate layers, raspberries (N)

FRESH SLICED FRUITS 50

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