



BENVENUTO SVEIKI ATVYKĘ TERE TULEMAST

WILLKOMMEN

AN OASIS OF RELAXED ELEGANCE WHOEVER YOU ARE, WHEREVER YOU HAVE COME FROM, WHATEVER BRINGS YOU HERE: WELCOME, OR WELCOME BACK, TO MINA BRASSERIE. IT'S OUR PLEASURE TO SERVE YOU. AND TO SURPRISE YOU—TIME AND AGAIN.

CHEF MICHAEL MINA HAS CREATED A MENU THAT IS EXCLUSIVELY OURS –A CELEBRATION OF GLOBAL INFLUENCES.

THE CHOICES ARE ENTICINGLY YOURS. WE SUGGEST YOU SHARE EVERYTHING, EXCEPT PERHAPS DESSERT.

WE INVITE YOU TO CURATE YOUR OWN FINE DINING EXPERIENCE.



CHOCOLATE MACARON 45

praline cremeux, raspberries, chocolate sauce (G) (N)

Recommended spirit: ZACAPA 23YRS 126

S'MORES BAR 40

devil's food cake, graham crumbs, toasted marshmallow

Recommended cocktail: MOCACCINO 80

Rye whisky, branca menta liqueur, coffee syrup, lemon & vanilla meringue foam

BANANA TARTE TATIN 45

salted toffee, honey ice cream, gold leaf

Recommended wine: TATTINGER BRUT NV 142

Please allow 15 minutes of preparation

PUMPKIN PIE 40

spiced caramel, golden raisins, cinnamon ice cream (N)

Recommended wine: TOKAJI DISZNOKO FURMIT LATE HARVEST, HUNGARY 2013 95

THE 'KLONDIKE' 40

marinated mango, raspberry sorbet, sesame anglaise (N)

Recommended wine: PASSITO KABIR, DONNA FUGATA, SICILY, ITALY 2015 120

SELECTION OF ICE CREAMS AND SORBET (G) 40

Recommended wine: QUINTA DO NOVAL LBV PORT, PORTUGAL 2009 90

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

→ AFTER-DINNER ←

WINTER FASHIONED 69

spiced rum, frangelico, sugar, chocolate bitters

TRUFFLE SEASON 69

reposado tequila, spiced rum, honey truffle, lemon & aromatic bitters



AMERICANO 25
RISTRETO SGL 25/DBL 30
EXPRESSO SGL 25/DBL 30
CAPPUCCINO 30
FRENCH PRESS SGL 30/DBL 40
CAFE LATTE 30
SELECTION OF ICE CREAMS AND SORBET (G) 40

→ TEA 🦟

JASMINE 25
ENGLISH BREAKFAST 25
EARL GREY 25
CHAMOMILE 25