

@MINABRASSERIEDUBAI
@CHEFMICHAELMINA

WELCOME
BIENVENUE
BENVENUTO
SVEIKI ATVYKĖ
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.**

⇒ STARTERS ⇐

TOMATO & AVOCADO SALAD 60

crispy quinoa, heart of palm, toasted sesame (V) (G)

EGGPLANT CRISP 45

eggplant purée, balsamic, pesto (V)

PETIT GREENS 50

pomegranate, pickled pumpkin, almond, manchego (V) (G) (N)

WHITE ASPARAGUS SOUP 65

king crab, morels, pea crema (G)

BURRATA STRACCIATELLA 85

cherry tomato, balsamic, basil (V)

ROASTED BEETS 55

goat cheese, toasted hazelnuts, balsamic reduction (V) (G) (N)

ESCARGOT 85

preserved lemon butter

SALMON CARPACCIO 90

orange soy dressing, caviar, crispy seaweed

SEARED HOKKAIDO SCALLOPS 125

caviar, bottarga, white asparagus soubise (G)

CHARRED OCTOPUS 95

saffron aioli, citrus, garlic streusel

MICHAEL MINA'S TUNA TARTARE 95

pine nuts, garlic, mint, sesame-habanero oil (N)

HALF DOZEN DANIEL SORLUT OYSTERS 195

lemon, mignonette

PRIME BEEF TARTARE 95

traditional garnishes, baguette

⇒ GRILLED SHELLFISH ⇐

Choice of Aleppo Pepper or Miso Butter

SMALL PLATTER 295

3 Scallops & 3 Prawns with 1/2 Lobster Tail & Crab

LARGE PLATTER 575

6 Scallops & 6 Prawns with 1 Lobster Tail & Crab

⇒ SEA ⇨

ROASTED SEA BREAM 135

saffron fregola, preserved lemon, sundried tomato

SEARED NORWEGIAN SALMON 120

textures of cauliflower, citrus (G)

WHOLE ROASTED FISH

shaved fennel, confit tomato, lemon

1kg Dover Sole **450** / 2,5 kg Turbot **850** / 800g Sea Bream **250** / 800g Maine Lobster **375**

DOVER SOLE 240

potato crusted, king crab brandade, mustard velouté

LOBSTER TAGLIOLINI 155

tomato fennel ragu, lobster chunks, squid ink tagliolini

⇒ LAND & EARTH ⇨

PORCINI RAVIOLI 130

black truffle, parmesan, roasted mushrooms (V)

LAMB TRIO 165

rack chop, house made merguez, shoulder pavé, cashew-date butter, quinoa (G)

BRASSERIE CHICKEN ROULADE 115

morel & oysters mushrooms, spring peas, roasted carrots (G)

SMOKED BEEF SHORT RIB 135

squash purée, cherry tomato confit, smashed potato

⇒ WOOD-GRILLED STEAKS ⇨

We proudly feature Creekstone Farms Prime Black Angus cattle from the USA. Their diets consist of lush pasture land and then finished on a high quality corn feed.

125G/250G CREEKSTONE FARMS FILET MIGNON 155/275

PRIME TOMAHAWK RIBEYE 775 (serves 2-3)

CREEKSTONE FARMS NY STRIP 250

CREEKSTONE FARMS RIB EYE 350

⇒ **MAKE ANY STEAK ROSSINI STYLE WITH FOIE GRAS & BLACK TRUFFLE** ⇨ **120**

⇒ CLASSIC SIDES ⇨

PARMESAN TRUFFLE FRIES (V)

POTATO PURÉE (G)

GRILLED BROCCOLINI (V) (G)

CREAMED SPINACH

TRUFFLE MACARONI & CHEESE (V)

ROASTED ASPARAGUS (V) (G)

CRISPY BRUSSELS SPROUTS

SMOKED MUSHROOMS (V)

AED 40 EACH OR SELECTION OF 3 SIDES FOR AED 100