

A LA CARTE

RAW

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

Oak Smoked Salmon 105
caviar, lemon crème fraîche,
pickled pearl onions (F, D, SU, G)



Wagyu Steak Tartare 125
egg yolk, caviar, tarragon, sourdough
 (G, MU, E, F, SU)

Wagyu Beef Carpaccio 130
truffle, yuzu vinaigrette, garden leaves
 (SU, F, MU, D)

Amélie Oysters 6 pcs 340
mignonette sauce (MO, SU)



APPETIZERS

Tomato Soup 70
wood-fired tomato soup, grilled cheese sandwich
 (SE, D, G, V)

Aubergine Mille-Feuille 85
aged parmesan, creamy dijon sauce, basil
 (V, N, G, D, MU)

Truffle Gratinée 95
mimolette cheese, ziti pasta, truffle cream (G, D, V)

Foie Gras Terrine 130
crispy bread, granny smith apple, cocoa nibs (G)

Grilled Octopus 120
potato, romesco, grilled pepper dill salsa
 (MO, N, GF, SU)

Simply Shrimp 110
garlic, lemon, red chili (C, D, G)

Boeuf aux Moutardes 165
beef tenderloin cubes, cornichons, jus, grainy mustard
 (G, D, CE, SU, MU)

Escargots à la Bourguignonne 120
herb butter, tarragon crumbs (G, D)



SALADS

Niçoise Salad 95
confit tuna, haricots verts, quail egg, dressing
 (F, E, MU, SU, C)

Petite Green Salad 70
radish, cucumber, tomato, dijon vinaigrette
 (MU, SU, VE, V)

Burrata Caprese 95
marinated tomatoes, basil oil (V, GF, D)

Tomato and Avocado Salad 90
crispy quinoa, sumac, lemon tahina
 (D, SE, VE, V, SU)

Roasted Beetroot 80
dijon dressing, hazelnut, goat cheese
 (D, N, GF, V, SU, MU)

Endive Crab Salad 95
crab, garlic crumbs, caesar dressing (D, E, F, G, MU)

Some of our dishes on the menu may contain allergens that could pose a risk to individuals with food allergies.

Please feel free to speak to one of the staff members regarding any special dietary requirements you may have.

(LS) Locally Sourced, (V) Vegetarian, (VE) Vegan, (N) Nuts, (GF) Gluten Free, (G) Gluten, (D) Dairy, (F) Fish, (C) Crustaceans,
 (E) Egg, (SO) Soya, (SU) Sulphites, (CE) Celery, (MO) Molluscs, (MU) Mustard, (SE) Sesame

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

→ MAINS ←

Wild Mushroom Rigatoni <i>porcini infused veloute, parmesan, roasted mushroom</i> <i>(V, E, D, SO)</i>	140	Tuna Steak <i>tomato salsa, basil cress (F, GF, SU)</i>	165
Linguine Burrata <i>cherry tomato sauce, pesto powder (N, V, D)</i>	150	Marinated Chicken <i>green garlic bomba rice, chimichurri, chicken jus</i> <i>(D, CE, SU)</i>	160
King Crab Spaghetti <i>cherry tomato, lemon zest, crispy garlic, red chili</i> <i>(G, C, E, D, SU, CE)</i>	190	Veal Chop <i>pepper mash potato, green peas ragout (D, CE, SU)</i>	220
Local Seabream <i>asparagus, crushed citrus potato, charred tomato relish</i> <i>(GF, F, LS, SU)</i>	160	Chargrilled Lamb Cutlets <i>smoked eggplant, pomegranate (D, G, SU)</i>	180
Scottish Salmon <i>beluga lentil, tomato vinaigrette, artichoke</i> <i>(GF, SU, CE, F)</i>	180	Wagyu Burger <i>gouda cheese, caramelized onion, mushroom</i> <i>(G, MU, D, E)</i>	160
Roasted Sea Bass <i>saffron fregola, preserved lemon, broccolini</i> <i>(E, G, D, F, SU, C)</i>	175		

→ WOOD-GRILLED STEAKS ←



300g Rib Eye AED 325	300g NY Strip AED 315	250g Wagyu Filet AED 415	250g Filet Mignon AED 340	200g Fullblood Kobe Tenderloin AED 1,150
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SELECT YOUR COOKING STYLE

- Surf And Turf 90
- Diane Style 85
- Rossini Style 100
- Mina Style 55



SELECT YOUR CHOICE OF SAUCE

- Béarnaise
- Pepper
- Mushroom
- Chimichurri

→ SHARING FOR TWO ←

1.2kg Tomahawk <i>truffle mashed, grilled baby gem</i>	870	Whole Sea Bream <i>meunière sauce</i>	310
1kg Porter House <i>truffle mashed, grilled baby gem</i>	610	Whole Loup de Mer <i>tomato olive basil relish</i>	345

→ SIDES ←

55 AED

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|--|---|
| Mushroom Fricassee <i>(GF, D, CE)</i> | Potato Lyonnaise <i>(D, CE, GF, LS)</i> |
| Parmesan Truffle Fries <i>(V, GF, D)</i> | Creamed Spinach <i>(D, G, V)</i> |
| Broccolini <i>(V, GF, D)</i> | Brussels Sprouts Agrodolce <i>(F, SO)</i> |
| Potato Gratin <i>(D, V)</i> | Grilled Asparagus <i>(VG)</i> |

→ MINA SPECIALS ←

6 PM - 9 PM

Mondays
Moules Frites,
Bottomless White Wine
315 AED per person

Tuesdays
Oysters,
Bottomless White Wine
390 AED per person

Saturdays
Steak Frites,
Bottomless Red Wine
380 AED per person

❖ DESSERTS ❖

Tiramisu 80
mascarpone mousse, lady finger, coffee chocolate sauce (D, G, E)

**Chocolate Soufflé 75
70% Guanaja, vanilla ice cream (D, E)

Michael Mina's Banana Tarte Tatin 65
*puff pastry, toffee caramel, honey ice cream,
caramel sauce (D, G)*

Pecan 80
*chocolate rice crispy, homemade pecan praline mousse,
soft chocolate ganache, chocolate gavotte (D, G, N, E)*

Mint and Lemon Merengue 80
merengue shell, lemon mint sorbet, mint jelly, fresh fruit cubes (D, E)

Cookie 75
gianduja cookie, hazelnut praline ice cream (D, G, N)

Charcoal Pineapple Basbusa 80
*passion fruit and lychee infusion, charcoal grilled pineapple,
basbusa sponge, coconut sorbet (D, G, E)*

**PLEASE ALLOW 15 MINUTES FOR PREPARATION

⇒ AFTERS ⇐

FORTIFIED AND BOTRYTISED

CHÂTEAU D'YQUEM SAUTERNES, 1994 840

WARRE'S OTIMA 20 YRS TAWNY 160

TAYLOR 10 YRS 110

COCKBURN'S LATE BOTTLED VINTAGE PORT, 2017 90

COSSART GORDON 5 YRS BUAL MADEIRA 85

COFFEE

AMERICANO 54

ESPRESSO 44 / DOUBLE ESPRESSO 54

MACCHIATO 49 / DOUBLE MACCHIATO 59

CAPPUCCINO 59

LATTE 59

ORGANIC TEA

ENGLISH BREAKFAST / 49

MAJESTIC EARL GREY / 49

JAPANESE SENCHA / 54


MOROCCAN MINT / 59

JASMINE MAO JIAN / 49

ROSE WHITE / 49

PEACH AND PEAR / 49

CHAMOMILE / 44

Sustainably Sourced 

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