



M I C H A E L M I N A

SAN FRANCISCO

MICHAEL MINA SAN FRANCISCO

Michelin-starred MICHAEL MINA, Michael's flagship restaurant, represents the culmination of his core culinary philosophies, Middle Eastern heritage, lauded chronicles as a chef and restaurateur, and personal character.

Michael, in collaboration with Executive Chef Raj Dixit and the talented team behind the Michelin-starred restaurant, is proud to unveil the next chapter of MICHAEL MINA. Guests will be treated to the ultimate spice journey with a vibrant new menu that pays homage to Michael's Middle Eastern heritage, showcasing a never-before-seen, supremely elevated take on cuisine from the region.

LOCATION

252 CALIFORNIA STREET
SAN FRANCISCO, CA 94111
415.397.9222



MANAGING CHEF

MICHAEL MINA

EXECUTIVE CHEF

RAJ DIXIT

GENERAL MANAGER

GIOVANNI PUGLIESE

SOMMELIER

JEREMY SHANKER

VENUE CAPACITY

FULL BUYOUT

110 SEATED

250 RECEPTION

PRIVATE DINING ROOM

25 SEATED

PRIVATE DINING

MICHAEL MINA San Francisco offers a private dining room, a beautiful venue that can accommodate up to 25 guests as a seated dinner. The restaurant is also available to reserve in its entirety for special events.





Michael Mina's story is one of two decades of influence, passion and achievement. With the October 2010 opening of MICHAEL MINA, his eponymous signature restaurant in San Francisco, Michael is at the helm at the same location (formerly AQUA) and city where he first established his culinary reputation 20 years ago.

With accolades including James Beard Foundation "Who's Who of Food & Beverage" inductee in 2013, Bon Appétit Chef of the Year 2005, San Francisco Magazine Chef of the Year 2005, as well as the International Food and Beverage Forum's Restaurateur of the Year 2005, Michael continues to dazzle the culinary world with bold dining concepts that have contributed to San Francisco's reputation as a world-class epicurean destination and made him an integral part of the dining scene across the country.



Michael's culinary and business vision led to the founding of Mina Group, with partner Andre Agassi in 2002. Under the auspices of Mina Group, he has opened almost 30 operations including MICHAEL MINA, CLOCK BAR, RN74, BOURBON STEAK, ARCADIA, STONEHILL TAVERN, STRIPSTEAK, WIT & WISDOM, PUB 1842, THE HANDLE BAR, MICHAEL MINA 74, PABU, THE RAMEN BAR, BOURBON PUB, LOCALE MARKET, BARDOT BRASSERIE and THE MINA TEST KITCHEN.



LUNCH MIDDLE'TERRANEA TASTING

\$55 PER PERSON

MEZZE - SERVED FAMILY-STYLE

SUMAC-MARINATED BEETS

GEM LETTUCE & SESAME

CHILLED LOBSTER & MELON

HEIRLOOM TOMATO & HALLOUMI

CHEF MINA'S TARTARE OF AHI TUNA

FAVA BEAN FALAFEL

PHYLLO & MEDJOL DATE

MISSION FIG & SESAME

CHICKPEA PANISSE

PLEASE ENJOY FOR AN ADDITIONAL \$9 PER GUEST

ENTRÉE - SERVED FAMILY-STYLE - PRESELECT TWO

MONTEREY SALMON

TOMATO, ALMOND, GREEN OLIVE

YEMENITE-STYLE BEEF SHORT RIB

GALANGAL MATBUCHA, SUMMER PEPPERS

GRILLED MAINE LOBSTER

COCONUT, SAFFRON, ALMOND, OKRA

ROASTED ORGANIC CHICKEN

MOLOKHIYA, OKRA, CINNAMON

CAULIFLOWER 'SCHNITZEL'

EGGPLANT, HALLOUMI, ZUCCHINI

HAND-CUT TAJARIN

AUSTRALIAN BLACK TRUFFLE, BROWN BUTTER

SUPPLEMENT | 20

SUPPLEMENT | 25

SIDES - SERVED FAMILY-STYLE

ARTICHOKE BARIGOULE

HARISSA CORN

BROWN BUTTER COUS COUS

KOSHARY RICE

DESSERT - FOR THE TABLE

SEASONAL FRUIT

FROZEN YOGURT

FLORENTINE COOKIES



LUNCH
3 - COURSE MENU - \$59 PER PERSON

STARTER

AHI TUNA TARTARE*

URFA PEPPER, PINE NUT, FINGER LIME

SALAD OF ORGANIC BIBB LETTUCES

EASTER EGG RADISH, FALAFEL, SUMAC VINAIGRETTE

CAULIFLOWER "SCHNITZEL"

FAIRYTALE EGGPLANT, TURMERIC, CAPERS

***ADDITIONAL PASTA COURSE (\$15 SUPPLEMENT)**

RICOTTA GNUDI OR CAVATELLI

ENTRÉE

ORGANIC CHICKEN & DUMPLING

RICOTTA GNUDI, MEDJOL DATE, PEAS

LOCAL MONTEREY SALMON

ARTICHOKE, MORELS, GARBANZO BEANS, BLACK TAHINI

YEMENITE-STYLE BEEF RIBEYE

GALANGAL, MATBUCHA, SUMMER PEPPERS, BLACK OLIVE

DESSERT

STRAWBERRY SORBET

BLACK SESAME, PERILLA

CHOCOLATE PYRAMID

SUNFLOWER PRALINE, BLACKBERRY

*DIETARY RESTRICTIONS CAN BE ACCOMMODATED
MENUS ARE SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



DINNER MIDDLE'TERRANEA TASTING

\$135 PER PERSON

MEZZE - SERVED FAMILY-STYLE

SUMAC-MARINATED BEETS

GEM LETTUCE & SESAME

CHILLED BLUE PRAWN

HEIRLOOM TOMATO & HALLOUMI

CHEF MINA'S TARTARE OF AHI TUNA

PLEASE ENJOY FOR AN ADDITIONAL \$9 PER GUEST

FAVA BEAN FALAFEL

PHYLLO & MEDJOOOL DATE

MISSION FIG & SESAME

CHICKPEA PANISSE

SEAFOOD - PLEASE CHOOSE ONE

BANANA-LEAF WRAPPED SEABASS

GINGER, LEEKS, RAS EL HANOUT

CHERMOULA RUBBED SALMON

CITRUS LEBNAH, CARDAMOM SCHUG

CAPE COD SEA SCALLOP

PHYLLO CRUST, SAFFRON-GARLIC VINAIGRETTE

MEAT - PLEASE CHOOSE ONE

BABY LAMB LEG TAJINE

TURNIP, PEA, MERGUEZ SAUSAGE

BEEF FILET MIGNON

HASSLEBACK POTATO, ALEPPO PEPPERS

BLACK GARLIC CHICKEN

SUMMER SQUASH, OMANI LIME

WE ALSO INVITE YOUR PARTY TO INDULGE IN THE FOLLOWING ENTREE SUPPLEMENTS

GRILLED MAINE LOBSTER

ALMOND, COCONUT, HAND-ROLLED COUSCOUS

SUPPLEMENT | 25PP

A-5 WAGYU STRIP LOIN

SUPPLEMENT | 79/OZ

TOMAHAWK RIBEYE

THIRTY-SIX DAY DRY-AGED

SUPPLEMENT | 37PP

FRESHLY SHAVED AUSTRALIAN BLACK TRUFFLES

SUPPLEMENT | 25PP

SIDES - SERVED FAMILY-STYLE

SUMMER ZUCCHINI & TOMATO

BRENTWOOD CORN

FREEKAH TABBOULEH

KOSHARY RICE

DESSERT - PLEASE CHOOSE TWO

STRAWBERRIES & CREAM

LEMON MERINGUE

CHOCOLATE TART



DINNER
4-COURSE MENU - \$145 PER PERSON

STARTER

PLEASE PRESELECT 2 OPTIONS

AHI TUNA TARTARE* URFA PEPPER, PINE NUT, FINGER LIME

TENBRINK HEIRLOOM TOMATOES COMPRESSED WATERMELON, HALLOUMI, URFA PEPPERS

CHARCOAL-GRILLED BABY OCTOPUS FUL MEDAMES, HEN EGG, CARDAMOM SCHUH

***MICHAEL'S PARFAIT** OSETRA CAVIAR, SMOKED SALMON, CRÈME FRAÎCHE (**\$50 SUPPLEMENT**)

MIDDLE

PLEASE PRESELECT 1 OPTION

RICOTTA GNUDI WILD MUSHROOMS, GARLIC CLOVES, MEDJOOOL DATES

HOUSE-MADE CAVATELLI BABY LAMB SUGO, GREEN OLIVE, PRESERVED LEMON

***AUSTRALIAN BLACK TRUFFLES (\$45 SUPPLEMENT)**

ENTRÉE

PLEASE PRESELECT 2 OPTIONS

WILD SEA BASS MOLOKHIYA, TOMATO-SHELLFISH STEW, FAVA BEANS

WOLFE RANCH GRILLED QUAIL COACHELLA CORN, BLACK CHERRY, KEFTA

YEMENITE-STYLE BEEF RIBEYE GALANGAL, MATBUCHA, BLACK OLIVE

***GRILLED MAINE LOBSTER** ALMOND, COCONUT, SAFFRON, ROMANESCO, OKRA (**\$45 SUPPLEMENT**)

DESSERT

PLEASE PRESELECT 2 OPTIONS

HARBISON CHEESE SPICED WALNUTS, HONEYCOMB, WILD HERB

MUSKMELON COCONUT BLANC MANGER, BURNT FIG LEAF

GLAZED STRAWBERRY BLACK SESAME, FROMAGE BLANC, PERILLA

CHOCOLATE PYRAMID SUNFLOWER PRALINE, BLACKBERRY

*DIETARY RESTRICTIONS CAN BE ACCOMMODATED

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DINNER
4-COURSE VEGETARIAN TASTING MENU
\$105 PER PERSON

FIRST

TENBRINK HEIRLOOM TOMATO
COMPRESSED WATERMELON, HALLOUMI, HOLY BASIL

SECOND

CAULIFLOWER "SCHNITZEL"
FAIRYTALE EGGPLANT, TURMERIC, CAPER

THIRD

SUMMER SQUASH & FAIRY TALE EGGPLANT
KOSHARY RICE, BLACK LIME YOGURT

FOURTH

GLAZED STRAWBERRY
BLACK SESAME, FROMAGE BLANC, PERILLA

MENUS ARE SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY



CANAPÉ MENU

PLATTERS

MARKET OYSTERS HIBISCUS MIGNONETTE | 4.00 EACH

CHEF MINA'S SIGNATURE MINIATURE CAVIAR PARFAIT OR WITH TRADITIONAL ACCOMPANIMENTS

CALIFORNIA RESERVE \$35PP | RUSSIAN \$50PP | GOLDEN \$75PP

ARTISANAL CHEESEBOARD TRADITIONAL ACCOMPANIMENTS | 150 (SERVES 10-12)

SELECTION OF CHARCUTERIE PICKLES, MOSTARDA, FARMERS MARKET FRUIT | 180 (SERVES 10-12)

MICHAEL'S CLASSIC AHI TUNA TARTARE PLATTER | 115 (SERVES 10-12)

SEASONAL CANAPÉS

PRICED PER PERSON

SELECTION OF THREE | 35

SELECTION OF FOUR | 45

SELECTION OF FIVE | 50

SELECTION OF SIX | 55

ANY ADDITIONAL CANAPÉS | 15

BLACK TRUFFLE-GRILLED CHEESE SANDWICH BRILLAT SAVARIN, BLACK TRUFFLE

"AIR BREAD" EGGPLANT, OMANI LIME, SMOKED TROUT ROE

SPRING PEA AND FAVA BEAN FALAFEL LABNEH

WARM-SMOKED SALMON FATEER, SUMAC ONIONS, OSSETRA CAVIAR

MEDJOL DATE TURNOVER SESAME, PRESERVED LEMON

STEAK TARTARE SHEBA #40 SPICE, PUFFED TENDON

WAGYU BEEF KEOB GREEN OLIVE, SPRING ONION

CHICKPEA PANISSE HARISSA TOMATOES, FUL MEDAMES

MENUS ARE SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY
