

# SALADS & LIGHT BITES



<b>KOREAN CUCUMBER SALAD - CHILLI &amp; SESAME (V)</b> CRISP CUCUMBER, CHILLI FLAKES, SESAME OIL, LIGHT SOY DRESSING	<b>9</b>
<b>DYNAMITE PRAWNS</b> CRISPY PRAWNS, SPICY MAYO, SESAME SEEDS	<b>10</b>
<b>MINA SIGNATURE DUMPLINGS</b> STEAMED DUMPLINGS, SOY DIPPING SAUCE, FRESH HERBS	<b>9</b>
<b>DUCK BAO BUNS</b> FRESHLY MADE CHICKEN DUMPLINGS SERVED WITH SOY SAUCE.	<b>10</b>
<b>KOREAN CHICKEN BAO</b> CRISPY CHICKEN, GOCHUJANG GLAZE, PICKLED SLAW	<b>9</b>
<b>BEEF RIBS</b> TENDER BEEF, RICH GLAZE, FALL-OFF-THE-BONE TEXTURE, SERVED WITH MASH POTATO	<b>15</b>

<b>EDAMAME - SPICY GARLIC &amp; CHILLI OIL (V)</b> STEAMED SOY BEANS TOSSED IN GARLIC, CHILLI OIL, AND SEA SALT	<b>9</b>
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# SMALL PLATES

<b>KOREAN GLAZED TENDERS</b> CRISPY FRIED CHICKEN TENDERS TOSSED IN CHEF SPECIAL KOREAN SAUCE, TOPPED WITH SESAME SEEDS, FRESH SPRING ONIONS. TENDERS, SWEET CHILLI GLAZE, SESAME	<b>8</b>
<b>WAGYU SANDO</b> JAPANESE MILK BREAD, PREMIUM WAGYU BEEF, HOUSE SAUCE	<b>13</b>
<b>GARLIC PARMESAN WINGS</b> CRISPY WINGS, GARLIC BUTTER, PARMESAN DUST	<b>9</b>
<b>TOFU SATAY (V)</b> GRILLED TOFU SKEWERS, PEANUT SATAY SAUCE, SESAME	<b>8</b>
<b>ASIAN STYLE BEEF TACOS</b> SOFT TACOS, MARINATED BEEF, SLAW, SPICY SAUCE	<b>10</b>

# SUSHI SELECTION

<b>SURF &amp; TURF SIGNATURE ROLL</b> WAGYU BEEF, TEMPURA PRAWN, SPICY MAYO, TERIYAKI GLAZE	<b>19</b>
<b>KIMBAP SUSHI</b> KOREAN-STYLE SUSHI ROLLS FILLED WITH SEASONED RICE, FRESH VEGETABLES, AND YOUR CHOICE OF FILLING, WRAPPED IN SEAWEED AND SLICED INTO BITE-SIZED PIECES. OPTIONS: VEGETABLE, CHICKEN, BEEF	<b>20</b>

<b>VEGETABLE MAKI ROLL (V)</b> AVOCADO, CUCUMBER, SESAME	<b>13</b>
<b>NIGIRI SUSHI SELECTION</b> STRIPS OF SALMON ON SEASONED RICE (CHEF'S SELECTION)	<b>15</b>

# FROM THE WOK

<b>CHEF STYLE HAKKA NOODLES</b> EGG NOODLES WOK-TOSSED WITH GREEN VEGETABLES, SPICES, SOY GLAZE, AND FINISHED WITH FRESH SPRING ONIONS.	<b>19</b>
<b>TERIYAKI CHICKEN</b> GRILLED CHICKEN THIGH GLAZED WITH TERIYAKI SAUCE, SERVED WITH FRESH SEASONAL GREENS.	<b>22</b>
<b>WOK FRIED CHICKEN CHOW MEIN</b> EGG NOODLES WOK-TOSSED WITH GREEN VEGETABLES, EGG, CHICKEN, BEAN SPROUTS, AND SOY SAUCE.	<b>19</b>
<b>BLACK PEPPER BEEF</b> PREMIUM CUT BEEF STRIPS TOSSED IN MINA SPECIAL BLACK PEPPER SAUCE WITH GREEN AND RED PEPPERS, FINISHED WITH FRESH SPRING ONIONS.	<b>19</b>

<b>SIGNATURE SINGAPORE NOODLES</b> RICE VERMICELLI NOODLES WOK-TOSSED WITH FRESH VEGETABLES, CHICKEN BREAST, EGG AND KING PRAWNS, FINISHED WITH SESAME SEEDS AND SPRING ONIONS.	<b>24</b>
<b>MONGOLIAN BEEF</b> TENDER BEEF TOSSED WITH CHEF SPECIAL MONGOLIAN SAUCE, FINISHED WITH SPRING ONIONS AND SESAME SEEDS.	<b>19</b>
<b>THAI GREEN CURRY</b> CHICKEN BREAST COOKED IN A RICH COCONUT-BASED SAUCE AND TOSSED WITH THAI GREEN CURRY PASTE AND INFUSED WITH FRESH THAI HERBS. SERVED WITH RICE	<b>24</b>
<b>SWEET &amp; SOUR CHICKEN</b> DICED CHICKEN MIXED WITH GREEN PEPPERS, PINEAPPLE, AND YELLOW PEPPERS, TOSSED IN SWEET AND SOUR SAUCE AND FINISHED WITH FRESH SPRING ONIONS	<b>20</b>

# CHEF SPECIALS

<b>TERIYAKI GLAZED SALMON</b> SALMON CUT PAN-SEARED WITH CHEF SPECIAL TERIYAKI SAUCE, SERVED WITH HOUSE JAPANESE RICE AND SEASONAL GREENS, TOPPED WITH SESAME SEEDS.	<b>25</b>
<b>CHICKEN PARMESAN</b> CRISPY FRIED CHICKEN TOPPED WITH TOMATO SAUCE AND MELTED BUFFALO CHEESE, SERVED ON CREAMY MASHED POTATOES WITH FRESH SALAD.	<b>25</b>
<b>BUTTER CHICKEN</b> SMOKED CHICKEN BREAST TOSSED IN MAKHANI GRAVY, GARNISHED WITH FRESH CREAM AND SERVED WITH FRAGRANT BASMATI RICE.	<b>25</b>
<b>TANDOORI LAMB CHOPS</b> LAMB CHOPS MARINATED FOR 24 HOURS IN SPICES AND GRILLED, SERVED WITH CILANTRO SAUCE ON A BED OF SEASONED CHIPS.	<b>25</b>
<b>TANDOORI TOMAHAWK STEAK</b> A SIGNATURE MINA DISH - PRIME TOMAHAWK STEAK, HOUSE TANDOORI MARINADE, CHARCOAL GRILLED TO PERFECTION	<b>90</b>

<b>SEAFOOD BOIL</b> CHEF SPECIAL SEAFOOD MIX SERVED WITH CORN AND POTATOES, FINISHED WITH YOUR CHOICE OF FLAVOUR: LEMON & HERB OR CAJUN SPICY.	<b>75</b>
<b>MINA SPECIAL LAMB SHANK</b> SLOW-COOKED LAMB SHANK BRAISED OVERNIGHT UNTIL TENDER, SERVED WITH CREAMY MASHED POTATOES AND FINISHED WITH RICH HOUSE SAUCE.	<b>24</b>
<b>TERIYAKI SHORT RIBS.</b> TENDER BEEF RIBS GLAZED WITH TERIYAKI SAUCE	<b>24</b>
<b>LAMB KARAHI</b> SLOW-COOKED BONELESS LAMB TOSSED IN KARAHI SAUCE WITH PEPPERS, ONIONS, TOMATOES, GARNISHED WITH FRESH CORIANDER AND CHILLI, SERVED WITH FRAGRANT BASMATI RICE.	<b>26</b>

# SIGNATURE BURGERS

ALL BURGERS SERVED WITH MINA SPECIAL GLAZED CHIPS

<b>KOREAN FIRE CHICKEN BURGER</b> CHEF SPECIAL SAUCE, LAYERED WITH ASIAN SLAW, CRISPY FIRE CHICKEN, KIMCHI AND MELTED CHEESE.	<b>13</b>
<b>TERIYAKI BEEF BOSS BURGER</b> PREMIUM 6OZ ANGUS BEEF LAYERED WITH UMAMI ONIONS, FRESH LETTUCE, ASIAN SLAW, AND MELTED CHEESE	<b>16</b>
<b>BULGOGI SMASH BURGER</b> PREMIUM ANGUS BEEF SMASHED, TOPPED WITH PREMIUM BULGOGI GLAZED STEAK, MELTED CHEESE, UMAMI ONIONS, FRESH LETTUCE, ASIAN SLAW IN A SOFT BLACK BUN.	<b>22</b>

<b>TOKYO TRUFFLE BURGER</b> CRISPY CHICKEN PATTY LAYERED WITH RICH TRUFFLE MAYO, FRESH LETTUCE, ASIAN SLAW, MELTED CHEESE, AND TOPPED WITH CRISPY ONIONS	<b>17</b>
<b>DOUBLE TROUBLE</b> DOUBLE PREMIUM ANGUS BEEF PATTIES TOPPED WITH CRISPY CHICKEN PATTY, MELTED CHEESE, SLICED ONIONS, FRESH TOMATO, AND HOUSE MAYO	<b>20</b>
<b>TOFU CRUNCH BURGER (V)</b> CRISPY TOFU LAYERED WITH FRESH LETTUCE, VEGAN MAYO, AND VEGAN SLAW	<b>15</b>

# MINA GRILL

<b>ALL STEAKS SERVED WITH FRENCH FRIES AND SALAD</b>	
<b>FILLET STEAK</b> LEAN, TENDER CUT, GRILLED TO PERFECTION	<b>33</b>
<b>T-BONE STEAK</b> COMBINATION OF FILLET & SIRLOIN, BOLD AND HEARTY	<b>40</b>
<b>24K GOLD STEAK</b> OUR SUCCULENT STEAK, COVERED IN 24K GOLD LEAF - A TASTE OF LUXURY	<b>85</b>
<b>TOMAHAWK</b> CARVED TOMAHAWK WITH HABANERO CHIMICHURRI, ACCOMPANIED BY SKIN-ON FRIES, AND YOUR CHOICE OF COMPOUND BUTTER OR HOUSE SPECIAL SAUCES.	<b>52</b>

<b>RIBEYE STEAK</b> JUICY RIBEYE STEAK BEAUTIFULLY MARBLED THROUGHOUT	<b>32</b>
<b>SIRLOIN STEAK</b> CLASSIC CUT, BALANCED TEXTURE AND TASTE	<b>31</b>
<b>CHATEAUBRIAND STEAK</b> A LUXURIOUS CUT TAKEN FROM THE THICKEST TENDERLOIN	<b>59</b>
<b>WAGYU RIB-EYE</b> PREMIUM MARBLED BEEF RIB EYE GRADE 9+	<b>100</b>
<b>CHOICE OF SAUCE - PEPPERCORN, MUSHROOM, MINA SPECIAL SAUCE, CHIMICHURI SAUCE, SMOKED GARLIC BUTTER - £1.50 PER EXTRA SAUCE</b>	

PLEASE INFORM A MEMBER OF STAFF OF ANY ALLERGIES OR INTOLERANCES BEFORE ORDERING. WHILE WE TAKE CARE WHEN PREPARING FOOD, WE CANNOT GUARANTEE DISHES ARE COMPLETELY ALLERGEN FREE.

# MINA

PAN - ASIAN

## MINA SIGNATURE PLATTER

### MINA SIGNATURE PLATTER

32

A CURATED SELECTION OF MINA'S BEST DISHES:

DYNAMITE PRAWNS | KOREAN CHICKEN BAO | WAGYU SANDO | GARLIC PARMESAN WINGS | SUSHI ROLL SELECTION

### MINA BRIGADIERS PLATTER

120

PREMIUM SHARING PLATTER FEATURING A SELECTION OF OUR SIGNATURE ITEMS:

BEEF RIBS | CHICKEN PARMESAN | STEAK | CHICKEN WINGS | DYNAMITE PRAWNS SINGAPORE NOODLES | LAMB CHOPS | GRILLED VEGETABLES

PERFECT FOR SHARING AND IDEAL FOR A FULL MINA EXPERIENCE.

## MINA CHALLENGES

### MINA HOT WINGS CHALLENGE

65

FINISH 10 WINGS IN 8 MINUTES AND STAY SEATED FOR 15 MINUTES AFTER TO COMPLETION OF CHALLENGE, WAIVERS WILL NEED TO BE SIGNED FOR AND MUST BE 18+ TO ENTER - ALL TERMS AND CONDITIONS APPLY.

COMPLETE THE CHALLENGE AND WIN A 5\* HOLIDAY ON US FOR TWO PEOPLE

CAN'T COMPLETE THE CHALLENGE, PAY FULL PRICE

### MINA ULTIMATE BURGER CHALLENGE

80

OUR ULTIMATE CHALLENGE BURGER IS STACKED WITH:

4 BEEF BURGERS  
3 FRIED CHICKEN BREASTS  
2 HASH BROWNS  
2 FRIED EGGS  
SMOTHERED IN CHEESE AND SERVED WITH A PORTION OF FRIES AND SWEET POTATO FRIES

COMPLETE THE CHALLENGE IN 15 MINS AND RECEIVE £200. LOSE AND PAY FULL PRICE

## SIDES AND EXTRAS

### TRUFFLE FRIES

CRISPY FRIES, TRUFFLE OIL, PARMESAN

4

### EGG FRIED RICE

WOK-FRIED RICE, EGG, SPRING ONION

4.50

### JAPANESE RICE

PERFECTLY STEAMED SHORT-GRAIN RICE WITH A SOFT AND DELICATE TEXTURE.

5

### GRILLED VEGETABLES

SEASONAL VEGETABLES, LIGHT SEASONING

4.50

### BUTTER CHICKEN LOADED FRIES

FRIES TOPPED WITH BUTTER CHICKEN AND SAUCE

9

### CREAMY MASH POTATOES

SOFT POTATOES, CREAMY BUTTER FINISH

4.20

### KIMCHI FRIED RICE

KOREAN-STYLE RICE, KIMCHI, EGG, SESAME OIL

8

### PARATHA

LAYERED FLATBREAD, GOLDEN AND CRISP

5

### NAAN BREAD

SOFT TANDOOR-BAKED BREAD

5.50

### SWEET POTATO FRIES

CRISPY SWEET POTATO FRIES

4.20

### MAC & CHEESE

CREAMY CHEESE PASTA, BAKED FINISH

5.50

### MASALA FRIES

CRISPY FRIES TOSSED IN INDIAN SPICES

5.50

### GINGER FRIED RICE

FRAGRANT RICE, FRESH GINGER, SPRING ONION

9

### BASMATI RICE

LONG GRAIN BASMATI RICE, FLUFFY AND AROMATIC WITH A DELICATE TEXTURE.

4

## SAUCES

### PEPPERCORN

2

### MINA SPECIAL SAUCE

2

### SMOKED GARLIC BUTTER

3.90

### MUSHROOM

2

### CHIMICHURRI SAUCE

5

## SOFT DRINKS

### COKE

4.50

### FANTA

4.50

### RED BULL

5.50

### PINEAPPLE JUICE

5.50

### DIET COKE

4.50

### APPLETISER

5

### NON-ALCOHOLIC BEER

4.50

### LARGE MINERAL WATER

5

### COKE ZERO

4.50

### J2O APPLE & MANGO

4.50

### APPLE JUICE

4.50

### LARGE SPARKLING WATER

5

### LEMONADE

4.50

### J2O ORANGE & PASSION

4.50

### ORANGE JUICE

4.50

### SMALL MINERAL WATER

3

### SMALL SPARKLING WATER

3

## MOCKTAILS

### PASSION FRUIT OR STRAWBERRY DAIQUIRI

8

A CHOICE OF EITHER PASSION FRUIT OR STRAWBERRY PUREE AND LIME JUICE, SUGAR SYRUP. AN INVIGORATING AND FROSTY DAIQUIRI

### RAINBOW BREEZE

9

A VIBRANT MIX OF TROPICAL FRUITS, CITRUS, AND LAYERED SYRUPS CREATING A COLOURFUL REFRESHING EXPERIENCE

### PURPLE KOMBUCHA ELIXIR

8

REFRESHING KOMBUCHA BLEND WITH BERRY NOTES, LIGHT FIZZ, AND A SUBTLE TANGY FINISH

### BUTTERFLY MOJITO

8

BUTTERFLY PEA INFUSION, FRESH MINT, LIME, AND SODA – A COLOUR-CHANGING MAGICAL DRINK

### CITRUS MAGIC BLUE MOJITO

8

ZESTY CITRUS, MINT, AND BLUE CURAÇAO-STYLE SYRUP, TOPPED WITH SPARKLING SODA

### BLUE LAGOON (BLUE CON)

9

COOL BLUE CITRUS DRINK WITH LEMON, SODA, AND A REFRESHING SWEET FINISH

### SHIRLEY TEMPLE

8

GINGER ALE, GRENADINE, MARASCHINO CHERRY, THE CLASSIC SWEET AND BUBBLY CHILDHOOD FAVOURITE

### TROPICAL ILLUSION

11

EXOTIC FRUIT BLEND OF MANGO, PINEAPPLE, AND PASSIONFRUIT WITH A SMOOTH TROPICAL FINISH

### PASSION FRUIT, STRAWBERRY, LYCHEE MOJITO

8

SIGNATURE MINA DRINK TOPPED WITH A SMOKED BUBBLE, CITRUS BASE WITH DRAMATIC PRESENTATION

### JACK FROST

9

ICY MINT, COCONUT, AND CITRUS BLEND, CHILLED AND REFRESHING LIKE WINTER IN A GLASS

### DRAGON FRUIT MOJITO

11

FRESH DRAGON FRUIT, FRESH MINT, LIME JUICE, SUGAR, SODA WATER. A VISUALLY STUNNING DRINK WITH THE LIGHT, REFRESHING TASTE OF DRAGONFRUIT.

### BLUE SKY COCONUT MOJITO

9

COCONUT, MINT, AND LIME WITH A SMOOTH REFRESHING TROPICAL TWIST

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