MINA
PAN - ASIAN

SALADS & LIGHT BITES

CHICKEN CAESER SALAD 9
CHICKEN, CROUTONS, ROMAINE LETTUCE, PARMESAN CHEESE AND CAESAR DRESSING

EDAMAME - SPICY GARLIC & CHILLI OIL (V) 6
STEAMED SOY BEANS TOSSED IN GARLIC, CHILLI OIL, AND SEA SALT

STARTERS

DYNAMITE PRAWNS 10
CRISPY PRAWNS, SPICY MAYO, SESAME SEEDS

MINA SIGNATURE DUMPLINGS 9
STEAMED DUMPLINGS, SOY DIPPING SAUCE, FRESH HERBS

DUCK BAO BUNS 10
FRESHLY MADE DUCK WITH PICKLED SLAW SERVED WITH SOY SAUCE.

KOREAN CHICKEN BAO 9
CRISPY CHICKEN, GOCHUJANG GLAZE, PICKLED SLAW

GRILLED HALLOUMI 9
GOLDEN HALLOUMI SERVED WITH A MIX OF GREENS & SWEET CHILLI SAUCE

KOREAN GLAZED TENDERS 9
CRISPY FRIED CHICKEN TENDERS, SWEET CHILLI GLAZE, SESAME

WAGYU SANDO 16
JAPANESE MILK BREAD, PREMIUM WAGYU BEEF, HOUSE SAUCE

GARLIC PARMESAN WINGS 9
CRISPY WINGS, GARLIC BUTTER, PARMESAN DUST

TOFU SATAY (V) 8
GRILLED TOFU SKEWERS, PEANUT SATAY SAUCE, SESAME

ASIAN STYLE BEEF TACOS 10
SOFT TACOS, MARINATED BEEF, SLAW, SPICY SAUCE

SUSHI SELECTION

SURF & TURF SIGNATURE ROLL 19
WAGYU BEEF, TEMPURA PRAWN, SPICY MAYO, TERIYAKI GLAZE

KIMBAP SUSHI 20
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

VEGETABLE MAKI ROLL (V) 13
AVOCADO, CUCUMBER, SESAME

NIGIRI SUSHI SELECTION 15
STRIPS OF SALMON ON SEASONED RICE

FROM THE WOK

CHEF STYLE HAKKA NOODLES 19
EGG NOODLES WOK-TOSSED WITH GREEN VEGETABLES, SPICES, SOY GLAZE, AND FINISHED WITH FRESH SPRING ONIONS.

WOK FRIED CHICKEN CHOW MEIN 19
EGG NOODLES WOK-TOSSED WITH GREEN VEGETABLES, EGG, CHICKEN, BEAN SPROUTS, AND SOY SAUCE.

BLACK PEPPER BEEF 22
PREMIUM CUT BEEF STRIPS TOSSED IN MINA SPECIAL BLACK PEPPER SAUCE WITH GREEN AND RED PEPPERS, FINISHED WITH FRESH SPRING ONIONS. SERVED WITH EGG FRIED RICE.

SIGNATURE SINGAPORE NOODLES 24
RICE VERMICELLI NOODLES WOK-TOSSED WITH FRESH VEGETABLES, CHICKEN BREAST, EGG AND KING PRAWNS, FINISHED WITH SESAME SEEDS AND SPRING ONIONS.

MONGOLIAN BEEF 22
TENDER BEEF TOSSED WITH CHEF SPECIAL MONGOLIAN SAUCE, FINISHED WITH SPRING ONIONS AND SESAME SEEDS. SERVED WITH EGG FRIED RICE.

THAI GREEN CURRY 24
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

SWEET & SOUR CHICKEN 20
DICED CHICKEN MIXED WITH PEPPERS AND PINEAPPLE TOSSED IN SWEET AND SOUR SAUCE AND FINISHED WITH FRESH SPRING ONIONS. SERVED WITH EGG FRIED RICE.

MINA GRILL

ALL STEAKS SERVED WITH FRENCH FRIES AND SALAD

FILLET STEAK 33
LEAN, TENDER CUT, GRILLED TO PERFECTION

T-BONE STEAK 40
COMBINATION OF FILLET & SIRLOIN, BOLD AND HEARTY

24K GOLD STEAK 85
OUR SUCCULENT STEAK, COVERED IN 24K GOLD LEAF - A TASTE OF LUXURY

TOMAHAWK 68
CARVED TOMAHAWK WITH HABANERO CHIMICHURRI , ACCOMPANIED BY SKIN-ON FRIES, AND YOUR CHOICE OF COMPOUND BUTTER OR HOUSE SPECIAL SAUCES.

RIBEYE STEAK 32
JUICY RIBEYE STEAK BEAUTIFULLY MARBLED THROUGHOUT

SIRLOIN STEAK 31
CLASSIC CUT, BALANCED TEXTURE AND TASTE

CHATEAUBRIAND STEAK 59
A LUXURIOUS CUT TAKEN FROM THE THICKEST TENDERLOIN

WAGYU RIB-EYE 100
PREMIUM MARBLED BEEF RIB EYE GRADE 9+

CHOICE OF SAUCE - PEPPERCORN, MUSHROOM , MINA SPECIAL SAUCE , CHIMICHURI SAUCE , SMOKED GARLIC BUTTER - £2 PER EXTRA SAUCE

CHEF SPECIALS

TERIYAKI GLAZED SALMON 25
SALMON CUT PAN-SEARED WITH CHEF SPECIAL TERIYAKI SAUCE, SERVED WITH HOUSE JAPANESE RICE AND SEASONAL GREENS, TOPPED WITH SESAME SEEDS.

CHICKEN PARMESAN 25
CRISPY FRIED CHICKEN TOPPED WITH TOMATO SAUCE AND MELTED BUFFALO CHEESE, SERVED ON CREAMY MASHED POTATOES WITH FRESH SALAD.

BUTTER CHICKEN 25
SMOKED CHICKEN BREAST TOSSED IN MAKHANI GRAVY, GARNISHED WITH FRESH CREAM AND SERVED WITH FRAGRANT BASMATI RICE.

TANDOORI LAMB CHOPS 25
LAMB CHOPS MARINATED FOR 24 HOURS IN SPICES AND GRILLED, SERVED WITH CILANTRO SAUCE ON A BED OF SEASONED CHIPS.

SEAFOOD BOIL 75
CHEF SPECIAL SEAFOOD MIX SERVED WITH CORN AND POTATOES, FINISHED WITH YOUR CHOICE OF FLAVOUR: LEMON & HERB OR CAJUN SPICY.

MINA SPECIAL LAMB SHANK 24
SLOW-COOKED LAMB SHANK BRAISED OVERNIGHT UNTIL TENDER, SERVED WITH CREAMY MASHED POTATOES AND FINISHED WITH RICH HOUSE SAUCE.

TERIYAKI SHORT RIBS. 24
TENDER BEEF RIBS GLAZED WITH TERIYAKI SAUCE SERVED WITH RICE

LAMB KARAHI 26
SLOW-COOKED BONELESS LAMB TOSSED IN KARAHI SAUCE WITH PEPPERS, ONIONS, TOMATOES, GARNISHED WITH FRESH CORIANDER AND CHILLI, SERVED WITH FRAGRANT BASMATI RICE.

TANDOORI TOMAHAWK STEAK A SIGNATURE MINA DISH - PRIME TOMAHAWK STEAK , HOUSE TANDOORI MARINADE, CHARCOAL GRILLED TO PERFECTION 90

SIGNATURE BURGERS

ALL BURGERS SERVED WITH MINA SPECIAL GLAZED CHIPS

KOREAN FIRE CHICKEN BURGER 13
CHEF SPECIAL SAUCE, LAYERED WITH ASIAN SLAW, CRISPY FIRE CHICKEN, KIMCHI AND MELTED CHEESE.

TERIYAKI BEEF BOSS BURGER 16
PREMIUM 6OZ ANGUS BEEF LAYERED WITH UMAMI ONIONS, FRESH LETTUCE, ASIAN SLAW, AND MELTED CHEESE

BULGOGI SMASH BURGER 22
PREMIUM ANGUS BEEF SMASHED, TOPPED WITH PREMIUM BULGOGI GLAZED STEAK, MELTED CHEESE, UMAMI ONIONS, FRESH LETTUCE AND ASIAN SLAW.

TOKYO TRUFFLE BURGER 17
CRISPY CHICKEN PATTY LAYERED WITH RICH TRUFFLE MAYO, FRESH LETTUCE, ASIAN SLAW, MELTED CHEESE, AND TOPPED WITH CRISPY ONIONS

DOUBLE TROUBLE 20
DOUBLE PREMIUM ANGUS BEEF PATTIES TOPPED WITH CRISPY CHICKEN PATTY, MELTED CHEESE, SLICED ONIONS, FRESH TOMATO, AND HOUSE MAYO

TOFU CRUNCH BURGER (V) 15
CRISPY TOFU LAYERED WITH FRESH LETTUCE, VEGAN MAYO, AND VEGAN SLAW

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 COMPLETION OF CHALLENGE, WAIVERS WILL NEED TO BE SIGNED 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 4
CRISPY FRIES, TRUFFLE OIL, PARMESAN

EGG FRIED RICE 4.50
WOK-FRIED RICE, EGG, SPRING ONION

JAPANESE RICE 5
PERFECTLY STEAMED SHORT-GRAIN RICE WITH A SOFT AND DELICATE TEXTURE.

GRILLED VEGETABLES 4.50
SEASONAL VEGETABLES, LIGHT SEASONING

BUTTER CHICKEN LOADED FRIES 9
FRIES TOPPED WITH BUTTER CHICKEN AND SAUCE

CREAMY MASH POTATOES 4
SOFT POTATOES, CREAMY BUTTER FINISH

KIMCHI FRIED RICE 8
KOREAN-STYLE RICE, KIMCHI, EGG, SESAME OIL

FRENCH FRIES 3.50
GOLDEN, DEEP FRIED LONG THIN FRIES

PARATHA 5
LAYERED FLATBREAD, GOLDEN AND CRISP

NAAN BREAD 5.50
SOFT TANDOOR-BAKED BREAD

SWEET POTATO FRIES 4
CRISPY SWEET POTATO FRIES

MAC & CHEESE 5.50
CREAMY CHEESE PASTA, BAKED FINISH

MASALA FRIES 5.50
CRISPY FRIES TOSSED IN INDIAN SPICES

GINGER FRIED RICE 7
FRAGRANT RICE, FRESH GINGER, SPRING ONION

BASMATI RICE 4
LONG GRAIN BASMATI RICE, FLUFFY AND AROMATIC WITH A DELICATE TEXTURE.

STIR FRIED EGG NOODLES 7.50
TOSSED COOKED NOODLES WITH VEGETABLES, SAVORY SAUCE

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.

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

PINA COLADA 9
PINEAPPLE JUICE, COCONUT CREAM AND A SQUEEZE OF LIME, BLENDED WITH ICE UNTIL SMOOTH AND FROSTY. A TASTE OF THE TROPICS IN EVERY SIP.

BLUE LAGOON 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 , YOUR CHOICE OF PASSION FRUIT, STRAWBERRY OR LYCHEE WITH FRESH MINT, LIME AND SODA OVER ICE.

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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