

@minabrosseriedubai
@chefmichaelmina

MINA

BRASSERIE

Indulge yourself in MINA Brasserie, the culinary oasis nestled amidst the sizzling foodie paradise of Dubai. Featuring a selection of globally influenced dishes in partnership with award-winning celebrity Chef Michael Mina.

MINA Brasserie is a home away from home, highlighting dishes from carefully-sourced seasonal ingredients — a celebration of global influences. We suggest you share everything, except perhaps dessert.

➤ RAW ➤

Tuna Carpaccio 80
togarashi, crispy onions, yuzu ponzu

Oysters 90
6 pcs Fine de Claire, mignonette sauce

Salmon Tartare 90
caviar, avocado, lemon crème fraîche

Wagyu Carpaccio 120
fresh truffle, crispy parmesan, truffle aioli, arugula

Michael Mina's Tuna Tartare 110
pear, pine nuts, garlic, habanero-sesame oil (N)



➤ APPETIZERS ➤

Grilled Halloumi
baguette, tomato relish, olives (V)

45

Parmesan Chicken Milanese
spicy mango chutney, green sauce

80

Seared Scallop
cauliflower purée, fresh truffle, parmesan foam

100

Truffle Gratinee
mimolette cheese, macaroni, truffle cream (V)

65

Aubergine Mille-Feuille
buffalo mozzarella, tomato sauce, basil (V) (N)

80

Wild Mushroom Soup
shiitake, porcini, button mushrooms, baguette

70

Grilled Octopus
green olives, couscous, almonds, lobster jus (N)

105

Seared Foie Gras
apples, maple, caramelized brioche, almond (N)

95



➤ SALADS ➤

King Crab and Endive Salad
capers, parmigiano-reggiano, caesar dressing

105

Tomato and Avocado Salad
crispy quinoa, sumac, toasted sesame (V) (N) (G)

60

Petite Green Salad
radish, cucumber, tomato, dijon vinaigrette (V) (G)

45

Roasted Beetroot
balsamic, hazelnuts, warm goat's cheese (V) (N) (G)

65

Burrata Caprese
vine ripened tomatoes, basil pesto (V) (N) (G)

100

Wild Arugula
fennel, figs, ricotta salata, almonds (N) (V)

55

✧ MAINS ✧

Calamarata Pasta <i>seafood, peperoncino, cherry tomato</i>	140	Porcini Ravioli <i>black truffle, parmesan, roasted mushrooms (V)</i>	130
Lobster Linguine <i>tomato-fennel pomodoro, garlic crumble</i>	140	Spaghetti and Giant Meatball <i>cherry tomato sauce, basil, parmesan</i>	130
Norwegian Salmon <i>beluga lentils, smoked tomato vinaigrette</i>	125	Wood Fired Baby Chicken <i>mushroom bread pudding, green beans</i>	125
Roasted Sea Bream <i>saffron fregola, preserved lemon, broccolini</i>	140	Grilled Lamb Chops <i>truffle mashed potato, root vegetables</i>	185
Phyllo Crusted Dover Sole <i>caviar sauce, whipped potato, broccolini</i>	195	Wagyu Burger <i>ogleshead cheese, caramelized onion, mushrooms</i>	135
Mediterranean Sea Bass(serves 2) <i>lemon-caper vinaigrette (G)</i>	375	Beef Short Rib Wellington <i>puff pastry, sautéed spinach, perigord sauce</i>	225



✧ WOOD-GRILLED STEAKS ✧

*We proudly feature Creekstone Farms Prime Black Angus Cattle from the U.S.A.
Select a Preparation For Your Steak*

SIMPLY GRILLED Finished with Garlic-Herb Butter	AU POIVRE Peppercorn Crust with Bone Marrow Jus	SURF & TURF select one: Prawns 75 aed King Crab 65 aed Lobster 95 aed	ROSSINI STYLE Seared Foie Gras with Black Truffles 95 aed
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125/250g Filet Mignon 155/275

Rib Eye 325



250g Wagyu Filet 375

NY Strip 250

Tomahawk Ribeye 750 (serves 2-3)

✧ SIDES ✧

Parmesan Truffle Fries (V) (G)	40	Cauliflower and Tahini (V) (G)	40
Potato Purée (V) (G)	40	Broccolini (V) (G)	40
Green Bean Almondine (N)	40	Brussels Sprouts Agrodolce (V)	40
Creamed Spinach (V) (G)	40	Roasted Mushrooms (V)	40

(V) Vegetarian, (G) Gluten free, (N) Contain nuts

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➤ APERITIVO ➤

SATURDAY TO THURSDAY FROM 5:00 PM TO 8:00 PM - 40 AED

SELECTION OF WINES

ANAKENA SAUVIGNON BLANC
MARIUS, GRENACHE –SYRAH
DA LUCA PROSECCO
OH! BY OMERADE ROSÉ

COCKTAILS

NEGRONI
OLD FASHIONED
ESPRESSO MARTINI
APEROL SPRITZ

BEERS

PERONI
ASAHI

SPIRITS

HENDRICK'S GIN
STOLICHNAYA VODKA
JOHNNIE WALKER BLACK LABEL
CHIVAS 12 YEARS OLD

➤ BAR BITES ➤

GRILLED HALLOUMI 36

PARMESAN TRUFFLE FRIES 32

SHORT RIBS 56

CRISPY SEAFOOD 52

SMOKED SALMON CRISP 52

SLIDERS 72

CHARCUTERIE BOARD 76

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

➤ BAR BITES ➤

Parmesan Truffle Fries (V)	40
Grilled Halloumi <i>baguette, Tomato Relish, Olives (V)</i>	45
Short Ribs <i>Baguette, Quail Eggs, Pickled Onion, Chives</i>	70
Smoked Salmon Crisp <i>Caviar, Dill, Quail Egg</i>	65
Crispy Seafood <i>Yuzu Tartar Aioli, Citrus</i>	75
Wagyu Beef Sliders <i>Caramelized Onion, Roasted Mushrooms, Oglesfield Cheese</i>	90
Charcuterie Board <i>Wagyu Coppa, pepperoni, Salami, Parmesan, Brie, Oglesfield, Dry Fruits, Grain Mustard</i>	95



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❖ WINES BY THE GLASS ❖

BUBBLES

	SGL	BTL
Pasqua, Romeo & Juliet, Prosecco <i>Veneto, Italy</i>	75	450
Bollinger Special Cuvée <i>Aÿ, Champagne, France NV (V)</i>	145	870
Taittinger Rosé Nv <i>Champagne, France</i>	195	1170

WHITE

Marius, Terret – Vermentino <i>Pays D’oc, France</i>	65	325
Miguel Torres, Cordillera, Chardonnay <i>Limari Valley, Chile</i>	75	375
Beni Di Batasiolo, Gavi Di Gavi, Cortese <i>Piedmont, Italy</i>	85	425
Pascal Jolivet, Sauvignon Blanc <i>Loire Valley, France</i>	90	450
Chablis, La Roche <i>Burgundy, France</i>	130	600

ROSÉ

Cuveé Henri Fabré <i>Côtes de Provence, France</i>	75	375
M De Minuty <i>Côtes de Provence, France</i>	85	425

RED

Marius, Grenache – Syrah <i>Pays D’oc, France</i>	65	325
Luigi Bosca, Finca La Linda, Malbec <i>Vistalba, Argentina</i>	75	375
Mud House, Pinot Noir <i>Central Otago, New Zealand</i>	85	425
Château Lagrange, Les Tours <i>Bordeaux Supérieur, Bordeaux, France</i>	95	475
Beni di Batasiolo, Nebbiolo, Langhe <i>Piedmont, Italy</i>	105	525

—❖— MOCKTAILS —❖—

Lady In Red	55
<i>Pineapple Juice, Apple Juice, Lime, Coconut Syrup, Fresh Raspberry, Fresh Passion Fruit</i>	
Cocorito	55
<i>Coconut Water, Coconut Syrup, Lime, Basil</i>	
Pink Panther	55
<i>Pineapple, Peach, Vanilla Syrup, Ginger Beer</i>	
Super Max	55
<i>Apple Juice, Lime Juice, Raspberry, Grenadine, Cucumber</i>	

—❖— SOFT DRINKS —❖—

Pepsi / Diet Pepsi / 7up / Diet 7up	30
Fever Tree Ginger Beer /	30
Fever Tree Ginger Ale	
Soda Water / Tonic Water	
Redbull	45

—❖— WATER —❖—

Evian	25/40
Badoit	25/40



⇒ COGNAC ⇐

	SGL	BTL
Remy Louis XIII	2,785	48300
Remy XO	280	6040
Remy VSOP	115	2260
Hennessy XO	255	5515
Hennessy VSOP	100	1945
Hennessy VS	75	1260
Courvoiser XO	260	5725
Courvoiser VSOP	115	1945
Courvoiser VS	80	1420
Martell VSOP	120	1995
Martell Cordon Bleu	230	3990

⇒ VODKA ⇐

Ketel One	70	1315
Ciroc	90	1785
Belvedere	85	1840
Grey Goose	85	1840
Beluga Noble	95	1945
Beluga Gold	230	4015
Elite By Stolichnaya	85	1945
Stolichnaya	60	895
Tito's	60	895
Russian Standard	60	895

⇒ GRAPPA ⇐

Nonino Vendemmia Millesimata	65
Nonino Chardonnay Barrique	80

⇒ AMERICAN, CANADIAN & IRISH ⇐

	SGL	BTL
Knob Creek	75	1105
Woodford Reserve	80	1210
Bulleit Bourbon	60	1155
Bulleit Rye	70	1575
Makers Mark	70	1420
Jack Daniel's Old N°7	75	1315
Jim Beam	65	895
Crown Royal	60	995
Jameson	65	1315
J&B Rare	60	995
Wild Turkey	60	895

⇒ BEER ⇐

Peroni	65
Asahi	65
Heineken	65
Hoegaarden White	65

SIGNATURE COCKTAILS

English Mistress	80
<i>gin, limoncello, st. germain, lime, tonic water</i>	
#bubblingfreshness	
Grandma-tini	70
<i>vodka, amaretto disaronno, lime, homemade</i>	
<i>ginger marmalade, peychauds bitters</i>	
#dubaimule	
Mr Sloe	60
<i>sloe gin, lime juice, averna, ginger beer</i>	
#drinkmenow	
Garden Of Eden	65
<i>sweet vermouth, pimm's no.1, coconut syrup</i>	
<i>fresh passion fruit, fresh strawberry</i>	
#don'ttouchtheapple	
Bacardi Moment	80
<i>bacardi 8, white vermouth, aromatic and</i>	
<i>lemon bitter, truffle honey</i>	
#unusualpleasure	
Manila Express	70
<i>whisky pandan fat washed, orgeat, chocolate bitter</i>	
#catchthetrain	
Tropical Attitude	70
<i>spiced rum, frangelico, orgeat, almond milk</i>	
<i>lime, peychauds bitter</i>	
#maldivefeelings	
Fearless Arabica	65
<i>Jameson, cardamon and saffron syrup,</i>	
<i>Arabic coffee, date sugar</i>	
#JamesonDXB	
Morena	80
<i>reposado tequila, porto, chambord, fresh</i>	
<i>ginger and sage, angostura bitters</i>	
#onfire	
Bon Voyage	80
<i>reposado, cognac, vermouth, maple, lime</i>	

⇒ RUM ⇐

	SGL	BTL
Matusalem Gran Reserva 15Yrs	80	1260
Zacapa 23Yrs	130	2365
Flor De Cana Centenario 25Yrs	220	4255
Appleton 12Yrs	90	1680
Bacardi 8Yrs	65	1105
Bacardi Gold	60	935
Bacardi Carta Blanca	55	895
Havana 7Yrs	65	1315
Captain Morgan	55	895
Sailor Jerry	55	895
Kraken	65	895
Sagatiba Pura	60	895

⇒ PISCO ⇐

Pisco Carvedo	65
Pisco 1615 Puro Quebranta	60

⇒ GIN ⇐

Sipsmith London Dry	75	1420
Monkey 47	135	1630
London N°3	75	1420
Gin Mare	85	1315
The Botanist	75	1315
Hendrick's	70	1155
Tanqueray Ten	75	1210
Tanqueray	60	895
Bombay Sapphire	60	895
Beefeater	60	895
Roku	80	1200

⇒ TEQUILA ⇐

	SGL	BTL
Don Julio 1942	310	6195
Don Julio Anejo	135	2730
Don Julio Reposado	120	2470
Don Julio Blanco	95	2100
Patron Anejo	125	1995
Patron Reposado	115	1840
Patron Silver	75	1525
Patron Xo Coffee	60	1420
El Jimador Reposado	60	895
El Jimador Blanco	60	895
Crema De Mezcal	85	1525
Del Maguey Chichicapa Mezcal	155	2890

⇒ JAPANESE WHISKY ⇐

Hibiki Harmony	115	2155
Hakushu distillers reserve	135	2155
Suntory Chita single grain	155	2785
Yamazaki distillers reserve	160	3310
Nikka Blended	80	1420
Nikka from the barrel	85	1470



→ SINGLE MALT ←

	SGL	BTL
Dalmore 15Yrs	165	2890
Dalmore Cigar Malt	205	3675
Glenmorangie Original	90	1525
Glenfiddich 12Yrs	80	1630
Glenfiddich 15Yrs	90	1890
Glenfiddich 18Yrs	140	2890
The Macallan 12Yrs	115	2050
The Macallan 15Yrs	175	3940
The Macallan 18Yrs	310	5620
Oban 14Yrs	175	3625
Ardbeg 10Yrs	95	1575
Caol Ila 12Yrs	125	1995
Lagavulin 16Yrs	195	4150
Laphroaig 10Yrs	75	1420

→ BLENDED WHISKY ←

J.W. Blue Label	365	6355
J.W. Platinum Label	195	4360
J.W. Gold Label	125	1945
J.W. Black Label	70	1525
J.W. Double Black Label	90	1680
Chivas Regal Royal Salute	340	5670
Chivas Regal 18YRS	155	2995
Chivas regal 12YRS	75	1735
dewar's 12 yrs	75	1315
Dewar's 15 yrs	95	1735
Dewar's 18 yrs	130	2150
Monkey Shoulder	85	1470

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⇒ DESSERTS ⇐

VANILLA CRÈME BRÛLÉE 50
coconut crumble, sour cream, tropical fruit

PAIN PERDU 50
vanilla ice cream, strawberry sauce

BANANA TARTE TATIN* 45
salted toffee, honey ice cream, gold leaf

*Please allow 15 minutes for preparation

THE LEMON 50
blueberry, sesame crumble

TIRAMISU 45
espresso lady fingers, mascarpone cream

CHOCOLATE MARQUISE 50
coconut puree, cocoa crumble, tropical sorbet

CHOCOLATE SOUFFLÉ* 60
vanilla ice cream

*Please allow 15 minutes for preparation

SELECTION OF ICE CREAMS AND SORBET 40
See your server for today's selection

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➤ AFTERS ➤

PORTO

QUINTA DONOVAL 65

TAYLOR 10 YRS 70

COFFEE

AMERICANO 25

ESPRESSO SGL 25 / DBL 30

CAPPUCINO 30

FRENCH PRESS SGL 30 / DBL 40

TEA

JASMINE 25

ENGLISH BREAKFAST 25

EARL GREY 25

CHAMOMILE 25

MIINA

BRASSERIE

EXTRAORDINARY* /

Unusual or Remarkable, OR BOTH

W

This wine list has been curated to showcase the best selection of bottles available in the Middle East. When you see an 'e' next to a reference, it means this wine expresses craftsmanship, connection, culture and terroir. These wines are what we consider to be,

extraordinary^{*}.

'e' indicates an extraordinary wine

'o' indicates an organic wine

'b' indicates a biodynamic wine

'v' indicates a vegan wine

➤ WINES BY THE GLASS ➤

BUBBLES (125ML)

Pasqua, Romeo & Juliet, Prosecco <i>Veneto, Italy NV</i>	75
Bollinger Special Cuvée <i>Aÿ, Champagne, France NV (V)</i>	145
Taittinger Brut Rosé <i>Aÿ, France NV</i>	195

WHITE (150ML)

Marius, Terret – Vermentino <i>Pays D'oc, France (V)</i>	65
Miguel Torres, Cordillera, Chardonnay <i>Limari Valley, Chile (O, V)</i>	75
Beni Di Batasiolo, Gavi 'Cortese' <i>Piedmont, Italy</i>	85
Pascal Jolivet 'Attitude' Sauvignon Blanc <i>Loire Valley, France (V)</i>	90
Chablis, La Roche <i>Burgundy, France (V)</i>	130

ROSÉ (150ML)

Cuveé Henri Fabré <i>Côtes de Provence, France</i>	75
M De Minuty <i>Côtes de Provence, France (O)</i>	85

RED (150 ML)

Marius, Grenache – Syrah <i>Pays D'oc, France (V)</i>	65
Luigi Bósca, Finca La Linda, Malbec <i>Vistalba, Argentina (O)</i>	75
Mud House, Pinot Noir <i>Central Otago, New Zealand</i>	85
Château Lagrange, Les Tours <i>Bordeaux Supérieur, Bordeaux, France</i>	95
Beni di Batasiolo, Nebbiolo, Langhe <i>Piedmont, Italy</i>	105

➤ EXCEPTIONAL WINES BY THE GLASS ➤

WHITE (150ML)	SGL	BTL
Trimbach, Riesling <i>Cuvée Frédéric Emile, Alsace, France, 2009</i>	330	1,650
Domaine Etienne Sauzet, Puligny Montrachet <i>Burgundy, France, 2009</i>	300	1,500
Kistler Vineyards 'Kistler' Chardonnay <i>Sonoma Valley, USA, 2006</i>	440	2,200

RED (150 ML)

Château Figeac, Saint-Émilion Grand Cru <i>Bordeaux, France, 2005</i>	700	3,500
Tenuta San Guido, Sassicaia <i>Tuscany, Italy, 2015</i>	700	3,600
Antinori, Tignanello, <i>Tuscany, Italy, 2015</i>	392	1,960
Tenuta San Guido, Le Difese <i>Tuscany, Italy, 2016</i>	125	625
Pintia, Vega Sicilia <i>Toro, Spain, 2013</i>	230	1,200

➤ MAGNUMS & LARGE FORMATS ➤

WHITE (1.5L)

Cosseti, Gavi di Gavi <i>Piedmont, Italy</i>	1,000
Joseph Drouhin, Meursault, Burgundy <i>Burgundy, France, 2016</i>	3,000
Joseph Drouhin, 'Les Clos', Chablis Grand Cru <i>Burgundy, France, 2011</i>	4,000

RED (1.5L)

Matteo Correggia, La Val dei Preti <i>Roero, Italy, 2010</i>	2,400
Boekenhoutskloof, 'The Chocolate Block' <i>Franschhoek Valley, South Africa, 2017</i>	1,900

➤ SPARKLING WINES ➤

WHITE

Veuve Clicquot, Yellow Label, Brut <i>Reims NV (V)</i>	780
Taittinger, Brut <i>Aÿ, NV (V)</i>	870
Möet & Chandon <i>Epernay NV (V)</i>	820
Laurent Perrier, La Cuvée, Brut <i>Tour-sur-Marne NV</i>	820
Louis Roederer, Brut <i>Reims NV</i>	1,195
Gosset, Brut <i>Aÿ NV</i>	1,275
Charles Heidsieck, Brut Réserve <i>Reims NV</i>	1,285
Ruinart, Brut <i>Reims NV</i>	1,700
Ruinart, Blanc de Blancs <i>Reims NV</i>	1,700
Jacquesson, Brut <i>Diÿ NV</i>	1,390
Billecart-Salmon, Brut <i>Mareuil-sur-Aÿ NV</i>	1,435
Bollinger, Special Cuvée	1,575

ROSÉ

Taittinger, Brut Rosé <i>Aÿ, NV (V)</i>	980
Laurent-Perrier, Brut Rosé <i>Tour-sur-Marne NV</i>	1,450
Ruinart, Brut Rosé <i>Reims NV</i>	1,550
Billecart-Salmon, Brut Rosé <i>Mareuil-sur-Aÿ NV</i>	1,610
Bollinger, Brut Rosé	1,720

✧ SPARKLING WINES ✧

VINTAGE

Pol Roger, Blanc de Blancs <i>Epernay, 2008</i>	1,500
Dom Pérignon <i>Epernay, 2009</i>	3,750
Dom Pérignon, Rosé <i>Epernay, 2005</i>	7,700
Louis Roederer, Cristal, Brut Millesime <i>Reims, 2007</i>	5,895

ALTERNATIVE BUBBLES

Pasqua, Romeo & Juliet, Prosecco <i>Veneto, Italy NV</i>	450
De Luca, Prosecco <i>Veneto, Italy NV</i>	450
Zonin, Prosecco, Rosé <i>Veneto, Italy NV</i>	425
Nino Franco, Rustico, Prosecco <i>Conegliano-Valdobbiadene, Italy NV</i>	520
Ferrari, Trento <i>Italy NV</i>	850
Bellavista, Franciacorta <i>Lombardy, Italy NV</i>	900
Ca' del Bosco Cuvée Prestige <i>Franciacorta, Italy NV</i>	1,100
Gramona, Imperial Brut <i>Cava, Spain</i>	1,100

➤ WHITE WINES ➤
FRANCE

BURGUNDY

William Fèvre <i>Chablis</i>	650
La Roche <i>Chablis</i>	650
La Chablisienne, La Pierrelée <i>Chablis (V)</i>	650
Jean-Marc Brocard, Beauregard, 1er Cru <i>Chablis</i>	1,095
Domaine Dauvissat, 'La Forest' 1er Cru <i>Chablis</i>	2,500
Louis Latour <i>Bourgogne Blanc</i>	695
Benjamin Leroux <i>Bourgogne Blanc</i>	650
Domaine Francois Mikulski <i>Bourgogne Blanc</i>	650
Domaine Blain-Gagnard, 1er Cru 'Morgeot' <i>Chassagne-Montrachet</i>	1,130
Domaine Etienne Sauzet <i>Puligny Montrachet</i>	2,000
Domaine Ballot Millot, 'Les Criots' 1er Cru <i>Meursault (E)</i>	16,00
Coche-Dury <i>Meursault (E)</i>	9,950
Joseph Drouhin <i>Meursault</i>	1,800
Domaine Francois Mikulski <i>Meursault</i>	1,800
Domaine Bonneau du Martray <i>Corton-Charlemagne, Grand Cru</i>	3,250

→ WHITE WINES ←
FRANCE

BORDERUX

Dourthe N°1 450

LOIRE VALLEY

Pascal Jolivet, 'Attitude' 450
Sauvignon Blanc (V)

Sauvion & Fils, Chateau du Cleray 450
Muscadet Sevre et Maine, Sur Lie

Domaine Sylvain Gaudron 525
Vouvray, Demi Sec

Domaine Vacheron 790
Sancerre

De Ladoucette 1,200
Pouilly Fumé

ALSACE

Trimbach, Riesling 1,650
Cuvée Frédéric Emile, 2009 (E)(O)

Leon Beyer, Pinot Gris 650
Alsace AOC

RHÔNE VALLEY

E. Guigal 545
Côtes du Rhône Blanc (V)

Château Mont-Redon 900
Châteauneuf-du-Pape Blanc

Cave yves Cuilleron, La Petite cote 1,500
Condrieu

SOUTH OF FRANCE

Marius, Terret–Vermentino 325
Pays d' Oc

Moulin de Gassac, 'Blanc Classic' 350
Pays de l'Hérault (O)

Domaine Le Soula, Le Soula Blanc 800
Roussillon (E)(B)

➤ ITALY ➤

Beni di Batasiolo, Piedmont <i>Gavi di Gavi</i>	425
Alois Lageder, Trentino <i>Pinot Grigio(O) (B)</i>	470
La Scolca, Piedmont <i>Gavi di Gavi</i>	480
Terlano, Winkl, Alto Adige <i>Sauvignon Blanc</i>	495
Contini, Sardinia <i>Vermentino</i>	510
Mastrobernardino,' Campania <i>Greco di Tufo, Greco Bianca</i>	675
Jermann, Friuli <i>Pinot Grigio(E)</i>	860
Marchesi, Antinori, Cervaro della Sala <i>Umbria</i>	850
Gaja, Langhe <i>Rossj-Bass(E)</i>	1,500

➤ SPAIN ➤

Perelada, Només, Garnatxa Blanca <i>Empordà</i>	425
Torres, Fransola, Sauvignon Blanc <i>Penedes-Catalunya</i>	770
Marquis de Murrieta, Albarino <i>Rias-Baixas</i>	550

➤ GERMANY ➤

Dr. Loosen, Riesling Blue Slate <i>Kabinett, Mosel</i>	585
Langwerth von Simmern, Riesling <i>Hattenheim, Rheingau (E)</i>	965
Joh.jos.Prum, Wehlener Sonnenuhr <i>Riesling Spatlese, Mosel</i>	950

➤ AUSTRIA ➤

Laurenz V, Friendly <i>Grüner Veltliner, Kamptal (O)</i>	450
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➤ USA ➤

CALIFORNIA

La Crema, Chardonnay <i>Sonoma Coast</i>	650
Stag's Leap, Karia, Chardonnay <i>Napa Valley</i>	800
Marimar Estate Don Miguel Vineyard. Chardonnay <i>Russian River Valley,</i>	895
Cakebread, Sauvignon Blanc <i>Napa Valley</i>	985
Joseph Phelps, Sauvignon Blanc <i>Napa Valley</i>	1,150
Hyde de Villaine, Chardonnay <i>Los Carneros, Napa Valley (E)</i>	1,585
Kistler Vineyards, Chardonnay <i>Sonoma Valley (E)</i>	2,200

WASHINGTON STATE

Chateau Ste. Michelle, Chardonnay <i>Columbia River Valley</i>	850
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➤ ARGENTINA ➤

Familia Zuccardi, Torrontes Series A <i>Salta (V)</i>	350
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➤ CHILE ➤

Miguel Torres, Chardonnay(O)(V) <i>Cordillera, Limari Valley</i>	375
Villard, Expression, Reserve, Sauvignon Blanc <i>Casablanca Valley</i>	500

➤ LEBANON ➤

Domaine de Baal, Chardonnay <i>Bekaa Valley</i>	1,100
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➤ SOUTH AFRICA ➤

Ken Forrester, Petit, Chenin Blanc <i>Stellenbosch</i>	325
Southern Right, Sauvignon Blanc <i>Hemel-en-Aarde Valley (O)</i>	550
Hamilton Russell Vineyards, Chardonnay <i>Hemel-en-Aarde Valley</i>	795

➤ AUSTRALIA ➤

D'Arenberg, The Olive Grove Chardonnay <i>McLaren Vale (B)(V)</i>	550
Torbreck Woodcutter's, Semillion <i>Barossa Valley</i>	670
Leeuwin Estate, Prelude Vineyards, Chardonnay <i>Margaret River, (O)(V)</i>	870
Tyrell's, Tyrell's <i>Vat 1 Semillion</i>	1,385
Penfold's, Bin 311 Chardonnay <i>Victoria (E)</i>	1,485
Jamsheed, Beechworth, Roussane <i>Victoria</i>	650
Henschke, Riesling <i>Eden Valley</i>	900

➤ NEW ZEALAND ➤

Wild Rock, Marlborough <i>Sauvignon Blanc</i>	400
Kumeu River, Auckland <i>Chardonnay</i>	480
Yealands, Marlborough <i>Baby Doll, Sauvignon Blanc</i>	425
Craggy Range, Te Muna Road, Martinborough <i>Sauvignon Blanc</i>	400
Dog Point, Marlborough <i>Sauvignon Blanc (O)</i>	675
Cloudy bay, Marlborough <i>Sauvignon blanc</i>	650
Seresin, Marlborough <i>Sauvignon Blanc</i>	745

➤ ROSÉ WINES ➤
FRANCE

Henri Fabre <i>Côtes de Provence</i>	375
Minuty M de Minuty <i>Côtes de Provence(O)</i>	450
Domaines Ott By.Ott <i>Côtes de Provence</i>	470
Chateau d'Esclans Whispering Angel <i>Côtes de Provence(O)(V)</i>	650

➤ ITALY ➤

Valle Reale Cerasuolo d'Abruzzo <i>Abruzzo</i>	410
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➤ AUSTRALIA ➤

Turkey Flat, Barossa Valley <i>Shiraz</i>	395
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RED WINES FRANCE

BURGUNDY

Henri Fessy, Brouilly <i>Beaujolais(V)</i>	475
Georges Duboeuf, Fleurie <i>Beaujolais</i>	550
Benjamin Leroux <i>Bourgogne Rouge</i>	650
Domaine Arnoux Lachaux, Vosne-Romanee <i>Côte-de-Nuits</i>	1,200
Bouchard Père et Fils Nuit-St.-Georges <i>Côte-de-Nuits</i>	1,395
Domaine Perrot Minot, Gevrey Chambertin <i>Côte-de-Nuits</i>	2,000
Domaine Henri Boillot, Volnay <i>Côtes de Beaune</i>	1,500
Domaine de la Romanée-Conti 2006 <i>Romanée St. Vivant Grand Cru, Côte-de-Nuits (E)</i>	29,000

RHÔNE VALLEY

Paul Jaboulet, 'Les Jalets' <i>Crozes-Hermitage (O)</i>	675
Château Mont-Redon <i>Châteauneuf-du-Pape</i>	900
Domaine de la Janasse <i>Châteauneuf-du-Pape(E)</i>	1,785
Château Rayas <i>Châteauneuf-du-Pape 2001</i>	9,650
M&S Ogier <i>Côte Rotie, Northern Rhone 2011</i>	900
Cave Yves Cuilleron, 'Madinier <i>Côte Rotie, Northern Rhone</i>	1,500

SOUTH OF FRANCE

Marius, Pays d' Oc <i>Grenache – Syrah(V)</i>	325
Domaine Le Soula, Roussillon <i>Le Soula Rouge(E)(B)</i>	800
Moulin de Gassac, Classic, Grenache-Syrah, <i>Southern France</i>	350

(E) extraordinary wine / (O) organic wine / (B) biodynamic wine, / (V) vegan wine

✧ FRANCE ✧

BORDEAUX	BTL
Château Lagrange, Les Tours <i>Bordeaux Supérieur</i>	475
Jean Pierre Moueix <i>Pomerol</i>	650
Château Latour Camblanes <i>Côtes de Bordeaux</i>	840
Château Figeac ,Grand Cru Classe <i>St- Emillion, 2005</i>	3,500
Château Boyd Cantenac, Jacques Boyd <i>Margaux</i>	1,700
Château de Pez <i>Saint Estephe</i>	1,400
Duluc de Branaire-Ducru <i>Saint-Julien (E), 2000</i>	1,500
Château Mouton-Rothschild <i>Grand Cru, Classe, Pauillac, 1989</i>	16,000
Château Margaux, Grand Cru Classe <i>Margaux, 1983</i>	34,000
Le Clémentin du Pape Clément <i>Pessac-Leognan (E)</i>	1,200
Château Le Bon Pasteur <i>Pomerol, 2006</i>	2,300
Château La Grave <i>Pomerol</i>	1,400
Fugues de Nenin <i>Pomerol, 1999</i>	850
Clarendelle Rouge <i>Bordeaux AOC</i>	650
Chateau Grand Renom <i>Bordeaux AOC</i>	475
Virgine de Valandraud <i>St.Emillion Grand Cru, 2008</i>	2,000



Mario Incisa Della Rochetta & his son Nicolas Incisa della Rochetta –
Current owner of Tenuta San Guido

‘Sassicaia’ The wine that Inspired all Super Tuscans Wines
made by Mario Incisa Della Rochetta at his Estate Tenuta San Guido
near the Tyrrhennian Coast in Bolgheri. An Artisanal Wine that Broke
every rule , Sassicaia did not have a drop of Sangiovese in it but
instead was made from Cabernet Sauvignon, from vines that had come
indirectly from the grand Chateau Lafite. It was the first Super Tuscan
wine made entirely from Cabernet Sauvignon & aged in
French oak Barriques.

We are happy to offer you all this wines from the portfolio of Tenuta
San Guido estate.

		GLS	BTL
Tenuta San Guido, Le Difese, Tuscany, Italy	2016	125	625
70% Cabernet, 30% Sangiovese			
Tenuta San Guido, ‘Guidalberto’, Tuscany, Italy	2015	240	1,200
60% Cabernet Sauvignon, 40% Merlot			
Tenuta San Guido, Sassicaia, Bolgheri, Tuscany, Italy	2015	700	3,600
85% Cabernet Sauvignon, 15% Cabernet Franc			

➤ ITALY ➤

Cantina Terlan, Alto Adige	650
<i>Pinot Noir</i>	
Righetti, Amarone de Valpolicella	850
<i>Veneto</i>	
Allegrini, Amarone de Valpolicella	2,000
<i>Veneto</i>	
Marchesi Antinori, Solaia	5,000
<i>Tuscany</i>	
Castello Banfi, Chianti Superiore	450
<i>Tuscany</i>	
Monteverdine, Pian del Ciampolo	650
<i>Sangiovese Blend, IGT Tuscany</i>	
Villa Antinori, Rosso	550
<i>Tuscany</i>	
Bruno Giacosa, Barbera D' Alba	750
<i>Piedmont</i>	
Antinori, Tignanello	1,800
<i>Tuscany</i>	
Castello Banfi, Poggio Alle Mura	1,500
<i>Brunello di Montalcino, Tuscany</i>	
Gaja, Brunello di Montalcino	1,200
<i>Tuscany</i>	
Tenuta dell'Ornellaia	4,000
<i>Bolgheri</i>	
Bruno Rocca, Barbaresco	1,000
<i>Piedmont</i>	
Batasiolo, Barolo	1,450
<i>Piedmont</i>	
Domenico Clerico, 'Pajana'	2,000
<i>Barolo (E)</i>	
Domenico Clerico	950
<i>Barolo</i>	
Beni di Batasiolo, Nebbiolo, Langhe	525
<i>Piedmont</i>	
Gaja Ca'Marcanda, Promis	1,000
<i>Tuscany</i>	
Cosseti, Barbera di Asti	400
<i>Piedmont</i>	

➤ SPAIN ➤

Palacios Remondo <i>'La Vendimia', Rioja (O)</i>	425
Marqués de Riscal, <i>Rioja Reserva (V)</i>	600
Descendientes de J. Palacio, <i>Pétalos, Bierzo (E)(B)</i>	850
Bodegas Roda, Sela <i>Rioja</i>	600
Pintia, Vega Sicilia <i>Toro</i>	1,200
Vega Sicilia, <i>Único, Ribera del Duero, 2005 (E)</i>	5,500
Bodegas R.Lopez de Heredia, 'Vina Tondonia <i>Rioja, Reserva</i>	850

➤ PORTUGAL ➤

Porta 6, Lisbon <i>Castelão</i>	350
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➤ GREECE ➤

Gaia S, Peloponnese <i>Agiorgitiko-Syrah (E)</i>	550
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➤ LEBANON ➤

Château Ksara, Bekaa Valley <i>Cabernet Sauvignon</i>	750
Domaine de Baal, Bekaa Valley <i>Carbernet Franc, Cabernet Sauvignon, Syrah</i>	1,100

➤ CHILE ➤

Villard, Casablanca Valley <i>'Expresion', Reserve, Pinot Noir</i>	375
Miguel Torres, Maule Valley <i>Cordillera, Carignan(O)(V)</i>	585

➤ ARGENTINA ➤

Luigi Bosca, Mendoza <i>La Linda, Malbec(O)</i>	375
Kaiken, Mendoza <i>Ultra(O)(V)</i>	650
Catena, Mendoza <i>Malbec</i>	650
Terrazas de los Andes, Mendoza <i>Reserva Malbec(E)</i>	750

➤ SOUTH AFRICA ➤

Boekenhoutskloof, Swartland <i>Porcupine Ridge, Syrah(O)</i>	350
Boekenhoutskloof, Franschhoek <i>The Chocolate Block, Syrah(O)</i>	950
Avondale, Paarl <i>'La Luna', Cabernet Sauvignon(E)(B)</i>	1,000
Rustenberg, Stellenbosch <i>Peter Barlow, Cabernet Sauvignon</i>	1,200

CALIFORNIA

Opus One	6,500
<i>Oakville, California, 2012</i>	
Bonterra, Cabernet Sauvignon,	450
<i>Mendocino County</i>	
Stonehedge, Shiraz	450
<i>Napa Valley</i>	
La Crema, Pinot Noir	750
<i>Sonoma Coast (O)</i>	
Stag's Leap Wine Cellars, Cabernet Sauvignon,	950
<i>Artemis, Napa Valley (E)</i>	
Littorai Savoy, Pinot Noir	1,600
<i>Anderson Valley</i>	
Au Bon Climat, Pinot Noir	650
<i>Santa Maria Valley</i>	
Ridge, Zinfandel	1,200
<i>Geyserville, Sonoma County (E)</i>	
Hyde de Villane, Syrah	1,700
<i>Napa Valley</i>	
Joseph Phelps, Cabernet Sauvignon	1,956
<i>Napa Valley, 2012</i>	
Grgich Hills, Cabernet Sauvignon	2,000
<i>Napa Valley, 2012(E)</i>	
Screaming Eagle, Napa Valley	8,940
<i>Second Flight, Oakville 2011)</i>	

WASHINGTON STATE

Charles Smith, Merlot	480
<i>The Velvet Devil, Columbia Valley</i>	
Chateau Smith	585
<i>Cabernet Sauvignon, Columbia Valley (O)</i>	
Chateau Ste. Michelle	600
<i>Cabernet Sauvignon, Columbia Valley (O)</i>	
Erath	700
<i>Pinot Noir, Oregon</i>	

➤ AUSTRALIA ➤

Peter Lehmann, Shiraz & Grenache <i>Barossa Valley</i>	325
Torbreck, Woodcutters, Shiraz <i>Barossa Valley (E)</i>	520
Penfolds, Mataro-Shiraz <i>Bin 2, South Australia</i>	890
Jamsheed, Syrah <i>Beechworth, Warner Vineyard (E)</i>	980
Tolpuddle Vineyard, Pinot Noir <i>Tasmania</i>	900
Grosset, Gaia, Cabernet Sauvignon <i>Clare Valley</i>	1,300
Moss Wood, Cabernet Sauvignon <i>Margaret River</i>	1,500

➤ NEW ZEALAND ➤

Mud House, Pinot Noir <i>Central Otago</i>	425
Wild Rock, Pinot Noi <i>Marlborough</i>	470
Seresin, Pinot Noir <i>Marlborough (E)</i>	865
Dog Point Vineyard, Pinot Noir <i>Marlborough</i>	1,350
Craggy Range, Le Sol, Syrah <i>Hawke's Bay (O)</i>	800

