



ARTIFACT

at Mingei

craft cooking inspired by ancient methods + spices + botanicals

snack

cashew lime hummus + cilantro + cumin + pumpkin hempseed crunch + sabaayad flatbread *vg* 12.

chicken sausage satay + ginger + sweet soy + coconut lemongrass emulsion *gf* 13.

ahi ceviche + leche de tigre: turmeric + coconut + fermented chili + cucumber *gf* 16.

berbere spiced crispy potato + cauliflower + mint lemon labneh *gf/v* 9.

snack tray – enjoy all 4 items for the table 38.

dumpling

beet pelmeni + caraway + cultured cream + georgian herb *v* small 15. / large 23.

rock shrimp gyoza + charred shishito + yuzu dashi + shaved bonito small 16. / large 24

pork flower shumai + lapsang souchang + star anise + black vinegar + yunnan chili oil 14.

potato + pea samosa + turmeric + cilantro + mango chutney + madras curry sauce *v* 14.

salad + bowl

little gem + kosho cucumber + avocado + radish + crispy shallot + toasted sesame vinaigrette *vg* 13.

endive + roasted delicata squash + humboldt fog + pomegranate + frisee + sumac pickled onion + sweet pimenton vinaigrette *gf/v* 14.

buckwheat noodle + sesame collard green + enoki mushroom carrot slaw + beech mushroom + yuzu kohlrabi pickle + almond butter miso mayo + furikake *vg* 16.

broth

ash reshteh bean + noodle soup + lentil + spinach + chickpea + turmeric + clove + mixed herb + caramelized onion + labneh 14.

beef osso bucco + egg noodle + lu liao bao spices + tomato + gai lan + pickled mustard green + ginger + scallion + cilantro 24.

roasted local snapper + rasam + turmeric black mustard kabocha squash + cauliflower + curry leaf *gf* 25.

wrap

lamb kibbeh + cumin + allspice + cucumber + tomato + lettuce + kalamata olive + lemon dill yogurt + sangak flatbread + apricot golden raisin couscous 22. / or falafel *v* 22.

citrus dried chili glazed pork shoulder + banh mi daikon + carrot pickle + spearmint + thai basil + rau ram + gem lettuce + jasmine rice *gf* 23.

peri peri chicken + tomato + green olive + lemon gremolata + lettuce + chimichurri + sangak flatbread + apricot golden raisin couscous 25.

sweet

coconut tapioca + yuzu granite + citrus + mint *vg/gf* 9.

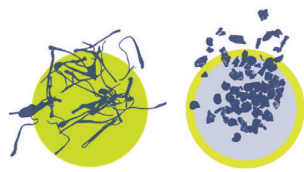
‘abuelita’ mousse + dark chocolate + avocado + cinnamon + ancho chili + orange syrup + roasted pineapple + coconut whip *vg/gf* 9.

basque burnt cheesecake + persimmon ginger jam *gf/v* 11.

green tea ice cream *v* 8.

Raw: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

a 3.95% surcharge will be added to each check. this charge helps support increased wages and benefits for our team members on the front line and in our kitchens and allows us to continue to provide the CUCINA hospitality and service you have come to enjoy



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cocktails

artifact house tonic gin + fig+ lemongrass + cardamon+ seltzer	12
flower in water vodka + coconut agave +hibiscus flower + bird's eye chili	14
twenty-eight blossoms bourbon + dark cherry +cocoa nib + thyme shrub	13
bramble gin +blackberry + lemon + crème de mûre	13
diablo mask tequila + mezcal + bergamot + lemon shrub + lime + orange	15
cold brew carajillo dark horse coffee + licor 43 + orange peel	14

non-alcoholic

change butterfly flower lemonade	8
matcha matcha coconut milk + agave + matcha	8
hibiscus masala lime + spiced agave + seltzer	8
mingei blend iced tea by paru	4
lemon lychee black tea by paru	4
bottled water sparkling or still	

beer

artifex brewing I 'unicorn juice' san clemente societe 'the pupil' ipa san diego	9
fall brewing 'plenty for all' pilsner san diego	8
boochcraft rotating selection san diego	9

sparkling+rosé

	btg	btb
hild nv elbling sekt mosel, germany	12	36
domaine fontsainte 2020 ros, fr	12	36
bodegas sentencia 2019 las bareitas (orange) valencia, spain		52
le vigne di alice nv tajad frizzante veneto, italy		47
chartogne-taillet nv cuvéé st. anne champagne, france		98
grosjean nv montmary rosé brut valle d'aosta, italy		60
domaine terrebrune 2020 bandol rosé provence, france		78

white wine

	btg	btb
savage 2020 'salt river' sauvignon blanc swartland, south africa	12	36
mitravelas 2020 'white on gray' moschofilero nemea, greece	13	39
seehof 2020 riesling feinherb rheinessen, german	15	45
domaine bouchard 2019 chardonnay burgundy, france	16	48
domaine de montborgeau 2018 chardonnay jura, france		66
freemark abbey 2018 chardonnay napa valley, california		62
albert boxler 2018 chasselas alsace, france		68
lucien crochet 2019 sancerre 'la croix du roy' loire, france		75
weingut hirsch 2019 'zobing' riesling kamptal, austria		67
weingut knoll 2019 'loibner' gruner veltliner wachau, austria		79

red wine

	btg	btb
clos la coutale 2019 malbec cahors, france	12	36
chateau musar 2019 syrah blend bekka valley, lebanone	14	42
jonhanneshof reinisch 2018 pinot noir thermenregion, austria	16	48
lieu dit 2019 cabernet franc santa ynez, california	18	54
galerie 2017 'pleinair' cabernet sauvignon napa valley, california		88
aristos 2013 'baron d'a' cabernet sauvignon central valley, chile		102
james rahn 2018 'omero vineyard' trousseau ribbon ridge, oregon		83
lioco 2018 'laguna' pinot noir sonoma coast, california		88
henri boillot 2018 volnay burgundy, france		113
alex foillard 2019 cote de brouilly beaujolais, france		96
antoine graillot + raul perez 2018 encinas bierzo, spain		61
elios 2018 modus bibendi 'etna rosso' sicily, italy		64
tresomm 2019 touriga nacional valle de guadalupe, mexico		81