

A photograph of a restaurant interior. In the background, a bar with various bottles is visible through a large arched window. The ceiling features exposed pipes and a large, multi-bulb chandelier. The foreground shows a long, tufted yellow sofa with two small tables in front of it, each set with plates, glasses, and a small lamp. The overall atmosphere is warm and modern.

MOTHER TONGUE

PRIVATE DINING & EVENTS

Los Angeles



A NEW CULINARY DIALECT

FROM CHEF MICHAEL MINA

A new concept from award-winning Chef Michael Mina, Mother Tongue celebrates global fare with vibrant and clean ingredients that nourish the body and mind.

Utilizing meticulous sourcing and innovative culinary technique, the menu is soulful and flavorful prioritizing organic and whole foods as well as sustainability.

Designed by Martin Brudnizki, Mother Tongue is the place for a night out for dinner with friends, a happy hour cocktail or a business lunch with colleagues.

Highlights

Indoor & Outdoor Dining
Rooftop Patio, Bar & Lounge
Bose Professional Sound System

AVAILABLE FOR PARTIAL & FULL BUYOUT

MEET THE TEAM



MICHAEL MINA
Chef-Partner



FERNANDO DARIN
Executive Chef

MANAGEMENT **TableOne Hospitality**

Operated by Michelin-Star Chef Michael Mina and TableOne Hospitality, Mother Tongue is HEIMAT's exclusive on-site restaurant and catering partner serving up a global menu highlighting seasonality with today's wellness trends and nutritional best practices.

From delightful small bites to inspiring meals, the staff are here to create a harmonic experience that focuses on combining the deeply rich flavors with a modern touch and customer-centric approach.

INDOOR DINING



Capacity: 1,403 sq. ft.
Seated Capacity: 94
Reception Capacity: 150

Full-Service Bar
Bose Sound System
Partial & Full Buyouts Available

OUTDOOR DINING



Capacity: 857 sq. ft.
Seated Capacity: 58
Reception Capacity: 75

Full-Service Bar
Heaters
Lounge Seating Also Available



Food & Beverage Options For Every Occasion

IN-DEPTH PRIVATE DINING MENU

GRAB-AND-GO ITEMS FROM OUR JUICE BAR

PRIX-FIXE MENU OPTIONS

SMALL BITES TO FULL-COURSE DINING

TOP SHELF BEVERAGES

FULL-SERVICE EVENT STAFF

The menu prominently features
functional ingredients designed to
support your wellness intentions

K KETO-FRIENDLY / LOW GLYCEMIC

P PLANT-BASED | **M** MIND / COGNITION

I ANTI-INFLAMMATION



canapés

priced per piece

HAND-CUT WAGYU STEAK TARTARE 6

FRESH VEGETABLE LUMPIANG 4

DILL PICKLE POTATO CHIPS AND OSSETRA CAVIAR 12

TRANSPARENT SEA SHRIMP AGUACHILE 6

CHILLED HOG ISLAND OYSTER 6

GRASS-FED MOTHER TONGUE BURGER SLIDER 6

GRILLED PRIME FLAT IRON STEAK WITH CHIMICHURRI 6

ROASTED BEET & BURRATA ENDIVE CUP 4

SHIITAKE MUSHROOM LARB LETTUCE CUP (V) 5

CRISPY POTATO NEST & EGGPLANT CAPONATA (V) 6

PRIVATE DINING MENU

A wooden table with a basket of flatbread and a platter of vegetables. The platter contains various vegetables like radishes, carrots, and onions. The basket is made of woven wood and contains several pieces of flatbread.

shareable platters

serves up to 8 guests

ICE-COLD FARMERS CRUDITÉS & FLATBREAD 70

served with selection of spreads

WHIPPED AVOCADO K

algae salt, california olive oil

ROASTED BEET HUMMUS P

spicy chickpeas, za'tar

TOASTED WALNUT MUHAMMARA M

charred peppers, pomegranate molasses

CHEF'S SELECTION OF ARTISANAL CALIFORNIA CHEESES 75 / 150

A wooden table with a platter of vegetables and three small bowls of spreads. The platter contains various vegetables like radishes, carrots, and onions. The bowls contain different spreads, including a red one, a yellow one, and a green one.

PRIVATE DINING MENU



sweet bites

\$3 per piece

CARROT CAKE "PUDDING" I

STRAWBERRY TART P

CHOCOLATE, CHERRY & COCONUT TRIFLE M

ASSORTED BON BONS

ASSORTED MACARONS



PRIVATE DINING MENU



mother tongue plated experience

\$125 per person

starters

please select one

MOTHER TONGUE SALAD **P**

bitter greens, butter lettuce, green apple, nutritional yeast, balsamic vinaigrette

LION'S MANE & CORN ORZO RISONI **M**

brentwood corn, crispy onions, stracciatella

AGUACHILE DE CAMARÓN **K**

transparent sea shrimp, charred avocado, spicy cantaloupe

entrees

please select three

WILD PACIFIC SALMON CHAN CHAN YAKI **M**

white miso, shimeji mushrooms

PACIFICO-STRIPED BASS "MOQUECA BAIANA" **K**

peruvian bay scallops, spicy coconut broth, jiquitaia pepper

JIDORI CHICKEN "TIKKA MASALA" **I**

ginger, turmeric, jeera rice

SEVEN VEGETABLE COUSCOUS **I**

tfaya, argan oil, turmeric

GRASS-FED FLAT IRON STEAK **K**

weiser farms papas bravas, walnuts, chimichurri
substitute rib eye +\$15

PRIVATE DINING MENU



mother tongue plated experience

bountiful sweets

please select two

CARROT CAKE "PUDDING" I

sicilian pistachios, cardamom cream

BLACK FOREST TRIFLE M

chocolate crèmeux, almond crumble, cherries

STRAWBERRY PANNA COTTA P

almond streusel, red shiso, stone fruit

SEASONAL FARMERS MARKET FRUIT PLATE

PRIVATE DINING MENU



mother tongue family style experience

\$95 per person

starters

please select two

MOTHER TONGUE SALAD P

bitter greens, butter lettuce, green apple, nutritional yeast, balsamic vinaigrette

SHIITAKE MUSHROOM LARB P

toasted rice, crispy tofu, lime, coconut mct

AGUACHILE DE CAMARÓN K

transparent sea shrimp, charred avocado, spicy cantaloupe

entreés

please select two

WILD PACIFIC SALMON CHAN CHAN YAKI M

white miso, cabbage, shimeji mushrooms

PACIFICO-STRIPED BASS "MOQUECA BAIANA" K

peruvian bay scallops, spicy coconut broth, jiquitaia pepper

JIDORI CHICKEN "TIKKA MASALA" I

ginger, turmeric, jeera rice

SEVEN VEGETABLE COUSCOUS I

tfaya, argan oil, turmeric

GRASS-FED FLAT IRON STEAK K

weiser farms papas bravas, walnuts, chimichurri
substitute rib eye +\$15

PRIVATE DINING MENU



mother tongue family style experience

sides

please select two

MUJADRA **I**

green lentil, spiced rice, honey yogurt, crispy onion

LION'S MANE & CORN ORZO RISONI **M**

brentwood corn, crispy onions, stracciatella

BASMATI "JEERA" RICE

coconut oil, curry leaf, cumin

ROASTED WESIER FARMS PAPAS BRAVAS

walnuts, chimichurri

bountiful sweets

please select two

CARROT CAKE "PUDDING" **I**

sicilian pistachios, cardamom cream

BLACK FOREST TRIFLE **M**

chocolate crèmeux, almond crumble, cherries

STRAWBERRY PANNA COTTA **P**

almond streusel, red shiso, stone fruit

SEASONAL FARMERS MARKET FRUIT PLATE

PRIVATE DINING MENU



mother tongue beverage packages

beer & wine

\$20 per person | 1-hour event
+\$10 per person each addt'l hour

includes selection of

2 BEERS

3 WINES

red, white, rosé

bottles ranging from \$50-\$75

signature bar

\$35 per person | 1-hour event
+\$5 per person each addt'l hour

includes selection of

2 SIGNATURE COCKTAILS

2 BEERS

3 WINES

bottles ranging from \$50-\$75

full bar

\$55 per person | 1-hour event
+\$5 per person each addt'l hour

includes selection of

2 SIGNATURE COCKTAILS

2 BEERS

3 WINES

bottles ranging from \$50-\$75

LIQUOR

vodka, gin, rum, whiskey, tequila

full bar elevated

\$65 per person | 1-hour event
+\$5 per person each addt'l hour

includes selection of

2 SIGNATURE COCKTAILS

2 BEERS

3 WINES

bottles ranging from \$75-\$100

LIQUOR

vodka, gin, rum, whiskey, tequila



mother tongue beverage packages

full bar **premium**

\$75 per person | 1-hour event
+\$5 per person each addtl hour

includes selection of

2 SIGNATURE COCKTAILS

2 BEERS

3 WINES

bottles ranging from \$100-\$150

LIQUOR

vodka, gin, rum, whiskey, tequila

signature cocktail selection

ANCIENT WATER

wonderbird gin, sherry, lemon, sparkling strawberry, tulsi

BOURBON BEE

old forester bourbon, aperol, pineapple, lime, honey

SATELLITE OF LOVE

mezcal, probitas rum, apricot eau de vie, lime, passion fruit
vegan foam

STRANGE MAGIC

japanese whisky, inferno bitter, lime pineapple gum, curry leaf
coconut tincture

DEEP SPACE

michael mina single barrel rye by rare character, rum blend
coffee, amaro, miracle mile toasted pecan bitters

PRIVATE DINING MENU



Mother Tongue is located at

HEIMAT.

The World's First Concept
Fitness Club

Address

960 N. La Brea Ave, 4th Flr
Los Angeles, CA 90038

Events Contact

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Website

HelloMotherTongue.com

Hours

Lunch 11am - 3pm Daily
Dinner 5pm - 10pm Daily

OPEN TO THE PUBLIC