

The image shows the interior of a restaurant named Mother Tongue. The top half features a bar area with a wooden wall, a large arched window, and a chandelier with multiple glowing spherical lights. The bottom half shows a private dining area with a long, tufted yellow sofa, two small tables with white tableware, and patterned green chairs. The overall atmosphere is warm and sophisticated.

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

A photograph of a restaurant interior. In the foreground, there's a bar with high-top stools. In the background, there are tables with white tablecloths and chairs. A large chandelier hangs from the ceiling. The overall atmosphere is warm and elegant.

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

WAGYU STEAK TARTARE WITH AVOCADO & PINE NUT 6

FRESH VEGETABLE LUMPIANG SARIWA ROLL 4

ORGANIC POTATO CHIP WITH KALUGA CAVIAR 12

CHILLED WEST COAST OYSTER WITH VERJUS MIGNONETTE 6

GRASS-FED BEEF SLIDER ON BRIOCHE BUN 6

JIDORI CHICKEN MASALA SKEWER WITH SHISHITO PEPPER 5

KATAFI CRUSTED SHRIMP WITH SAFFRON AIOLI 5

GRILLED CHEESE BITE WITH FIG JAM AND CRISPY SAGE (V) 4

SOURDOUGH CROSTINI WITH ORGANIC RICOTTA & TOMATO JAM (V) 4

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



shareable platters

serves up to 6 guests

ICE-COLD FARMERS CRUDITÉS & FLATBREAD 50

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

sweet bites

3 per piece

STRAWBERRY PANNA COTTA WITH EGGLESS MERINGUE P

VALRHONA CHOCOLATE & CHERRY TRIFLE M

VANILLA SOFT SERVE WITH OLIVE OIL & SEA SALT P

BERRY SHORTCAKE WITH ORGANIC WHIPPED CREAM

ARTISAN BON BONS

ASSORTED MACARONS



mother tongue plated dinner

125 per person

starters

please select one

MOTHER TONGUE SALAD **P**

endive. radicchio. nutritional yeast. balsamic vinaigrette

ROASTED SUNCHOKE RISOTTO **M**

lion's mane mushrooms. calabrian chiles

MAINE SCALLOP CRUDO **K**

blood orange. tarragon. fresno chile. citrus vinaigrette

entrées

please select three

WILD PACIFIC SALMON CHAN CHAN YAKI **M**

white miso. shimeji mushrooms

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

peruvian bay scallops. 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**

sunchoke bravas. chimichurri
substitute snake river farms wagyu rib eye +12

bountiful sweets

please select two

BLACK FOREST TRIFLE **M**

chocolate crèmeaux. sumac gelée. cherry. almond crumble

STRAWBERRY PANNA COTTA **P**

eggless meringue. almond streusel. red shiso

SEASONAL FARMERS MARKET FRUIT PLATE

mother tongue family style dinner

95 per person

starters

please select two

MOTHER TONGUE SALAD P

endive. radicchio. nutritional yeast. balsamic vinaigrette

BLACK KALE SALAD I

ricotta salata. golden raisins. pine nuts

SHIITAKE MUSHROOM LARB P

toasted rice. crispy tofu. lime. coconut mct

GRILLED OYSTER MUSHROOMS P

vadouvan curry. crispy chickpeas

ROASTED SUNCHOKE RISOTTO M

lion's mane mushrooms. calabrian chiles

optional bread course

+8pp supplement

TOASTED WALNUT MUHAMMARA & FLATBREAD P

charred peppers. pomegranate molasses

entrées

please select two

WILD PACIFIC SALMON CHAN CHAN YAKI M

white miso. cabbage. shimeji mushrooms

PACIFICO-STRIPED BASS "MOQUECA BAIANA" K

peruvian bay scallops. 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

sunchoke bravas. walnuts. chimichurri
substitute snake river farms wagyu rib eye +12pp

mother tongue family style dinner

(cont'd)

sides

please select two

MUJADRA I

green lentil. spiced rice. honey yogurt. crispy onion

BASMATI "JEERA" RICE

coconut oil. curry leaf. cumin

SUNCHOKE BRAVAS

chimichurri

bountiful sweets

please select two

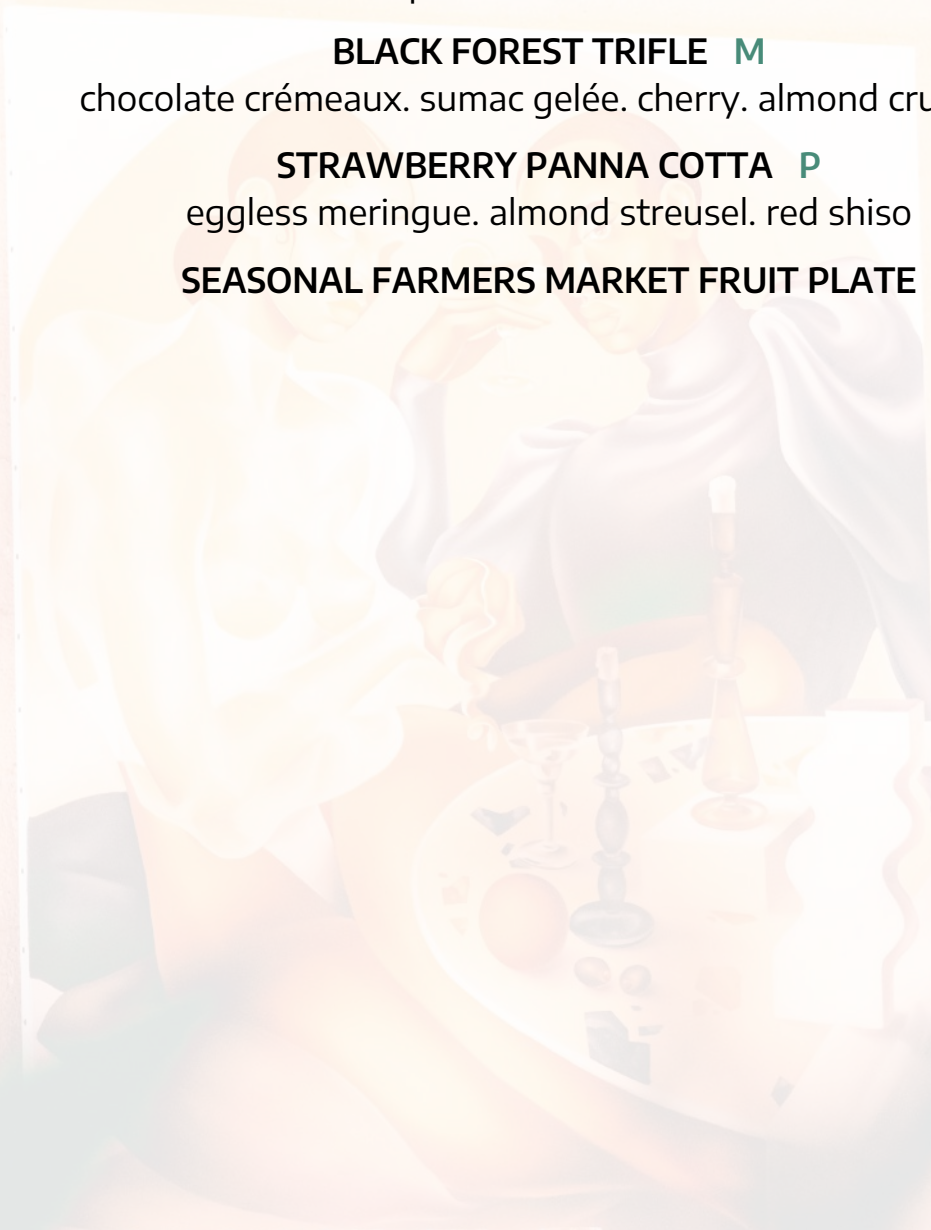
BLACK FOREST TRIFLE M

chocolate crèmeaux. sumac gelée. cherry. almond crumble

STRAWBERRY PANNA COTTA P

eggless meringue. almond streusel. red shiso

SEASONAL FARMERS MARKET FRUIT PLATE



mother tongue family style brunch

95 per person

starters

please select two

MOTHER TONGUE SALAD P

endive. radicchio. nutritional yeast. balsamic vinaigrette

BLACK KALE SALAD I

ricotta salata. golden raisins. pine nuts

OVERNIGHT OATS P

farro. chia seeds. goji berries. coconut. maple syrup

AVOCADO TOAST M

organic cherry tomatoes. pickled onions. pistachio dukkah

ASSORTED GLUTEN-FREE PASTRIES

vanilla crème fraîche. fig jam

CHEF'S SELECTION OF ARTISANAL CALIFORNIA CHEESES

entrées

please select two

MTLA BENEDICT M

smoked salmon. organic poached egg. turmeric hollandaise

WILD SALMON BOWL I

fried rice. ginger. miso. organic egg

EGG SANDO M

brioche. organic scrambled eggs. caramelized onions. brie. arugula

SHAKSHUKA K

poached organic eggs. organic tomato sauce. feta

GRILLED JIDORI CHICKEN K

strauss organic yogurt. fennel. granny smith apple. almond

STEAK & EGGS M

grass-fed flat iron steak. sunnyside eggs. tomatoes. sweet potato hash

+12pp supplement

TOFU SCRAMBLE P

turmeric. avocado. sweet potato hash browns. black kale

mother tongue family style brunch

(cont'd)

bountiful sweets

please select one

STRAWBERRY PANNA COTTA P

eggless meringue. almond streusel. red shiso

VANILLA SOFT SERVE P

chia seed cake. extra virgin olive oil. honeycomb. sea salt

BLACK FOREST TRIFLE M

chocolate crèmeaux. sumac gelée. cherry. almond crumble

SEASONAL FARMERS MARKET FRUIT PLATE



mother tongue beverage packages

full bar

45pp first hour
30pp each add'l hour

beer

MADEWEST
light lager • ventura. ca

THREE WEAVERS
ipa • inglewood. ca

wine

CABERNET SAUVIGNON / MERLOT
chateau du temps 'sans ordonnance'
languedoc. fr 2017

MUSCADET
domaine bonnet-huteau
'les gautronnieres'
loire. fr 2021

ROSÉ
la ferme rouge 'le gris'
zaër. morocco 2021

liquor

WELL SELECTION

full bar elevated

60pp first hour
45pp each add'l hour

beer

MADEWEST
light lager • ventura. ca

THREE WEAVERS
ipa • inglewood. ca

wine

CABERNET BLEND
aleksander
paso robles. ca 2017

POUILLY-FUMÉ
domaine de ladoucette.
loire. fr 2020

ROSÉ
thomas labaille 'l'authentique'
pinot noir
sancerre. fr 2021

liquor

HENDRICK'S GIN

CASAMIGOS TEQUILA

DIPLOMATICO RUM

**HIGH WEST AMERICAN
PRAIRIE BOURBON**

TITO'S VODKA

mother tongue beverage packages

beer & wine

35pp first hour
20pp each addtl hour

beer

MADEWEST

light lager • ventura. ca

THREE WEAVERS

ipa • inglewood. ca

wine

CABERNET SAUVIGNON / MERLOT

chateau du temps 'sans ordannace'
languedoc. fr 2017

MUSCADET

domaine bonnet-huteau 'les gautronnieres'
loire. fr 2021

ROSÉ

la ferme rouge 'le gris'
zaër. morocco 2021

mother tongue signature cocktails

add to any beverage package | charged on consumption

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MOTHER DEAREST

fords gin. beet. ginger. dolin genepy

CLEVERMAN OL'FASHION

woodford reserve. clove. cinnamon. angostura

SHRUBS SMUDGE

empirical ayuuk. mezcal. avocado leaf. cold press yerba mate

BOURBON BEE

old forester bourbon. aperol. pineapple. lime. honey

SATELLITE OF LOVE

mezcal. cachaca. eau de vie blend. lime. passion fruit

STRANGE MAGIC

japanese whisky. inferno bitters. lime. pineapple gum
curry leaf. coconut spice

CAFE D'COCO

espresso martini. absolut elyx. coconut tincture

MTLA SPRITZ

prosecco. empirical symphony 6. meletti anisette
june shine paloma kombucha. grapefruit

WALKING IN SOHO

barr hill 'mina' barrel tom cat gin. dry vermouth. spicy bitters



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

EventsLA@Heimat.com

Website

HelloMotherTongue.com

Hours

Wed - Sun

Social Hour | 4pm - 6pm

Dinner | 6pm - 10pm

Sat & Sun

Brunch | 11am - 3pm

OPEN TO THE PUBLIC