



# 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
- Semi-Private Options Available

**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: 90  
Reception Capacity: 150

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



# OUTDOOR DINING



Capacity: 857 sq. ft.  
Seated Capacity: 60  
Reception Capacity: 120

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

- WAGYU STEAK TARTARE WITH AVOCADO & PINE NUT 6
- FRESH VEGETABLE LUMPIANG SARIWA ROLL 4
- ORGANIC POTATO CHIP WITH KALUGA CAVIAR (GF) 12
- CHILLED WEST COAST OYSTER WITH VERJUS MIGNONETTE (GF) 5
- GRASS-FED BEEF SLIDER ON BRIOCHE BUN 6
- JIDORI CHICKEN “TIKKA MASALA” SKEWER WITH SHISHITO PEPPER (GF) 5
- KATAFI CRUSTED SHRIMP WITH SAFFRON AIOLI 5
- GRILLED CHEESE WITH FIG JAM AND CRISPY SAGE 4
- TOMATO JAM & ORGANIC RICOTTA CROSTINI 4
- GRILLED HANGER STEAK WITH CHIMICHURRI 6
- ROASTED BEET & BURRATA ON AN ENDIVE CUP (GF) 4
- SHIITAKE MUSHROOM LARB LETTUCE CUP (V) 5
- CRISPY POTATO NEST & EGGPLANT CAPONATA (V)(GF) 6





## shareable platters

serves up to 20 guests

### ICE-COLD FARMERS CRUDITÉS & FLATBREAD 170

served with selection of spreads

#### WHIPPED AVOCADO

spirulina. california olive oil

#### BEET HUMMUS

spicy chickpeas. za'tar

#### TOASTED WALNUT MUHAMMARA

charred peppers. pomegranate molasses

### CHEF'S SELECTION OF ARTISANAL CALIFORNIA CHEESES 225

toasted bread. fig jam. marcona almonds. honey comb  
+ charcuterie selection 55

### OYSTER BY THE DOZEN 225

minimum of two dozen  
+ caviar add on 125/oz



## **sweet bites**

priced per piece

**PANNA COTTA 4**

**VALRHONA CHOCOLATE & CHERRY TRIFLE 5**

**SEASONAL SOFT SERVE 4**

**BERRY SHORTCAKE WITH ORGANIC WHIPPED CREAM 5**

**ASSORTED MACARONS 5**





# **mother tongue plated dinner**

125 per person

## **starters**

please select two

### **MOTHER TONGUE SALAD (GF)**

seasonal preparation

### **BLACK KALE SALAD (GF)**

ricotta salata. golden raisins. pine nuts

### **ROASTED MUSHROOM RISONI**

lion's mane. shiitake .burrata. calabrian chiles

### **HAWAIIAN KANPACHI CRUDO (GF)**

passion fruit. crispy shallot. fresno chile

### **GRILLED OYSTER MUSHROOMS**

vadouvan curry. crispy chickpeas.

## **entrées**

please select three

### **ROASTED ORA KING SALMON**

saffron couscous. brazil nut. heirloom tomato. kale chermoula

### **PACIFICO-STRIPED BASS "MOQUECA BAIANA" (GF)**

peruvian bay scallops. coconut broth. jiquitaia pepper

### **JIDORI CHICKEN "TIKKA MASALA"**

ginger. shishito pepper. jeera rice

### **CHICKPEA AND MORINGA FALAFEL (V)**

coconut labneh. heirloom tomato tabouleh. fava been hummus

### **STEAK FRITES**

american wagyu hanger steak. yucca fries. activated charcoal. matcha  
bearnaise

+12pp supplement for rib eye



# mother tongue plated dinner

(cont'd)

## bountiful sweets

please select two

### **BLACK FOREST TRIFLE**

chocolate crèmeaux. cherry. almond crumble

### **PANNA COTTA**

seasonal preparation

### **TAPIOCA PUDDING**

vanilla-infused mango. citrus segments. maple syrup. mint

### **FARMERS MARKET FRUIT PLATE**





# mother tongue family style dinner

95 per person

## starters

please select two

### **MOTHER TONGUE SALAD (GF)**

seasonal preparation

### **BLACK KALE SALAD (GF)**

ricotta salata. golden raisins. pine nuts

### **SHIITAKE MUSHROOM LARB (V) (GF)**

toasted rice. crispy tofu. lime. coconut mct

### **GRILLED OYSTER MUSHROOMS**

vadouvan curry. crispy chickpeas

### **ROASTED MUSHROOM RISONI**

lion's mane. shiitake .burrata. calabrian chiles

## optional bread course

+8pp supplement

### **BEET HUMMUS**

spicy chickpea. za'atar

## entrées

please select two

### **ROSTED ORA KING SALMON**

saffron couscous. brazil nut. heirloom tomato. kale chermoula

### **PACIFICO-STRIPED BASS "MOQUECA BAIANA" (GF)**

peruvian bay scallop. coconut broth. jiquitaia pepper

### **JIDORI CHICKEN "TIKKA MASALA"**

ginger. shishito pepper. jeera rice

### **CHICKPEA AND MORINGA FALAFEL (V)**

coconut labneh. heirloom tomato tabouleh. fava bean hummus

### **STEAK FRITES**

american wagyu hanger steak. yucca fries. activated charcoal. matcha  
bearnaise

+12pp supplement for rib eye



# **mother tongue family style dinner**

(cont'd)

## **sides**

please select two

### **GREEN LENTIL MUJADRA**

spiced rice. za'atar organic yogurt. crispy onion

### **BASMATI "JEERA" RICE (V) (GF)**

coconut oil. curry leaf. cumin

### **YUCCA FRIES (GF)**

matcha bearnaise

### **SAFFRON COUSCOUS**

### **ROASTED HEIRLOOM POTATOES WITH MUHAMMARA**

## **bountiful sweets**

please select two

### **BLACK FOREST TRIFLE**

chocolate crèmeaux. cherry. almond crumble

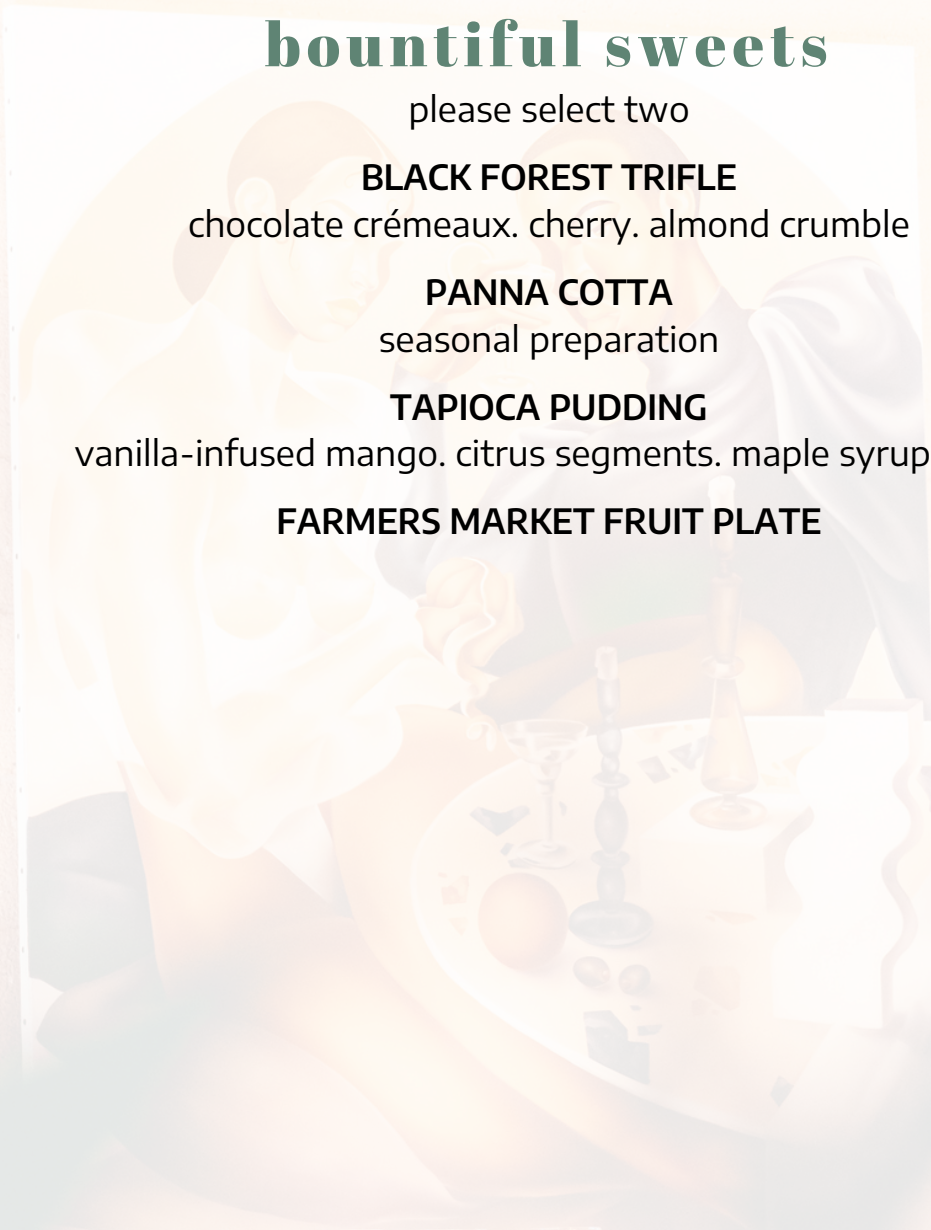
### **PANNA COTTA**

seasonal preparation

### **TAPIOCA PUDDING**

vanilla-infused mango. citrus segments. maple syrup. mint

### **FARMERS MARKET FRUIT PLATE**





# **mother tongue family style brunch**

65 per person

## **starters**

please select two

### **MOTHER TONGUE SALAD P**

fennel. strawberry. cucumber. bee pollen. rhubarb 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 PASTRIES**

(gluten-free upon request)

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

### **BLACK FOREST TRIFLE M**

chocolate crèmeaux. cherry hibiscus geleé. almond crumble

### **PANNA COTTA M**

seasonal preparation

### **TAPIOCA PUDDING P K**

vanilla-infused mango. blood orange. maple syrup. mint

### **SEASONAL FARMERS MARKET FRUIT PLATE P**



# mother tongue beverage packages

## full bar

45pp first hour  
30pp each add'l hour

### beer

**MADEWEST**  
light lager • ventura. ca

**BPLB**  
hazy ipa • inglewood. ca

### wine

**MALBEC**  
altos las hormigas.  
mendoza. ar 2019

**PINOT BLANC**  
christophe mittnacht.  
alsache. fr 2020

**ROSÉ**  
AIX  
provence. fr 2021

### liquor

**WELL SELECTION**

## full bar elevated

60pp first hour  
45pp each add'l hour

### beer

**MADEWEST**  
light lager • ventura. ca

**BPLB**  
hazy ipa • inglewood. ca

### wine

**PINOT NOIR**  
ken wright.  
willamette valley. or 2021

**SAUVIGNON BLANC**  
von winning.  
pfalz. gr 2021

**ROSÉ**  
chateau gassier  
'esprit gassier'  
cotes de provence. fr 2022

### liquor

**HENDRICK'S GIN**

**CODIGO TEQUILA**

**DIPLOMATICO RUM**

**WOODFORD RESERVE WHISKEY**

**TITO'S VODKA**



# **mother tongue beverage packages**

## **beer & wine**

35pp first hour  
20pp each addtl hour

### **beer**

#### **MADEWEST**

light lager • ventura. ca

#### **BPLB**

hazy ipa • inglewood. ca

### **wine**

#### **MALBEC**

altos las hormigas.  
mendoza. ar 2019

#### **PINOT BLANC**

christophe mittnacht.  
alsache. fr 2020

#### **ROSÉ**

#### **AIX**

provence. fr 2021





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**