BEVERAGES

TEAS 35

Signature Blends
Msheireb Blend | Baraha Blend

Black
English Breakfast | Earl Grey | Assam | Darjeeling 1st Flush | Far East | Mango | Chocolate

Green
Long Jin | Peach | Moroccan Mint | Lychee and Strawberry

Oolong
Red Oolong

White
Bai Mu Dan | Apricot | White Rose and Raspberry

Herbal
Rooibos Orange and Cactus Fig | Chamomile Flowers

COFFEE

35

Turkish | Double Espresso | Cappuccino | Latte | Mocha | Hot Chocolate

Espresso | Macchiato | Americano 30

JUICES

35

Orange | Grapefruit | Watermelon | Pineapple | Carrot | Apple

All prices are in Qatari Riyal
VIENNOISERIES

PLAIN CROISSANT D G
ALMOND CROISSANT D G N
PAIN AU CHOCOLAT D G
RED VELVET CROISSANT D G
BERRY BERLINER D G
FRUIT DANISH D G
SIGNATURE HAZELNUT ROLL D G N
CARAMEL AND VANILLA CRUFFIN D G N

COLD ITEMS

GREEK YOGHURT D G N V
Homemade granola, blueberry compote, chia seeds, Mallika honey and berries

TROPICAL FRUIT SALAD V
Orange and vanilla dressing

BIRCHER MUESLI G N V
Berries and coconut

ARABIC COLD MEZZEH D G N V
Hummus, baba ghanoush, muhammara, labneh and homemade pita bread

EGGS

CREATE YOUR OWN 55
Fried, poached or boiled egg
Scrambled egg or omelette with your favorite ingredients
Peppers, tomato, onion, mushroom, spinach, chili, coriander, parsley, turkey ham, smoked salmon and cheddar cheese
Served with confit cherry tomato, green asparagus and homemade hash brown

OUR SHAKSHUKA D G
Poached egg with tomato, peppers, onion, cumin, paprika, feta cheese and parsley

HUEVOS RANCHEROS D
Baked eggs, spicy chorizo sausage, tomato ragout, jalapeños and manchego cheese

EGG BENEDICT G
Toasted brioche muffin roll, sautéed turkey ham, baby spinach and Hollandaise sauce

AVOCADO CROSTINI D G V
Smashed avocado, tomato chutney, poached eggs, arugula salad, feta crumble and extra virgin olive oil

ALASKAN CRAB CROISSANT D G N
Toasted croissant, avocado, scrambled egg, coconut and lime mayonnaise, mango and chili salsa, tobgarashi and coriander

Contains: D - Dairy | G - Gluten | N - Nuts
V - Vegetarian
All prices are in Qatari Riyal
HOT ITEMS

BACON AND CHEESE BRIOCHE ROLL DG 65
Chilli jam, fried egg, sundried tomato, sautéed beef chorizo and spinach

ATLANTIC SALMON QUICHE DGN 85
Leek and goat cheese quiche, asparagus, vine ripened tomatoes and arugula

HALLOUMI TOAST DGV 70
Grilled halloumi, caramelized onion, avocado, sundried tomato and arugula

FOUL MEDAMES GV 50
Tomato, tahini, olive oil, parsley, cumin powder, homemade pita bread

MALKA HONEY SAJ DGN 55
Toasted saj with cheese and roasted macadamia nuts

CHEESE & ZAATAR SAJ DG 50
Traditional saj with zaatar, cheese and tomato

SWEETS

SPECIAL PANCAKES DGN 50
Tahina, Malika honey, Greek yoghurt, walnuts and goji berries

CHOCOLATE PANCAKES DG 45
Hot chocolate sauce, chantilly vanilla cream and chocolate pearls

TRADITIONAL PANCAKES DG 45
With a choice of maple syrup, honey, berries and cream

HAZELNUT FRENCH TOAST DGN 65
Salted caramel sauce
LOCAL FAVOURITES

TO START
TROPICAL FRUIT SALAD V
Orange and vanilla dressing

COLD MEZZEH V
MARINATED OLIVES
HUMMUS WITH EXTRA VIRGIN OLIVE OIL
SOFT LABNEH WITH OLIVE OIL D
GRILLED HALLOUMI CHEESE D

HOT ITEMS
FOUL MEDAMES GV
Tomato, tahini, olive oil, parsley, cumin powder, homemade pita bread

OUR SHAKSHUKA DG
Poached egg with tomato, peppers, onion, cumin, paprika, feta cheese and parsley

MALIK Honey Saj DG
Toasted saj with cheese and roasted macadamia nuts

LOUNGE FAVOURITES

TO START
FRUIT SALAD
Wild berries

GREEK YOGHURT DG V
Homemade granola, blueberry compote, chia seeds, Malika honey and berries

EGGS
HUEVOS RANCHEROS D
Baked eggs, spicy chorizo sausage, tomato ragout, jalapeños and manchego cheese

or

AVOCADO CROSTINI DG V
Smashed avocado, tomato chutney, poached eggs, arugula salad, feta crumble and extra virgin olive oil

SWEETS
TRADITIONAL PANCAKES DG
With a choice of maple syrup, honey, berries and cream