

## FRESHLY BAKED BREADS

PAN DE ELATE CON JALAPEÑO (G) (Corn Bread with Jalapeños)

SOUR DOUGH BREAD, SPICY CHIPOTLE BUTTER (G, D, L)

## SALADS

ASSORTED SUSHI PLATTER

**CEVICHE FRESCO DEL SOL (S,G)**Fresh fish, avocado, jalapeno, tortilla chips

## FRESH FROM THE HEARTH

ENCHILADAS WITH CHICKEN, SOUR CREAM, AVO-CADO(G,D,L)

### LIVE CARVING ON THE WHEELS

CORTES DE FUEGO (TOMAHAWK) (L)

chimichurri, pepepr corn gravy ,asparagus

All prices are in Qatari Riyals.





# DRINKS

## COCKTAILS

#### **APRICOT WHISKY SMASH**

Apricot Smash is a beautifully balanced cocktail that combines the rich, oaky warmth of scotch with the bright sweetness of ripe apricot syrup.

#### TROPICANA SLING

Beautiful and balanced, fruit and complex with just enough to a spirituous bite with a combination of benedictine and gin.

#### **MANGO MOJITO**

This mango mojito recipe is a fruity spin on the classic! Its tangy, tropical flavor makes the cocktail absolutely irresistible.

## MOCKTAILS

#### **TROPICAL SANGRIA**

A non-alcoholic take on the classic, featuring fruits, juices, and a hint of mint — perfect for a refreshing, light sip.

#### **BASIL & PINEAPPLE SPARK**

The Sparkling Pineapple Basil Mocktail is a fresh, tropical drink perfect for summer days. Sweet pineapple juice pairs with a hint of fresh basil, adding a light herbal twist and coconut syrup and soda water.

#### **GINGER JULEP**

A tropical mocktail made with vanilla, lemon juice, and a splash of ginger ale with the freshness of cool mint and ginger herbs. A refreshing escape!

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