



FOOD MENU

BELGIAN CUISINE IS UNFUSSY AND EVEN UNPRETENTIOUS AND YET...NOWHERE ELSE IN THE WORLD IS SO MUCH IMPORTANCE ATTACHED TO GOOD TASTE IN ALL ITS ASPECTS.

Small secrets, great discoveries

BELGIAN CAFÉ DOHA

SIP. SHARE. SAVOUR

BAR SNACKS

EDAMAME <i>SO</i> Soybeans In Pod Finished with Basil Oil	35
CHEESE CROQUETTES (6 PIECES) <i>G, E, D, SO</i> Signature Belgian Cheese Croquettes with Creamy Filling	70
BITTERBALLEN (8 PIECES) <i>CE, G, E, D, MU, SUL, B, SO</i> Traditional Veal Ossobuco Fricassee, Dijon Mustard	85
BBQ CHICKEN WINGS (7 PIECES) <i>G, E, F</i> Spicy BBQ Sauce Coated Chicken Wings, Chilli Sauce	85
POTATO NACHOS <i>G, MU, D, B</i> Crispy Sliced Potato, Topped with Cheese	80
BELGIAN CAFÉ FRIES <i>E, MU</i> Signature Steakhouse Cut Fries	40
LOADED FRIES <i>D, G, E, MU, B</i> Cheese sauce, Gravy, Crispy Onion, Jalapeño, Beef Bacon Bites	60
FISH BITES & CHIPS <i>A, CE, E, F, G</i> Crispy Cured Fried Fish Bites in a Beer Batter with Fries & Tartare Sauce	85

SHARING

BELGIAN CAFE PLATTER <i>A, CE, G, E, F, D, MO, MU, N, B, SO</i> Assortment of Bitterballen, Cheese Croquettes, Gratinated Half Shell Mussels, Fish Bites, Farm House Cheese, Thyme Honey, Dried Fruits, Crackers	175
SAUSAGE PLATTER <i>G, D, MU, B</i> Assorted Sausage, Red Cabbage, Sauerkraut, Pickles, Mini Capsicum, Gherkin, Pickled Silver Onion	265
SHARING MEAT FEAST <i>G, D, SO, B</i> Beef Short Ribs, Beef Sirloin, Lamb Chops, BBQ Chicken, Belgian Fries	365

FROM THE GRILL

Served with your choice of one side & one sauce

BEEF TENDERLOIN <i>D, B</i> <i>(SOUTH AFRICA 220G)</i>	165
BEEF RIBEYE <i>D, B</i> <i>(BLACK ANGUS PRIME, USA 330G)</i>	185
LAMB CHOPS <i>D</i> <i>(AUSTRALIA)</i>	155
WHOLE BABY CHICKEN <i>D</i> <i>(BRAZIL)</i>	135
BRAISED BEEF SHORT RIB <i>B, D</i> <i>(USA)</i>	150
NORWEGIAN SALMON FILLET <i>D, F</i> <i>(NORWAY)</i>	155
LOCALLY CAUGHT HAMMOUR FILLET <i>D, F</i>	135
SIDES	25
FRESH FIELD GREENS <i>MU</i>	
MASHED POTATO <i>D</i>	
BUTTERED VEGETABLES <i>D</i>	
ROASTED BABY POTATOES <i>D</i>	
CRISPY ONION RINGS <i>A, G</i>	
SAUTÉED GARLIC MUSHROOM <i>D</i>	
EXTRA SAUCES	12
CREAMY MUSHROOM <i>CE, G, D, SO</i>	
GREEN PEPPERCORN <i>CE, G, D, SO</i>	
HOMEMADE BARBECUE <i>F, D</i>	
SPICY TOMATO <i>D</i>	
LEMON BUTTER SAUCE <i>D</i>	
GARLIC BUTTER <i>D</i>	



BELGIANCAFÉDOHA
LIKE, FOLLOW & TAG

(A) ALCOHOL, (B) BEEF, (CE) CELERY, (CR) CRUSTEANCs, (D) DAIRY, (SO) SOYA, (E) EGG, (F) FISH, (G) GLUTEN, (MU) MUSTARD, (MO) MOLLUSCS, (N) NUTS, (S) SHELLFISH, (V) VEGETARIAN, (SU) SULPHUR, (SE) SESAME

HOPPETIZER & STARTERS

FINES DE CLAIRE OYSTERS 6 PCS 12 PCS <i>MO</i> French Oysters with Mignonette Sauce & Fresh Lemon	150 / 285
BURRATA SALAD <i>D, N</i> Fresh Arugula, Baby Spinach with Housemade Pesto, Burrata Cheese & Tomatoes	95
BRUSSELS SPROUT CAESAR <i>G, E, F, D, CR</i> Classic Caesar Salad Enhanced with Brussels Sprouts + <i>Chicken 35</i> + <i>Prawns 45</i>	75
GREEN ASPARAGUS SALAD WITH FETA <i>D, N, G</i> Fresh Arugula, Baby Spinach with Green Asparagus, Feta And Balsamic Dressing	85
GARLIC SHRIMPS WITH FOCACCIA BREAD <i>D, CR, G</i> Pan-fried Garlic Shrimps with Toasted Focaccia Bread	85
A POT OF TOMATO SOUP <i>D, G</i> Croutons, Oven-dried Cherry Tomatoes	50
FARM HOUSE CHEESE <i>G, D, N</i> Assorted Cheeses with Grapes, Dried Fruit, Crackers & Honey	95
COLD CUT PLATTER <i>G, D, B, M</i> Assorted Cold Cuts with Gherkins, Silver Onions, Mustard, Olives, Crackers	110

BELGIAN CAFÉ FLATBREAD

CLASSIC <i>G, D, B</i> Sour Cream, Veal Bacon, Red Onion	75
FOUR CHEESE <i>G, D</i> Sour Cream, Comte, Cheddar, Emmental, Gruyere	75
MEDITERRANEAN <i>G, D</i> Sour Cream, Capsicum, Carrot, Olives, Red Onion, Oregano	75
SMOKED SALMON <i>G, D, F</i> Sour Cream, Smoked Salmon, Spinach, Red Onion	79

MAIN COURSE

STEAK TARTARE <i>G, E, F, MU, B</i> Toasted Sourdough Bread with Fresh Hand Chopped Beef & Fries	100
DUO OF MUSHROOMS <i>E, S, G, M, D, SO</i> Filled Portobello Mushroom and Croquette of Mushrooms with Sweet and Spicy Sauce	95
SLOW BRAISED BEEF STEW <i>A, CE, G, D, MU, SO, B</i> Traditional Belgian Beef Stew with Leffe Brune, Mashed Potatoes	110
CHICKEN AND CHEESE ROULADE WITH VEAL BACON <i>B, G, E, D, MU, SO</i> Green Beans, Herb Mash Potato	110
SIGNATURE BELGIAN CAFÉ SCHNITZEL <i>G, E, SO, B, D, MU</i> Fries, Field Greens with Creamy Mushroom Sauce & Fresh Lemon	125
LOCAL CAUGHT FISH & CHIPS <i>A, CE, E, F, G</i> Fresh Cured Fillet of Fish in Beer Batter with Fries & Tartar Sauce	130
SPAGHETTI BOLOGNESE <i>CE, G, E, D, SO, B, MU</i> Fresh Parmesan Cheese	90
WILD MUSHROOM PENNE <i>G, E, D, SO, MU</i> With Creamy Sauce	85
SHRIMP TAGLIATELLE <i>G, CR, E, D, SO, MU</i> With Creamy Tomato Sauce	95

SANDWICHES

Served with Belgian Fries

SIGNATURE BELGIAN CAFE BEEF BURGER <i>G, E, D, B, F, SE</i> <i>Add on: Double Patty 20</i> Homemade Beef Burger in a Potato Bun, Cheddar Cheese, Boston Lettuce, Tomato, BBQ Sauce	95
SIGNATURE BELGIAN CAFE CHICKEN BURGER <i>G, E, D, MU, SO</i> Home-made Panko Crumbed Chicken Burger with Brioche Bun, Boston Lettuce, Coleslaw, Tomato, Herb Sauce	90
SIGNATURE BELGIAN CAFE SCHNITZEL BURGER <i>G, E, D, MU, B, SO</i> Home-made Panko Crumbed Snitzel Burger with Rosemary Focaccia Bun, Radicchio Lettuce, Tomato & Lemon Mayonnaise	90
HOT DOG <i>B, G, E, MU</i> Bratwurst, Onion, Sauerkraut, Mustard	90

Our Belgian Pride

MUSSELS

CLASSIC Carrot, Leek, Celery, Parsley, Onion	BEER Classic with Hoegaarden, Cream
WHITE WINE Classic with White Wine	MEDITERRANEAN Classic with Garlic, Tomato, Herbs
GARLIC & CREAM Classic with White Wine, Garlic, Cream	GREEN THAI CURRY Lemongrass, Lime Leaves, Basil, Green Chili, Coconut Milk
PROVENÇAL Classic with Tomato, Feta, Rosemary	

DUTCH JUMBO MUSSELS WITH FRIES & MUSSEL DIP *A, CE, E, D, MO, MU, SU*

185 QAR



DESSERTS

BRUSSELS WAFFLE <i>G, D, E</i> Classic Brussels Waffle with Vanilla Ice Cream, Fresh Berries, Whipped Cream & Chocolate Sauce	50
DAME BLANCHE <i>G, D, E</i> Vanilla Ice Cream, Hot Chocolate Sauce, Whipped Cream	50
CRÈME BRÛLÉE <i>G, D, E</i> Crunchy Caramelised Glaze & Fresh Berries	45
MOELLEUX AU CHOCOLAT <i>G, E, D, N</i> French Chocolate Cake with Dark Chocolate & a Lotus Biscuit Ice Cream	55

SIP. SHARE. SAVOUR.



This menu was made from 90% recycled materials.

BEVERAGE MENU

DRAUGHT BEERS

	STELLA ARTOIS REFRESHING & PLEASANTLY MALTY - CLEAR & GOLDEN Delightfully thirst-quenching with a malty middle & crisp finish, Stella Artois delivers a full flavour with just a hint of bitterness ALC/VOL 5.2%	29 25cl / 54 50cl
	HOEGAARDEN GENTLE CITRUS & SMOOTH WHEAT - PALE & HAZY YELLOW Spicy coriander & a hint of orange peel give Hoegaarden a superior refreshing character & a surprisingly smooth taste ALC/VOL 4,9%	39 33cl / 54 50cl
	LEFFE BLONDE GOURMET BEER WITH GOLDEN COLOURED MALT - DEEP GOLDEN A pale Belgian ale, Leffe Blonde is full bodied with hints of vanilla & cloves ALC/VOL 6.6%	39 33cl / 54 50cl
	LEFFE BRUNE DARK, SHARP & FULL-BODIED Deep Autumn brown / Authentic Abbey beer with the aromas of roasted coffee, vanilla, cloves & dried fruits ALC/VOL 6.5%	39 33cl / 54 50cl
	HEINEKEN CRISP & REFRESHING Straw yellow / Full-bodied lager that is mild in bitterness & a balanced hops aroma ALC/VOL 5%	29 25cl / 54 50cl
	PERONI SMOOTH & BALANCED Pale golden / Crisp and refreshing Italian lager with subtle citrus notes, delicate bitterness, and a clean, dry finish. ALC/VOL 5.1%	39 25cl / 54 50cl

DRAUGHT BEER METER | 5 PINTS

HEINEKEN, STELLA ARTOIS, BUDWEISER 235

CIDERS

SAVANNA DRY DRY CIDER Golden yellow / Tart & slightly aromatic with flavours of Granny Smith & Macintosh apple evident. ALC/VOL. 6%	49
MAGNERS IRISH STYLE CIDER Golden orange / Mild malty flavours together with caramelised apples & tonic notes. 17 apple varieties used to create the balanced flavour. ALC/VOL. 4.5%	75

WHITE WINE

TABLE MOUNTAIN Chenin Blanc Western Cape, South Africa	GLS 50 BTL 230
LOUIS ESCHENAUER Chardonnay Languedoc-Roussillon, France	GLS 65 BTL 310
ANAKENA Sauvignon Blanc Central Valley, Chile	GLS 55 BTL 250
CANELETTO Pinot Grigio Veneto, Italy	GLS 65 BTL 290
CHARTRON LA FLUER Sauvignon Blanc Bordeaux, France	BTL 290
M. CHAPOUTIER 'MARIUS' Viognier Languedoc-Roussillon, France	BTL 340
BOUCHARD AINE & FILS Aligote Burgundy, France	BTL 380
HUGEL & FILS Riesling Alsace, France	BTL 590

ROSÉ WINE

NEDERBURG Pinotage, Shiraz, Carignan, Grenache, Western Cape, South Africa	GLS 50 BTL 230
SAUVION ROSE D' ANJOU Cabernet Franc, Gamay, Loire Valley, France	BTL 295

BOTTLED BEERS

	DUVEL STRONG BLONDE ALE Blond/Slightly fruity, dry aroma, well-hopped, with a slightly bitter finish ALC/VOL 8.5%	60
	LA CHOUFFE STRONG BLONDE ALE - E Unfiltered blond / Pleasantly fruity, spiced with coriander & a light hoppiness ALC/VOL 8%	70
	CHIMAY RED TRAPPIST BROWN ALE Copper / Around & full flavour with a refreshing feel given by the light bitter touch ALC/VOL 7%	70
	CHIMAY BLUE TRAPPIST DARK ALE Dark brown unfiltered / Powerful & complex bouquet of fine spices with a shade of caramel ALC/VOL 9%	75
	MAREDSOUS-6 ABBEY PALE ALE Deep golden / A sparkling nose, complex flavours and a touch of bitterness ALC/VOL 6%	60
	MAREDSOUS-8 ABBEY DARK ALE Dark burgundy / Full & complex taste with flavours of caramel, dried fruits & spices ALC/VOL 8%	60

BUCKET OF BREWS | 6 BOTTLES

STELLA ARTOIS, LEFFE BLONDE, LEFFE BRUN, CORONA, PERONI, SAVANNA 220

RED WINE

TABLE MOUNTAIN Merlot, Western Cape, South Africa	GLS 50 BTL 230
LUIGI BOSCA LA LINDA Malbec Mendoza, Argentina	GLS 65 BTL 280
BOUCHARD AINE & FILS Pinot Noir Burgundy, France	GLS 75 BTL 330
ANAKENA Cabernet Sauvignon, Chile	GLS 55 BTL 255
SANGIOVESE DI ROMAGNA Tini, Italy	BTL 250
DON CRISTOBAL Bonarda Mendoza, Argentina	BTL 350
M. CHAPOUTIER COTES DU RHONE Grenache, Syrah Cotesdu Rhone, France	BTL 360
PENFOLD'S, KOONUNGA HILL Shiraz, Cabernet, South Australia	BTL 480

SPARKLING WINES & CHAMPAGNE

VARICHON & CLERC BLANCE DE BLANC Chardonnay, Savoie, France	GLS 60 BTL 280
FREXINET CAVA Macabeu, Xarel-lo, Parellada Penedes, Spain	GLS 70 BTL 320
TINTORETTO DI CONEGLIANO Prosecco, Veneto, Italy	GLS 95 BTL 495
MOET & CHANDON IMPERIAL BRUT, NV Pinot Noir, Pinot Meunier, Chardonnay, Champagne, France	BTL 1500
TAITTINGER BRUT RESERVE, NV Chardonnay, PinotNoir, PinotMeunier, Champagne, France	BTL 1450

SPIRITS

VODKA		AMERICAN WHISKEY	
Stolichnaya	49	Jim Beam	49
Absolut	55	Jack Daniel's	60
Absolute Citron	55	Maker's Mark	70
Absolute Raspberry	55	Woodford Reserve	80
Stoli Elit	80		
Grey Goose	85		
Belvedere	85		
GIN		BLENDED WHISKEY	
Beefeater	49	Johnnie Walker Red Label	49
Beefeater Pink	49	Johnnie Walker Black Label	75
Tanqueray Special	55	Jameson	60
Bombay Sapphire	55	Dewars 12YO	70
Hedrick's	75	Monkey Shoulder	75
Tanqueray 10	85	Chivas Regal 12YO	75
		Chivas Regal 18YO	155
		Johnnie Walker Gold Label	165
		Chivas Regal 25YO	600
APERITIVE & DIGESTIVE		SINGLE MALT WHISKEY	
Limoncello	49	Glenfiddich 12YO	80
Drambuie	49	Laphroaig 10YO	95
Disaronno	49	Glenmorangie 10YO	95
Amaretto	49	Glenlivet 12YO	95
Isolabella Sambuca	49	Glenlivet 15YO	105
Jägermeister	49		
Baileys	49	TEQUILA	
Fernet-Branca	49	Jose Cuervo Silver	49
Pernod	49	Jose Cuervo Gold	49
Campari Bottega	49	Jose Cuervo 1800	70
Grappa Frangelico	49	Mijenta Blanco	75
Pimm's	49	Patron Silver	90
Midori	49	Patron Repasado	110
Tia Maria	49		
Kahlua Benedictine	49	RUM	
Cointreau		Bacardi Carta Blanca	49
		Bacardi Carta Negra	49
		Captain Morgan Spiced	49
		Malibu	49
		Sagatiba Pura (Cachaca)	49
		Gold Havana 7 YO	65
		Ron Zacapa 23 YO	95
COGNAC			
Hennessy VS	85		
Hennessy VSOP	120		
Courvoisier, XO	210		

AFTER HOURS SHOOTERS

Belgian Bomb, B52, Espresso Kick, Jägerbomb, Brain Damage, Blue Kamikaze	60
MIX & MATCH SHOOTERS 6 SHOTS, ONE GREAT PRICE	300

COCKTAILS WITH A TWIST

MINT CUCUMBER MARTINI	65
Gin, Cucumber, Lemon, Mint Oil	
FASHION STAR MARTINI	95
Vodka, Passion Fruit, Lime, Prosecco	
STRAWBERRY RHUBARB SPRITZ	70
Vodka, Sparkling Wine, Strawberry, Rhubarb, Lemon, Soda	
AMARENA OLD FASHIONED	70
Bourbon, Amarena Cherry Syrup, Saline, Peychaud's Bitters	
BLACKBERRY ELDERFLOWER JULEP	70
Bourbon, Blackberry Shrub, Elderflower Syrup, Lime, Ginger Ale	
MANGO BELLINI	75
Mango, Midori, Prosecco	

PITCHERS

APEROL SPRITZ	300
Aperol, Sparkling Wine, Soda, Orange	
PINEAPPLE SANGRIA	325
White Wine, Triple Sec, Pineapple, Orange, Lime	
MARGARITA	275
Silver Tequila, Triple Sec, Lime, Orange	
WATERMELON BASIL MOJITO	250
Rum, Watermelon, Basil, Lime, Soda	
PEACH ELDERFLOWER G&T	250
Gin, Peach Schnapps, Elderflower Syrup, Grapefruit, Mint, Tonic	
WHITE WINE SANGRIA	300
White Wine, Triple Sec, Fresh Fruits, Soda	
RED WINE SANGRIA	300
Red Wine, Triple Sec, Fresh Fruits, Soda	

CLASSIC COCKTAILS

ESPRESSO MARTINI	70
Vodka, Kahlua, Espresso	
WHISKEY SOURS	70
Whiskey, Amaretto, lemon juice, sugar, bitters	
NEGRONI	70
Gin, Campari, Sweet Vermouth	
MANHATTAN	70
Bourbon, Bitters, Sweet Vermouth	
MOJITO	70
Rum, Lime, Sugar, Mint	

MAI TAI	75
Rum, Orgeat, Cointreau	
BREAKFAST MARTINI	75
Gin, Cointreau, Orange Marmalade	
GOLDEN DREAM	70
Galliano, Cointreau, Cream, Fresh Orange	
BULL FROG	110
Vodka, Gin, Tequila, Rum, Red Bull	
LONG ISLAND ICED TEA	110
Vodka, Gin, Tequila, Rum, Coke	
MARGARITA	70
Tequila, Triple Sec, Sugar Syrup, Lime	
DAIQUIRI	70
Rum, Lime, Sugar	

SOFT DRINKS

PEPSI, DIET PEPSI, MIRINDA, 7UP, DIET 7UP	20
REDBULL, SUGAR FREE RED BULL	35
SODA, TONIC, GINGER ALE	20
SPARKLING WATER	25 / 35
STILL WATER	25 / 35

FRESH JUICE

ORANGE / PINEAPPLE / MANGO	35
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MOCKTAILS

VIRGIN MOJITO	39
Original / Strawberry / Peach / Passion Fruit	
RASPBERRY COOLER	
Raspberry, Passion Fruit, Cranberry juice	
VIRGIN COLADA	
Pineapple, Coconut Syrup, Cream	
LEMON MINT	
Lemon Juice, Mint Leaves, Soda	
SHIRLEY TEMPLE	
Ginger Ale, Grenadine, Lime Juice	
HOME MADE ICED TEA	
Lemon / Peach / Strawberry	

COFFEE

ESPRESSO	25
AMERICANO	30
CAPPUCCINO	30
CAFE LATTE	30

TEA

ENGLISH BREAKFAST	30
EARL GREY	30
GREEN	30
PEPPERMINT	30
CHAMOMILE	30

MONTHLY HAPPENINGS

BREW & BRATWURST

The perfect mate date, a meaty platter of bratwurst with traditional sides paired with German brews.

300 QAR

MONDAY | 12.30PM - 11.30PM

TUESDAY MUSSEL MADNESS

Mussels & Frites with a steaming 1kg pot of mussels served with brew or vino.

160 QAR

TUESDAY | 12.30PM - 11.30PM

WINGIN' IT

Whether you're into sweet, spicy, or savoury, wing it with a bucket of 16 wings available in your selection of 2 flavours.

128 QAR

WEDNESDAY | 12.30PM - 11.30PM

FRIDAY FISH & FRITES

Fish & Frites served with mushy peas, tartare sauce and a wedge of lemon.

Add on your favourite sip for a first-rate Friday.

155 QAR

FRIDAY | 12.30PM - 7PM

SATURDAY BRISKET

A weekend favourite -Slow-Roasted Brisket, served with roasted baby potatoes, grilled vegetables and demi-glace.

135 QAR FOR ONE | 240 QAR FOR TWO

SATURDAY | 12.30PM - 11.30PM

HOPPY HOUR

Everyone needs a hoppy hour – offering a select menu of your favoured sips.

STARTING FROM 39 QAR

SUNDAY - THURSDAY | 12.30PM - 7PM

FRIDAY | 4PM - 9PM

SATURDAY | 12.30PM - 4PM

HOPPETIZER RACK

The perfect way to bring everyone together – Belgian-style.

Share 5 crisp pints with 5 Belgian-inspired bites: cheese & beef croquettes, BBQ wings, fish bites, and golden fries.

Ideal for after work, weekends, or game time.

395 QAR

DAILY | 12.30PM - 11.30PM

