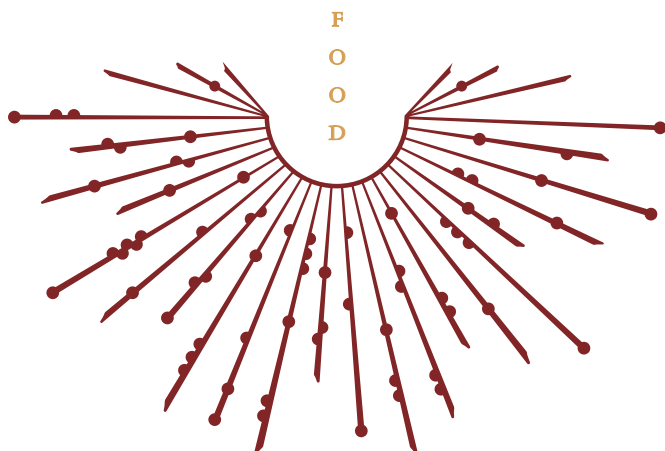




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B E V E R A G E S

Manko — *Doha*

COCKTAILS



Manko Pisco Sour 75
*Pisco, daily fresh honey papaya purée,
lime juice, egg white*

Bazaar Day 1 75
Pisco, jujube date, ginger beer, lime

Co-Chee Fashioned 75
*Rum, brown sugar sweetened espresso,
parmesan sauce*

The Tea-Horse Road 75
Whiskey, negroni syrup, tangerine Pu'er tea

Izakaya Cup 75
*Gin, fresh cucumber syrup,
condensed milk, lime, soda*

Mama Cocha 75
*800 Añejo Tequila, kombu, cherry,
rice vinegar, tonka, sugar*

MOCKTAILS



Cavendish Kola 50
Mixed Inka Kola spices, fresh banana, soda

Rider's Negroni 50
*Gin and Campari spices, mixed citrus,
Chinese flat rock sugar*

BEER & CIDER



Stella Artois — <i>Belgium</i>	45
Heineken — <i>Netherlands</i>	45
Corona — <i>Mexico</i>	45
Savanna Dry, Cider — <i>South Africa</i>	50

*Guests with allergies or intolerances should inform a staff member.
Prices are in QAR*

WINES

Standard serving for wine by the glass: 150ml



WHITE

GLASS BOTTLE

Canaletto, Pinot Grigio, I.G.T, Friuli-Venezia Giulia, Italy	60	280
Anakena, Sauvignon Blanc, Central Valley, Chile	65	290
Louis Eschenauer, Chardonnay, Vin de Pays d'Oc, France	80	360

RED

Bouchard Aîné & Fils, Heritage Merlot, Vin de Pays d'Oc, France	60	280
Anakena, Cabernet Sauvignon, Rappel, Chile	60	280
Montes, Reserva, Malbec, Colchagua Valley, Chile	70	330

ROSE

Miguel Torres, Santa Digna, Central Valley, Chile	60	280
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SPARKLING

Freixenet, Cordon Negro, Brut, Cava, Spain	85	370
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SPIRITS & LIQUEURS



W H I S K (E) Y

GLASS

BOTTLE

BLEND SCOTCH

Chivas Mizunara (70cl)	110	1730
Chivas Regal 18 Year Old (1L)	140	3200
Johnnie Walker, Island Green (1L)	110	2470
Johnnie Walker, Blue Label (1L)	380	7000

SINGLE MALT SCOTCH

Glenmorangie, 10 YO, Highland (70cl)	95	1490
Glenfiddich, Small Batch, 18 YO, Speyside (70cl)	160	2700
Auchentoshan, 12 YO, Lowlands (70cl)	110	1730
Laphroaig 10 YO, Islay Island (70cl)	90	1400

AMERICAN

Gentleman Jack, Tennessee Whiskey (1L)	70	1400
Woodford Reserve, Kentucky Straight Bourbon (1L)	80	1600

IRISH

Jameson Black Barrel (1L)	65	1450
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BRANDY

Pisco Quebranta Puro	49	
Hennessy, VSOP (70cl)	120	1800
Hennessy, XO (70cl)	375	4950

RUM

Havana Club 3 Year Old, Cuba (70cl)	49	780
Havana Club 7 Year Old, Cuba (70cl)	65	1050
Ron Zacapa Centenario 23YO, Guatemala (70cl)	100	1600

AGAVE

Avion Silver Tequila (70cl)	110	1900
Avion Reposado Tequila (70cl)	120	2010
Patron Reposado (75cl)	110	1550
Jose Cuervo, 1800, Añejo (75cl)	70	1200
Del Maguey Vida, Mezcal (70cl)	95	1500

GIN

Bombay Sapphire (1L)	55	1250
Tanqueray 10 (1L)	75	1600
Monkey 47 (50cl)	165	1850

VODKA

Ciroc (75cl)	75	1300
Grey Goose (1L)	85	1800
Stolichnaya Elit (75cl)	80	1350

APERITIFS & LIQUEURS

Bailey's Irish Cream (1L)	55	1000
Kahlua (1L)	55	1000
Cointreau	55	900
Aperol (1L)	49	900
Disaronno Amaretto (70cl)	49	800
Sambuca Bottega (70cl)	49	800
Jägermeister (70cl)	49	800

NIKKEI MENU



CEBICHE BAR

Nigiri Tasting (s) (e) (g) 75

3pcs

Salmon, anticuchera sauce & tari

Scallop, dashi leche de tigre & black caviar

Tuna, Nikkei mayo & tougarashi

— Add per piece 30QR

Gunkan Scallops (s) (e) 50

3pcs

Sushi rice, scallop acebichado & ikura

Nikkei Bite (s) (g) (e) 50

3pcs

Crispy sushi rice, tartar of the day, rocoto cream & sesame seeds

Maki Avocado (s) (d) (e) 50

Sushi rice, ahi tuna, cream cheese, avocado,

rocoto acebichado & black caviar

Cebiche Dashi (s) 55

Ahi tuna, onion, avocado, chulpi & smoked dashi leche de tigre

Cebiche of the day (s) 55

Catch of the day or chef selection of seafood,

leche de tigre classic & sweet potato

(g) contains gluten | (s) contains shellfish | (d) contains dairy |

(e) contains egg | (n) contains nuts | (b) contains beef

Gluten Free items available upon request

FOGONES

Wonton Wagyu (b) (g)	50
<i>Beef wagyu, chifa seasoning & rocoto - tamarind sauce</i>	
Wing Chifera (g) (e)	55
<i>Chicken wings, sweet chifa sauce, pickles veggies & pollera sauce</i>	
Prawn Bao (s) (g) (e)	40
<i>1pcs</i>	
<i>Bao bread, prawns tempura, sweet spicy sauce, rocoto - mango & cucumber chalaca</i>	
Chicken Katsu Sando (g) (d)	75
<i>Crispy chicken breast, yellow chili honey, pickles vegetables, chalaca & huancaína sauce</i>	
Beef Bao (b) (g) (e)	40
<i>1pcs</i>	
<i>Bao bread, pulled short rib, pickles & tari sauce</i>	
Beef Katsu Sando (b) (g) (e)	145
<i>New York steak, yellow chili honey, pickles veggies, chalaca & rocoto sauce</i>	

DESSERT

Lemon Pie (d) (n) (g)	45
<i>Silky lemon curd, lime mousse & sorbet, almond crumble in a torched meringue dome, finished with lime zest and gold leaf</i>	
Chocolate Mousse (g) (d) (e)	55
<i>Chocolate 70% & crispy quinoa</i>	

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MANKO

D O H A