



Noche Criolla

/// 255QR per person
(minimum 2)

Cold Starter

Conchitas a la Chalaca s

Fresh scallops, chalaquita & Peruvian corns

Causa Escabechada s,g,d

Ají escabeche sauce, deep-fried catch of the day, avocado, botija olives, quail egg & huancaína sauce

Hot Starter

Short Rib Bao b,g,d

Homemade bao, slow-cooked shortrib, pickled vegetables, cucumber & tari sauce

Tamal Criollo e,g

Homemade tamal dough, chicken stuffing, criolla & rocoto cream

la
mar

gastón
acurio



Main Course

Tallarín Saltado s,g

Seafood mix, spaghetti, soy-vinegar mix & vegetables

Dessert

Suspiro de Doha

Crispy meringue, suspiro cream, berry coulis & hibiscus sorbet

V vegetarian / A alcohol / N nuts / G gluten / S seafood / E eggs / B beef / D dairy / VE Vegan
Gluten Free items are available upon request

All prices are in Qatari Riyals