

THE LEVANTINE TABLE

Artichoke Salad V/G	braised globe artichokes, lemon & mustard herb dressing	75
Horiatiki Greek Salad	marinated tomatoes, cucumber, red onion peppers, aged feta cheese, Kalamata olives	70
Fattoush Salad V	aromatic herbs, gem lettuce, bread soufflé pomegranate dressing	60
Citrus Cured Sea Bream G	Valencian orange, Arbequina olive oil	80
Dolmadakia G	vine leaves wrapped around rice, herbs tomato, yoghurt foam sauce	70
Stuffed Eggplant V/N	makdous, tarator, walnuts, pomegranate	90

APPETIZERS

Tyropita	Greek feta, filo pastry, chili, watermelon wild rocket, Greek flower honey	85
Galician Octopus G	charred octopus, white bean cassoulet, capers scorched cabbage	95
Zucchini Wafers	thinly sliced zucchini in a crisp batter, mint, dill feta cheese dip	50
Crisp Seafood	prawns, calamari and local fish in a crisp batter calabrian chile aioli, Amalfi lemon	105
Beef Croquettes	12 hours slow cooked beef cheeks, orzo, root vegetables, smoked paprika, chili pepper sauce	85

MEZZEH

Moutabel V/G	smoked eggplant, labneh, pomegranate, sumac	60
Hummus V/G	chickpea purée, tahina, Amalfi lemon, paprika	60
Mouhammara V/G/N	charred red bell pepper, caramelized pecan nuts	70
Pistachio Labneh N/G	heirloom tomatoes, basil, cold-pressed olive oil	65
Four Cheese Roll	tomato gel, garden herbs, spring onion	65
Pumpkin Kibbeh V	swiss chard, spinach, chickpeas, bulgur	65
Tzatziki	cucumber & yogurt, garlic confit, dill leaves	55

SOUP

Seafood Soup G	basil infused, seared red grouper saffron aioli	75
Mushroom Shorba	mushroom velouté, pickled beech mushroom smoked yoghurt, sourdough croutons	65

PARTNERS IN PROVENANCE

Rosewood's "Partners in Provenance" philosophy is a commitment to support area artisanal food suppliers and present diverse, seasonal menus of local fare.

Rosewood Doha partners with local farms and purveyors to provide guests with fresh, seasonal products throughout the year, such as herbs, vegetables and honey from Blessed Land Farm.

SKEWERS

Grain Fed Beef G	marinated prime beef, garlic confit rosemary olive oil	125
Portobello Mushroom V	charred portobello, fermented lavender honey	105
Veal Tenderloin G	veal tenderloin stuffed with lamb fat	165
Chicken Souvlaki	charcoal roasted chicken, pita bread, tzatziki pomegranate salad	115
Hammour G	agrum salad, citrus tahina, dill leaves, sea island red peas, chermoula	135
Chicken Tawouk G	spices, lemon, yoghurt, garlic	115
Makanik Kebab G	charcoal-grilled Awassi Lamb toasted pineseeds, pomegranate-lemon glaze	125

CHARCOAL GRILL

Grilled Whole Lobster Giouvetsi	creamy tomato orzo pasta, lemon, herbs salad	385
Corn-Fed Chicken	heirloom tomato, green shatta, garlic sauce	155
Milk-Fed New Zealand Lamb Chops G	creamy smoked eggplant, oregano pomegranate salad	165
US Prime Grain Fed Beef Tenderloin* G	braised creamed artichokes, artichokes purée pomegranate salad	245
Provençal Lamb Burger	ciabatta bun, red bell pepper confit saffron emulsion, agria potato fries	155
Rib Eye Steak* G	creamy cèpe purée, pickled shallots truffled Manchego cheese	265

Choice of sauce: *Béarnaise or piquant beef jus

SOURDOUGH FLAT BREADS

Burrata di Puglia	fermented Roma tomato sauce basil, Aleppo pepper, extra virgin olive oil	95
Ladenia Flat Bread V	ripe tomatoes, sweet onion, fresh oregano Kalamata olives	85
Prosciutto di Parma & Rucola	San Marzano tomato, mozzarella di bufala veal ham, arugula, Parmigiano Reggiano aged balsamic	115
Beef Bresaola & Feta Galette	roasted heritage beetroot, feta crumble lemon thyme, red onion, honey P	95

MAIN COURSES

Lamb Shank Kibbeh N	molasses yoghurt, mint powder	165
Celeriac Muskhan V/N	spice blend, tarator sauce, sumac slow cooked onion	105
Lobster Linguini	Canadian lobster, bisque, cherry tomato olive oil, smoked paprika	245
Red Mullet N/G	in vine leaves over charcoal piccolo tomato, Kalamata olive salad	155
Baked Feta Cheese N/G	garden tomatoes, Lilliput capers roasted spiced cashew	95
Grilled Sea Bass N/G	white asparagus salad, piquillo peppers romesco sauce	165

SIDES

Mushrooms V/G	za'atar gremolata Amalfi lemon, parsley	55
Broccolini V/G/N	grilled lemon, Aleppo chili toasted almonds, peach	65
Oriental Rice N/G	basmati rice, caramelized onions, nuts dry fruits, rose water & samneh	55
Agria Potato Fries V	dried mountain za'atar	55
Mashed Potato G	salt baked potato, Normandy butter bay leaf infused milk	55
Charcoal Roasted Vegetables V/G	harissa, herbs, rosemary oil	55

SHARING DISHES

Za'atar Chicken **N**
za'atar crust, sticky onions
heirloom vegetables, Sukkari dates, pomegranate molasses
345

Whole Atlantic Seabass **N**
citrus and herb salt crust, thyme butter sauce
shaved fennel, cherry tomatoes, pickled pine seeds, Amalfi lemon
325

SIGNATURE COCKTAILS

80

Indulge in our artisanal sangrias, each thoughtfully crafted to embody the vibrant essence of the Mediterranean

Sangria Blanca	white wine, elderflower, apple
Sangria Rosada	rose wine, dry vermouth, peach, pomegranate
Sangria Tinta	red wine, rose water, watermelon, rhubarb

*We are pleased to offer our sangria collection with a non-alcoholic option

ALCOHOL-FREE COCKTAILS

55

Olea	olive, citrus mix
Meramya	bay leaf, sage
Zaffran	saffron and hibiscus, anise, soda water
Urjuwan	grape juice, raspberry, blackcurrant, hibiscus
Lemon Mint	lemon and lime, mint

MILA WINE CELLAR

We invite you to Mila's exclusive wine cellar, which hosts a fine selection of wines. Each wine has been selected for its exceptional grace and can be paired with a unique tasting menu to elevate your dining experience.

WINE

CHAMPAGNE & SPARKLING

	GLASS	CARAFE 25CL 50CL	BOTTLE
Champagne Vilmart & Cie, Grande Réserve Brut Champagne Premier Cru, France Pinot Noir, Chardonnay	190	320 640	960
Lanson, Le Rosé Brut, Champagne, France NV Pinot Noir, Chardonnay	270	450 900	1,360
Bottega, Il Vino dei Poeti, Prosecco DOC, Veneto, Italy Glera	75	125 250	380

WHITE

Pascal Jolivet, Attitude Sauvignon Blanc, IGP Val de Loire, France Sauvignon Blanc	110	120 350	510
Giannikos, At Sea, PGI Peloponnese, Greece Roditis	85	140 285	425
Acustic, Blanc, Montsant DO, Spain Garnacha Blanc	90	150 300	455
Domaine de Bargylus, Grand Vin de Syrie Blanc, Lattakia, Syria Chardonnay, Sauvignon Blanc	150	250 500	740

ROSÉ

	GLASS	CARAFE 25CL 50CL	BOTTLE
Jasci, Cerasuolo d'Abruzzo Rose DOC, Italy Montepulciano	55	95 185	270
Chateau Ksara, Rosé de Ksara, Bekaa Valley, Lebanon Cinsault, Carignan, Caladoc	50	85 170	240

RED

Paul Jaboulet Aîné, Parallèle 45 Rouge, Côtes du Rhône AOC, France Grenache, Syrah	75	125 240	350
Alain Graillot, Tandem, Zenata AOG, Morocco Syrah	95	160 320	485
Antinori, Villa Antinori Rosso, Toscana IGT, Italy Sangiovese, Cabernet Sauvignon, Merlot, Syrah	105	175 340	500
Domaine des Tourelles, Cinsault Vieilles Vignes, Bekaa Valley, Lebanon Cinsault	125	210 420	615

BEER

45

Al Maza
Lebanon

Stella Artois
Belgium

FRESH JUICES

40

Orange | Watermelon | Apple | Carrot

Green Juice celery, green apple, cucumber, spinach, honey

Red juice raspberry, strawberry, blueberry, carrot, beetroot

BLENDED SPECIALTY

45

Ayran
Mint and Yoghurt

REFRESHERS

30

Coca-Cola | Coca-Cola Light | Sprite
Fever-Tree Ginger Ale | Soda Water | Indian Tonic

HOUSE WATER

30

Our House water is bottled in-house with 20% of profits being devoted towards charitable causes such as Education Above All and our Mama Lilian Project where we support a hospitality school in Kenya.

Still | Sparkling 750 ml

STILL WATER

Acqua Panna	500 ml 1L	30 40
Eira	400 ml 700 ml	30 40

SPARKLING WATER

San Pellegrino	500 ml 1L	30 40
Eira	400 ml 700 ml	30 40