

La Patisserie

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MENU



 @LaPiazzaMenugram

Bruschetta  25.00

Diced Tomato,
Extra Virgin Olive Oil,
Basil, Parmesan Cheese



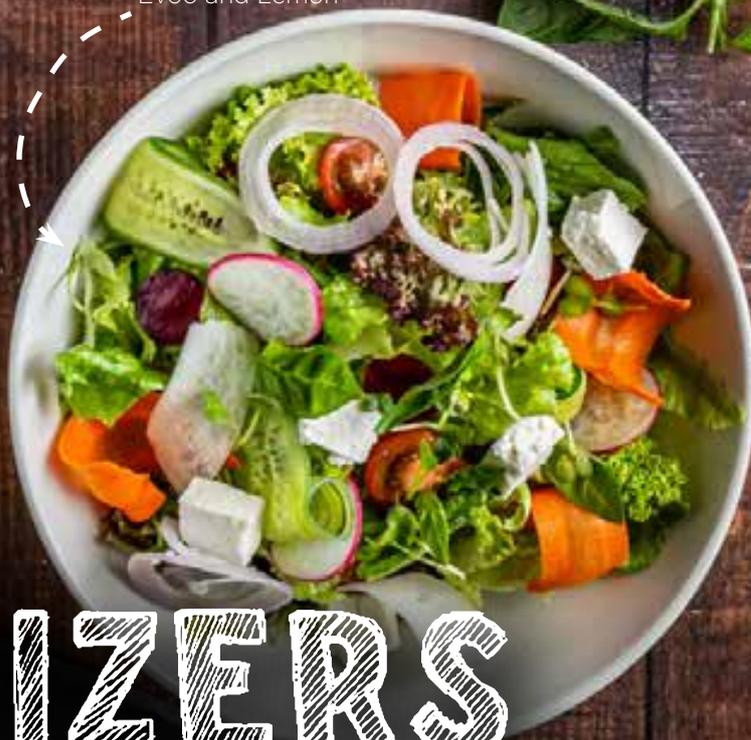
Caesar Salad 35.00

Romaine Lettuce, Parmesan Cheese,
Beef Bacon, Herb Croutons, Boiled Egg,
Caesar Dressing



Mixed Garden Salad  35.00

Lettuce, Cucumber, Tomato, Beetroot,
Carrot, Radish, Red Onion, Basil,
Evo and Lemon



SALADS & APPETIZERS



Olive Tapenade and Croutons

25.00

Olives, Finely Chopped Garlic, Anchovies, Capers, Thyme and Rosemary with Lemon Juice.



Panzanella 

35.00

Yellow and Red Datterino Tomatoes, Red Onions, Cucumbers, Capers, Basil, Croutons and Vinaigrette



Tomatoes and Burrata 

55.00

With Extra Virgin Olive Oil and Balsamic Vinegar, Basil



Endives 

40.00

Parmesan and Blue Cheese, Caramelized Walnut, Shaved Apple, Mustard Dressing

THE BOARDS

MAKE YOURS

Per 50gr Homemade & Cold cuts

Marinated olives 15 | Vegetable Pickles 10
Marinated Artichokes 10 | Sundried tomatoes 10
Marinated Anchovies 15
Bresaola Beef 40 | Smoked Turkey ham 25
Chorizo Beef 25

Per 50gr Imported Cheeses

Blue Cheese 25
Goat Cheese 30
Parmesan Cheese 25
Taleggio Cheese 30
Gruyere cheese 30





Cold Cuts 75.00

Cold Cuts, Pickled Vegetables, Marinated Olives, Bresaola, Smokey Turkey, Beef Chorizo



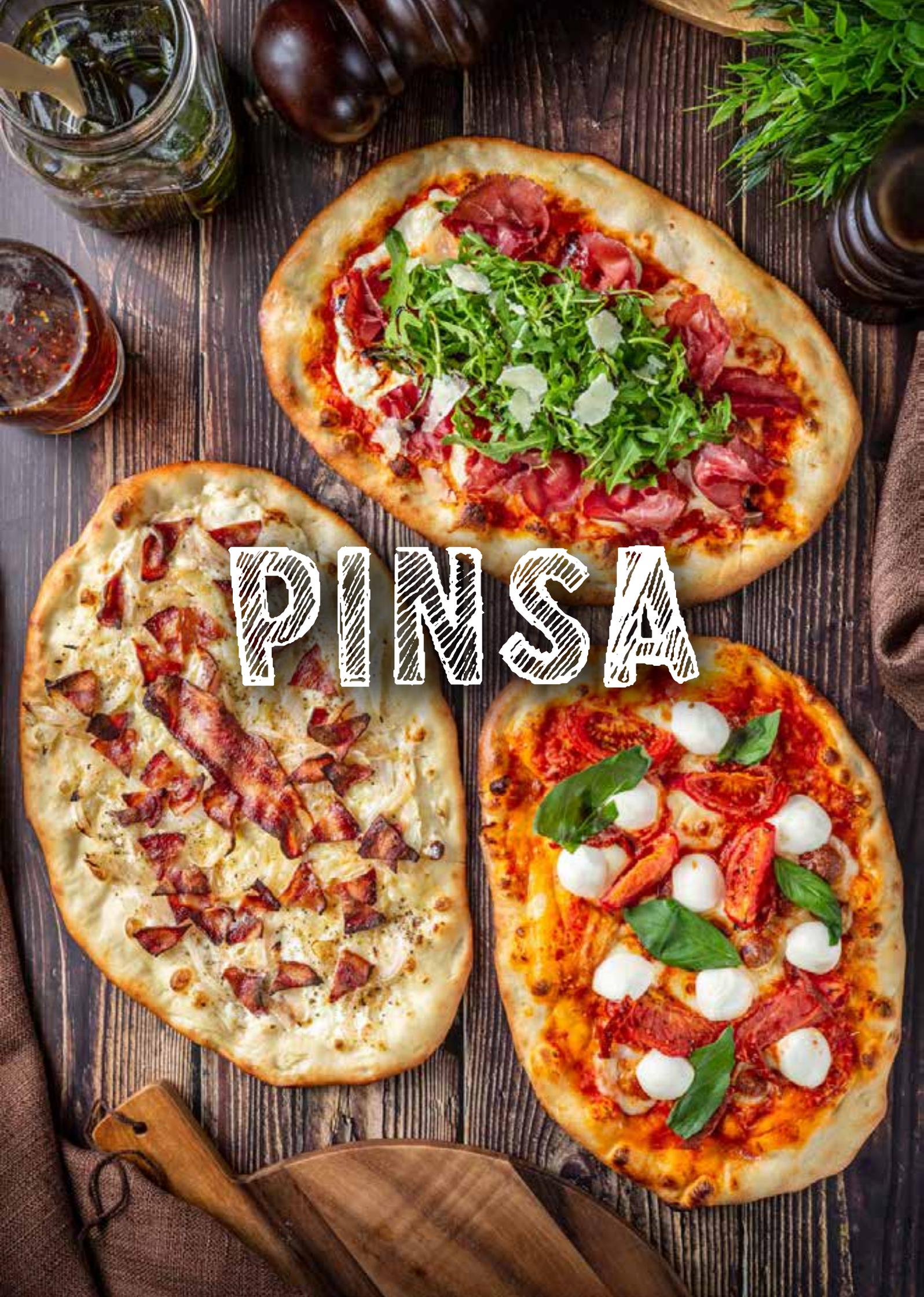
Cheese  85.00

Imported Cheese from France and Italy, Onion Marmalade, Nuts And Fruits, Parmesan, Blue, Goat Cheese

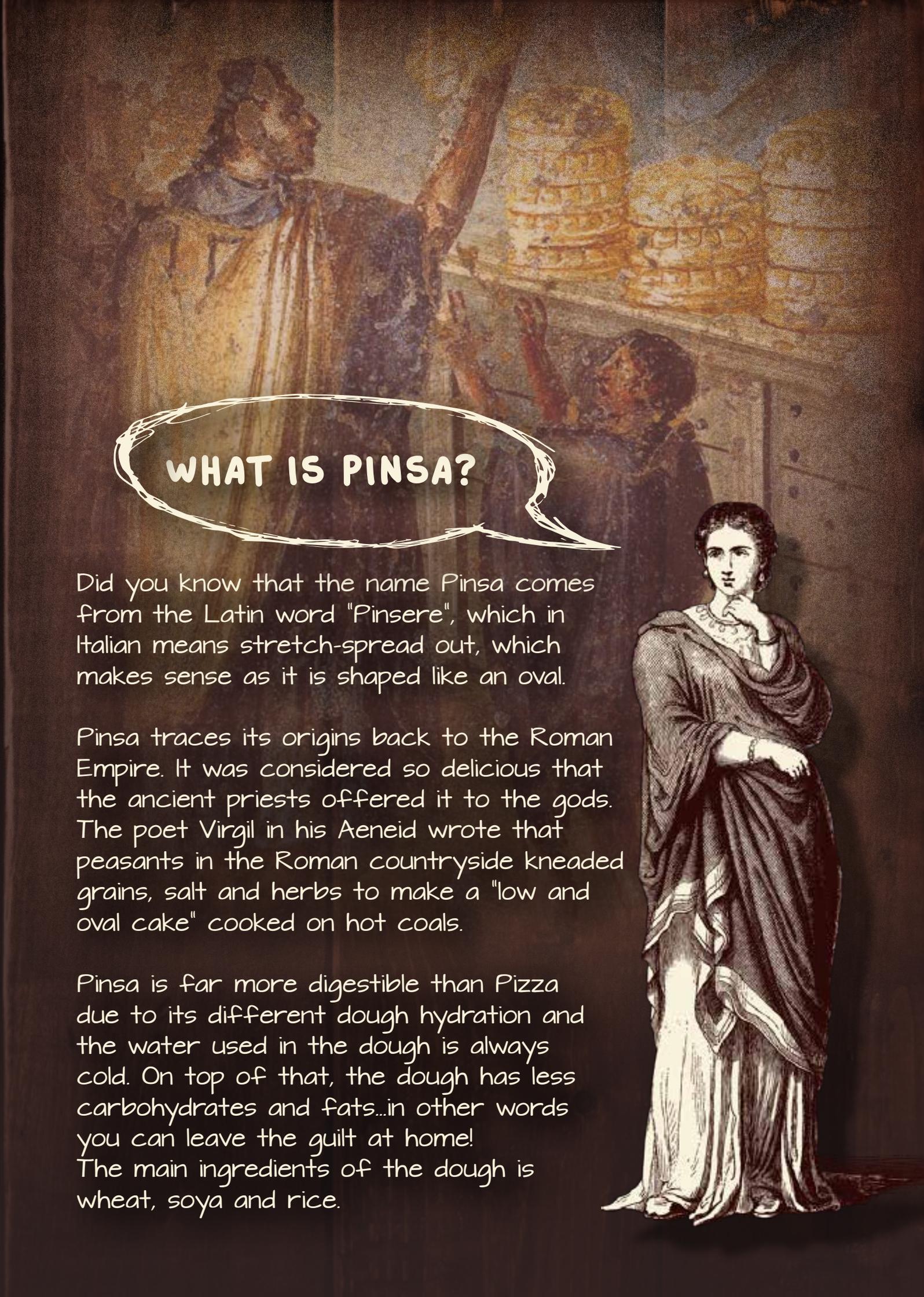


Combo 135.00

Assorted Cold Cuts and Cheese, Pickled Vegetables, Marinated Olives Onion Marmalade, Nuts and Fruits

A top-down view of three pizzas on a dark wooden table. The top pizza is topped with tomato slices, arugula, and shaved cheese. The bottom-left pizza is topped with melted cheese and pieces of cured meat. The bottom-right pizza is topped with tomato slices, fresh basil, and small white cheese balls. Surrounding the pizzas are various kitchen items: a jar of olive oil, a pepper mill, a wooden pizza peel, and fresh herbs.

PINSA



WHAT IS PINSA?

Did you know that the name Pinsa comes from the Latin word "Pinsere", which in Italian means stretch-spread out, which makes sense as it is shaped like an oval.

Pinsa traces its origins back to the Roman Empire. It was considered so delicious that the ancient priests offered it to the gods. The poet Virgil in his Aeneid wrote that peasants in the Roman countryside kneaded grains, salt and herbs to make a "low and oval cake" cooked on hot coals.

Pinsa is far more digestible than Pizza due to its different dough hydration and the water used in the dough is always cold. On top of that, the dough has less carbohydrates and fats...in other words you can leave the guilt at home! The main ingredients of the dough is wheat, soya and rice.





Bresaola

75.00

San Marzano Tomato Sauce, Mozzarella Fior Di Latte, Rocca, Bresaola, Rocca, Parmesan and Crema De Balasamic



Margherita 

50.00

San Marzano Tomato Sauce, Mozzarella Fior Di Latte, Basil and Oregano



Calabrese 

65.00

San Marzano Tomato Sauce, Mozzarella Fior Di Latte, Mini Mozzarella, Semidried Tomatoes, Basil



Marinara Doc

55.00

San Marzano Tomato Sauce, Yellow And Red Datterino Tomatoes, Rocca, Anchovies From Cetara, Black Olives, Capers, Oregano



Flammekueche

60.00

Onions, Beef Bacon, Crème Fraiche, Gruyere Cheese



Pavarotti

65.00

Cream, Mozzarella Fior Di Latte, Chicken, Goat Cheese, Pesto and Crema De Balsamic

 Vegetarian

Prices are net in Qatari Riyals. All our dishes are homemade and cooked in our kitchen. Please do not hesitate to let our team members know about the allergy you might have.



Provençale 

55.00

San Marzano Tomato Sauce, Mozzarella Fior Di Latte, Zucchini, Bell Peppers, Mushrooms, Onions, Tomato Confits, Pesto and Basil.



Seafood

70.00

San Marzano Tomato Sauce, Mozzarella Fior Di Latte, Mussels, Prawns, Squid, Garlic And Parsley, Rocca



Tartufo

65.00

Cream Of Truffle, Mozzarella Fior Di Latte, Mushrooms, Artichokes and Turkey Ham.



Regina

65.00

San Marzano Tomato Sauce, Mozzarella Fior Di Latte, Turkey Ham, Yellow Datterino Tomatoes Mushrooms and Olives.



Quattro Formaggi 

60.00

San Marzano Tomato Sauce, Mozzarella Fior Di Latte, Taleggio, Gorgonzola and Parmesan



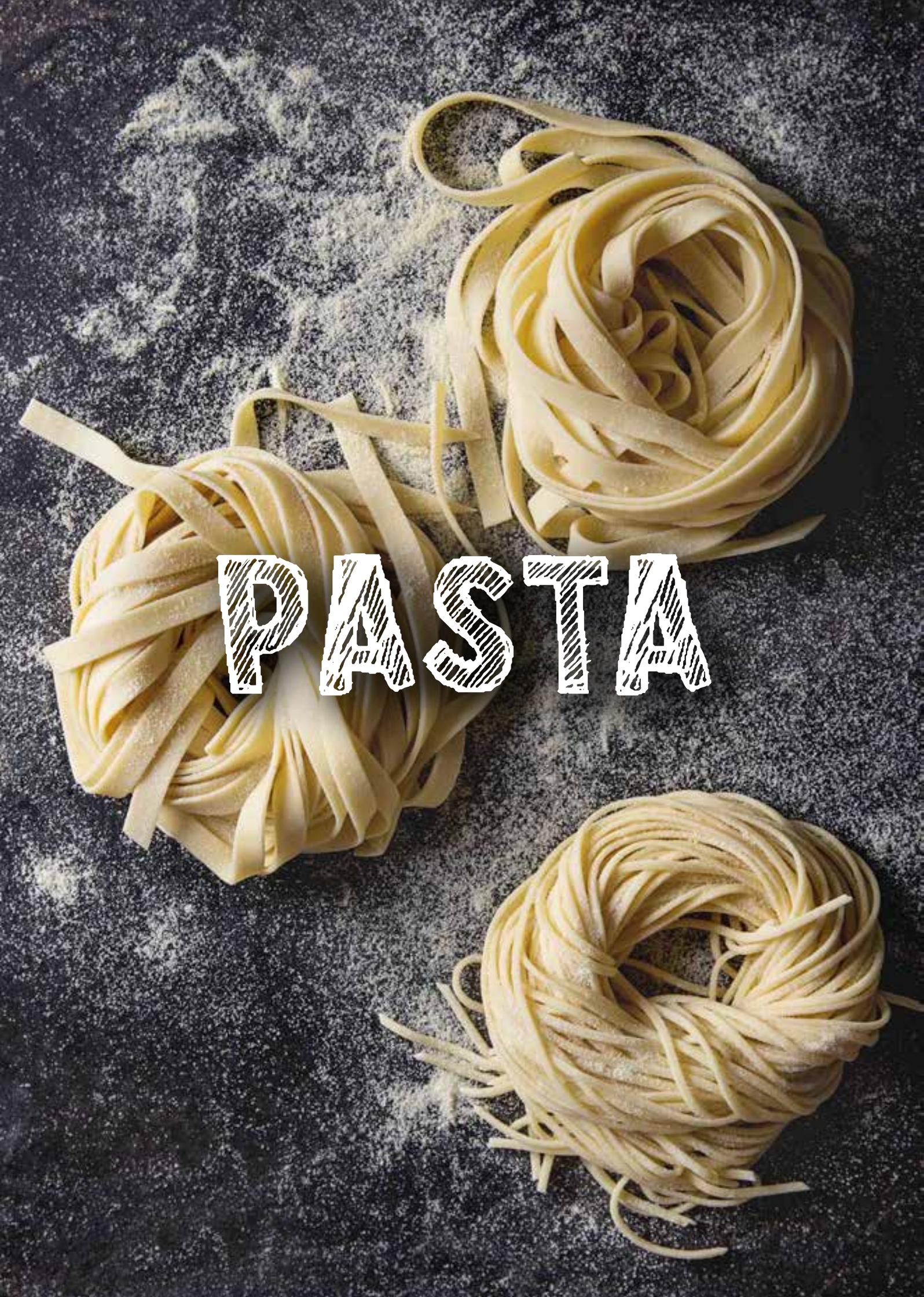
Capri 

65.00

Mozzarella Fior Di Latte, Goat Cheese, Pears, Honey and Walnut

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The image shows three distinct nests of fresh pasta on a dark, textured surface. The top-right nest is a large, thick, flat ribbon pasta, possibly tagliatelle. The middle-left nest is a smaller, similar flat ribbon pasta. The bottom-right nest is a smaller, thinner, more delicate pasta, possibly spaghetti or linguine. A light-colored powder, likely flour, is scattered across the dark background, particularly around the top-left and middle-left nests. The word "PASTA" is written in a white, hand-drawn, sketchy font across the center of the image, overlapping the middle-left nest.

PASTA



Pappardelle 45.00
Beef Ragout, Mushrooms, Parsley



Fettucine with Chicken 45.00
Grilled Chicken Breast, Blue Cheese, Roasted Pinenuts, Chives and Shallots, Creamy Sauce



Rigatoni 45.00
Beef Chorizo, Tomato and Pepper Calabrese Creamy Sauce



Fettucine with Pesto 45.00
Fresh Basil, Pinenuts and Pesto Sauce



Ravioli 55.00
Filled With Spinach and Ricotta, Sauteed Shrimps, Pink Sauce

Add Burrata to your Pasta (Per 100 Gr) 40.00

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DESSERT



Gourmandise Tart

35.00

Sablé Chocolate, Biscuit Chocolate, Caramel Coulant with Chocolate Mousse



Cappuccino Almond

35.00

Biscuit Ganache Coffee, Coulant Caramel and Mirror Glaze Caramel



Classic Crème Caramel

25.00

A Custard Dessert with a Layer of Clear Caramel Sauce



Lemon Meringue Tart

30.00

Homemade Pie Crust, Tart and Smooth Lemon Filling, and Fluffy Toasted Meringue Topping.



Rosa Bella

30.00

Almond Biscotti Rose, Cremeux Rose, Pamplemousse Rose Garnish with Pink Glaze



Ice Cream and Sorbets/Scoop

10.00

Assorted Ice Cream and Sorbets

MOCKTAILS

CLASSIC MOJITO 30

STRAWBERRY MOJITO 32

LA RECOLTE 32

Avocado, Pineapple, Banana and Chocolate Syrup

TROPICAL COOLER 32

Banana, Orange Juice, Pineapple Juice and Strawberry Purée

LEMON MINT 29

Lemon Juice, Mint Leaves, Sugar Syrup

GINGER COOLER 29

Ginger, Mint Leaves, Lemon Juice, Raspberry Purée & Sprite



WATER

EVIAN 33cl / 75cl 18/24

AL RAYYAN Large 18

BADOIT 33cl / 75cl 18/24

PERRIER 30cl / 75cl 20/26

SODA

Coke | Coke Light 18
Fanta | Sprite

SMOOTHIES

AVOCADO 25

Avocado, Milk, Vanilla Ice Cream, and Honey

DATE 25

Dates, Fresh Milk, Honey and Cane Sugar

TROPICANA 25

Orange, Pineapple Juice, and Passion Fruit

FRESH JUICE

Orange | Pineapple 25
Watermelon | Mango | Carrot



MILK SHAKES

VANILLA	25
CHOCOLATE	25
MIXED BERRY	25
Strawberry, Raspberry, Milk, Vanilla Ice Cream.	
NUTELLA	25
Nutella, Milk, Vanilla Ice Cream.	
STRAWBERRY	29
Strawberries, Milk, Vanilla Ice Cream	
BANANA MILKSHAKE	29
Milk, Bananas, Vanilla Ice Cream	

COFFEE

ESPRESSO	18
DOUBLE ESPRESSO	22
DECAFEINATED	20
MACCHIATO	22
CAPPUCCINO	26
MOCHA	29
HOT CHOCOLATE	25
AMERICANO	22
CAFÉ AU LAIT	26
TURKISH COFFEE	25



ICE COFFEE

ICE AMERICANO	22
ICE CAPPUCCINO	29
ICE LATTE	29
ICE MOCHA	29

TEA

LA PATISSERIE SPECIAL	22
GINGER TEA	18
BLACK TEA	18
GREEN TEA	18
MOROCCAN TEA	22
ICE TEA	25
Ginger Lemon Peach	