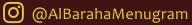




À LA CARTE MENU

Arabic, International & Indian specialties

BREAKFAST | APPETIZERS | SOUPS | SALADS SANDWICHES | MEAT & POULTRY | FISH & SHELLFISH PIZZA | PASTA DESSERTS | BEVERAGES



À LA CARTE - BREAKFAST

BREAKFAST

CONTINENTAL BREAKFAST

Choice of Freshly Squeezed Fruit or Vegetable Juices. Seasonal Fresh Fruits. Oven-Fresh Morning Bakeries or Toast. Selection of Preserves, Honey and Butter. Tea or Coffee.

FULL INTERNATIONAL BREAKFAST 85

Choice of Freshly Squeezed Fruit or Vegetable Juices. Seasonal Fresh Fruits. Oven-Fresh Morning Bakeries or Toast. Selection Of Preserves, Honey and Butter. Two Eggs, Any Style. Turkey Ham, Beef Bacon or Chicken Sausage. Baked Beans, Hash Brown, Cherry Tomato. Tea or Coffee.

ARABIC BREAKFAST

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85

70

Choice of Freshly Squeezed Fruit or Vegetable Juices. Seasonal Fresh Fruits. Arabic Bread, Oven-Fresh Zaatar Croissants. Morning Bakeries or Toast. Selection Of Preserves, Honey and Butter. Foul Medames, Hummus, Moutabel, Labneh. Two Eggs, Any Style. Halloumi, Feta Cheese, Tomato, Cucumber, Olives. Tea or Coffee.

ASIAN BREAKFAST

70

Choice of Freshly Squeezed Fruit or Vegetable Juices. Fresh Fruit Platter. Asian Congee with Condiments Thai Vegetable Dim Sum. Tea or Coffee.

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À LA CARTE - BREAKFAST

BREAKFAST SPECIALTIES

CINNAMON FRENCH TOAST Strawberry, Icing Sugar	25
BELGIAN WAFFLES Canadian Maple Syrup, Blueberry Sauce	25
BUTTERMILK PANCAKES Canadian Maple Syrup, Homemade Blueberry Comp	25 ote
HOT OATMEAL Cinnamon Sugar	25
FOUL MEDAMES Fava Beans, Garlic, Lemon Juice, Olive Oil, Spices	25
SEASONAL FRUIT AND MIX BERRIES Sliced Seasonal Fruits	35
YOGHURT Plain, Strawberry, Vannila, Cherry, Blueberry or Low F	20 at.
CEREALS Cornflakes, All Bran, Rice Crispies, Choco Pops, Frosties or Muesli Hot or Cold Full-Fat, Low-Fat Or Skimmed Milk	25
BIRCHER MUSESLI	25

Shredded Apple, Honey and Berries

BAKERY BASKET

Choice of Four: Soft Roll Rye Roll White or Whole-Wheat, Toast, Plain Croissant or Whole-Wheat Croissant, Chocolate Croissant, Danish Pastry, Muffin, Brioche, Arabic Bread. Selection of Preserves, Honey and Butter.

25

40

45

15

EGGS DISHES

TWO EGGS, ANY STYLE With Accompaniments

Chicken Sausage, Beef Bacon, Potato Hash Brown, Grilled Cherry Tomato, Sautéed Mushroom or Baked Beans

THREE-EGG OMELETTE

Turkey Ham, Smoked Salmon, Sautéed Mushrooms, Cheese Tomato or Spring Onions

SIDE ORDER

Beef Bacon | Chicken Sausage | Sautéed Mushrooms Baked Beans | Hash Brown Potato

Scrambled Egg and Omelette Can Also Be Prepared with Egg Whites Only

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À LA CARTE - ARABIC

COLD APPETIZER

HUMMUS (V)	30
Velvety Purée of Freshly Boiled Chickpeas with Tal	nini

MOUTABEL (V) 30 Char-Grilled Eggplant with Tahini and Pomegranate

TABBOULEH (V)

Chopped Parsley and Mint with Fresh Tomato, Bulgur, Olive Oil and Lemon

30

30

30

FATTOUSH (V)

Chopped Lettuce, Tomato, Cucumber, Capsicum, Radish, Mint, Rocket, Crispy Pita, Lemon, Pomegranate Molasses

LABNEH (V) Lebanese Dried Yoghurt HOT APPETIZER

CHEESE REKAKAT (V) Akawi Cheese and Parsley Wrapped In Filo Dough	35
CHEESE SAMBOUSEK (V) Traditional Lebanese Pastry Stuffed with Mixed Cheese, Shallots and Parsley	35
MEAT SAMBOUSEK Traditional Lebanese Pastry Stuffed with Minced and Pine Nuts	35 Lamb
SPINACH FATAYER (V) Pastry Filled with Spinach, Onions and Pine Nuts	35
LAMB KIBBEH Bulgur Dumplings Filled with Minced Lamb, Pine and Arabic Spices	35 Nuts

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À LA CARTE - ARABIC

SOUP

LENTIL SOUP (V)	30
Cooked in Cumin, Olive Oil, Croutons, Lemon Wedg	ges

SANDWICH

CHICKEN SHAWARMA 50 Rolled in Markouk, Served with Garlic Sauce and Mixed Pickles

MAIN COURSES

SHISH TAOUK

Marinated Grilled Chicken In Yogurt and Arabic Spices, Onions, Tomatoes, Lemon, Red Pepper, Tahini Sauce

MIXED GRILL

Lamb Kebab, Kofta Kebab, Shish Taouk, Lamb Chops, Grilled Vegetables, Oriental Rice, Shatta and Tomato Sauce

All Main Courses Are Served with French Fries

DESSERTS

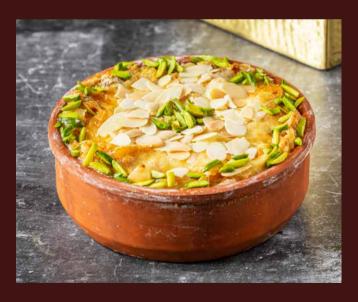
65

125

UM ALI Puff Pastry, Baked with Fresh Cream	30
RICE PUDDING Vanilla Infused, Pistachio, Dried Plum Compot	30 e
AL NAJADA Saffron Sponge Cake and Cream Rose	40







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SOUP

MUSHROOM SOUP (V) Fresh Mushrooms, Crispy Onions, Garlic Croutons	35
ROASTED TOMATO SOUP (V) Sun Dried Tomato, Baby Mozzarella, and Croutons	35
SALADS	
MIXED GARDEN SALAD (V) Lettuce, Cucumber, Tomato, Carrot, Radish, Feta Cheese, Olive Oil and Lemon Dressing	45
CAESAR SALAD Romaine Lettuce, Parmesan Cheese, Beef Bacon, Herb Croutons, Caesar Dressing	45

WITH CHICKEN WITH PRAWNS

BEETROOT SALAD (V)

Beetroot, Blue Cheese, Rocca, Crispy Onion, Caramelized Walnut, Balsamic Dressing

FRESH MOZZARELLA & TOMATOES (V) 50

Basil, Olive Oil, and Aged Balsamic Vinegar	
WITH BRESAOLA	65

APPETIZERS

CHICKEN WINGS Celery and Carrot, Choice of Blue Cheese, BBQ or Ranch Sauce	50
CHEESY POTATO (V) Croquettes Fry with Panko, Basil Sauce	40
CRISPY SHRIMPS Jumbo Shrimps In Panko, Sweet and Sour Sau	55 Ice
COCKTAIL SHRIMPS Cucumber, Daikon, Avocado and Pineapple, Cocktail Sauce	55
GREEN ASPARAGUS SALAD Beef Bacon, Croutons, Egg Yolk Confit, Cilantr Cherry Vinaigrette	50 o and

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55 65

45





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SANDWICHES

Served with Your Choice Of French Fries or Green Salad

CHICKEN BURGER

60

Fried Chicken Fillet, Tomato, Lettuce, Fried Onion, Avocado, Sriracha Mayonnaise, Sesame Seed Bun

BEEF BURGER

70

Beef Angus, Salad, Tomato, Beef Bacon, Caramelized Onions, Gruyere Cheese, Pickled Cucumber, Brioche Bun

SMOKED SALMON MULTI-SEED BAGEL 60

Avocado, Cream Cheese, Red Onion, Rocca, Capers, Tomatoes

CLUB SANDWICH

55

Grilled Chicken Breast, Beef Bacon, Turkey Ham, Lettuce, Tomato, Boiled Egg, Mayonnaise

MEAT FROM THE GRILL

BEEF TENDERLOIN	135
Grade A, U.S. Black Angus	
LAMBCHOPS	115

Your Choice of Sauce: Herbs Demi Glaze, Peppercorn, Mushroom



FISH & SHELLFISH

ATLANTIC SALMON

Grilled Asparagus, Carrot, Daikon, Orange Ginger Soy Sauce

SHRIMP

Creamy Sauce, Garlic, Fresh Herbs, Tomatoes, Basmati Rice

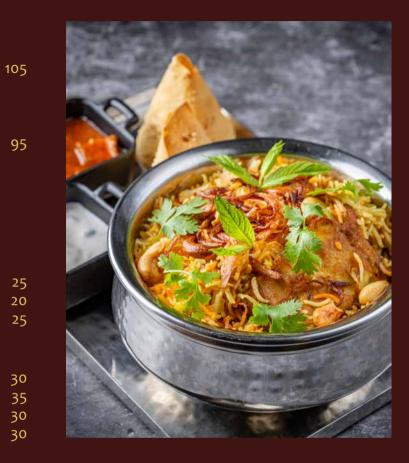
SIDES

STARCH (V)

French Fries	2
White Rice	20
Mashed Potato	2

FROM THE MARKET (V)

Sautéed Vegetables	
3uttered Asparagus	
Sautéed Mushrooms	
Steamed Broccoli	



INDIAN FAVOURITES

VEGETABLE BIRYANI (V)	60
Biryani Rice Mixed with Vegetable Masala, Raita	
WITH CHICKEN	65
WITH LAMB	70
BUTTER CHICKEN	65
Marinated Chicken Breast, Masala Spices, Cream	

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PIZZA

MARGHERITA (V) Tomato Fresh Mozzarella and Basil	55
SHRIMP Spinach, Rocca, Zucchini, Tomato Sauce and Mozzare	65 ella
BRESAOLA Mushrooms, Rocca, Asparagus, Tomato Sauce and Mozzarella, Truffle Oil	75
BTG Beef Bacon, Turkey Ham, Roasted Sweet Garlic, Sen Dried Cherry Tomatoes, Rosemary And Oregano, Mozzarella Cheese	65 ni
QUATTRO FORMAGGI (V) Mozzarella, Goat, Blue, and Tallegio Cheese	65

Creamy Mushroom Sauce

FRESHLY MADE PASTA

NAPOLETANA (V)

BOLOGNESE

Hearty Meat Sauce

ARRABBIATA (V)

Spicy Tomato Sauce

PANNA E FUNGHI (V)

Classic Tomato Sauce with Basil

Your Choice of Spaghetti, Spinach Ravioli or Rigatoni

55

55

55

55

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DESSERTS

PARADISE TASTE OF ICE CREAM	30
3 Scoops of Ice Cream	
MIXED FRUIT PLATE	30
According to The Season	
CREME BRULEE	30
Ultra-Melting Caramelized Cream, Tuile Crumble an	d
Berries	
WARM CHOCOLATE FONDANT	35
Chocolate Ice Cream, Chocolate and Vanilla Sauce	
TIRAMUSU	35
Tiramisu Cream Cheese Mascarpone, lady finger,	
Vanilla and Coffee	
CHEESECAKE	30

Double Cheesecake Cold and Bake Garnish with Strawberry Coulis



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À LA CARTE - CHILDREN'S MENU _____



MAIN COURSES

CREAM OF MUSHROOM SOUP (V) Wild Mushroom Puree with Croutons	25
CHICKEN NUGGETS Served with French Fries	35
MINI BEEF BURGERS Beef Patty, Cheddar Cheese, Tomato, Lettuce and French Fries	45
VEGETABLE SANDWICH (V) Cheddar Cheese, Lettuce, Tomato, Cucumber and French Fries	30
SPAGHETTI OR PENNE Choice Of Sauce: Mushroom (V) Cheese Cream (V) Tomato Basil (V) Bolognese	35

DESSERTS

5
5

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À LA CARTE - BREAKFAST

MINERAL WATER

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STILL WATER	25	35
SPARKLING WATER	25	35

CUP OF COFFEE

HOT CHOCOLATE

All Coffees Can Be Prepared With Decaffeinated Beans

POT OF TEA

English Breakfast | Earl Grey | Jasmine Peppermint | Chamomile | Blackcurrant Hibiscus | Fresh Ginger Tea With Honey Green Tea | Homemade Red Tea

SOFT DRINKS

Coca Cola | Coca Cola Light | Sprite Fanta | Ginger Ale | Soda Water

ENERGY DRINKS

35

30

Red Bull Red Bull (Sugar Free)

30

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(v) VEGETARIAN

25

CHILLED JUICES FRESH JUICES 25 30 Grapefruit | Orange | Pineapple | Apple Apple | Cranberry | Tomato **SMOOTHIES** 40 POWER FULL AVOCADO 35 Avocado, milk, dates, pistachio, vanilla ice cream **FRUIT MOJITO FRUITY ALONE** Banana and strawberry with yogurt and milk **MILKSHAKES** 40 VIRGIN PINACOLADA Banana | Strawberry | Chocolate

ICED TEA PITCHER Peach, Ginger & Classic Iced Tea

65



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(v) VEGETARIAN

Watermelon | Carrot | Cucumber | Celery (or any combination)

MOCKTAILS

Classic mojito with choice of fruits: Strawberry, blueberry, apple or orange

BLUE PASSION Passion fruit, blue curaçao, Apple juice, soda water

Pineapple Juice, Coconut Milk, Fresh Cream & Sugar Syrup

GARDEN ICED TEA Peach, apple, honey or lemongrass

MIXED WITH LEMON Mint, strawberry or soda

AL BARAHA REFRESHER Raspberry & Strawberry, Lemon Grass With Lemonade.

FROZEN CITRUS REFRESHER Kiwi, Pineapple, Lemon With Sugar Syrup

GINGER LEMONADE Fresh Ginger Juice, Lemon, Sugar Syrup With Lemonade



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