

## FOOD & NON-ALCOHOLIC BEVERAGE PACKAGE

QAR 300 (per person)

### NON-ALCOHOLIC COCKTAILS

Wabi-No-Sabi

Flor De La Pasión

## FOOD & HOUSE BEVERAGE PACKAGE

QAR 475 (per person)

### COCKTAILS

Pisco Sour

Cuba Libre

### BEER

Heineken

Peroni

### SPIRITS

Stolichnaya Vodka

Beefeater Gin

Canadian Club Whiskey

Bacardi Rum

### WINES

Table Mountain Merlot, Red, South Africa

Table Mountain Sauvignon Blanc, White, South Africa

Marques De Caceres, Rose, Spain

**V** vegetarian / **VG** vegan / **GF** gluten free

Guests with allergies and intolerances should make a member of the team aware before placing an order for food and beverages. Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present. Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at the guest's own risk.

## FOOD

### Maiz Tostada Chips **VG**

Guacamole

### Yellowtail "Nikkei Sashimi"

Cherry tomatoes, jalapeño, coriander, yuzu truffle soy

### Wagyu Beef Gyoza

Yuzu sweet potato, truffled teriyaki, yuzu truffle soy

### Blossom Salad **V**

Grilled corn, avocado, pomegranate, black bean mole, sesame dressing

### SUSHI SELECTION

#### Spicy Tuna Hako Roll

Tenkatsu tempura, picante garlic mayo

#### Salmon Avocado Roll

Crispy shallots, sesame

#### Truffled Avocado Roll **V**

Cucumber, sesame seeds, yuzu truffle soy

#### Soft Shell Crab Roll

Avocado, shiso, tobiko

### FROM THE GRILL

#### Pollo Nipon

yuzu teriyaki, sesame seeds

#### Salmon Fillet Den Miso

Chili miso marinade, yuzu, chives

### SIDES

#### Papas Fritas **GF**

Double-cooked fries, parmesan, spicy batan salsa

#### Arroz Chaufa **V**

Egg fried rice, Peruvian vegetables, spicy sesame soy

### DESSERT

#### Warm Cinnamon Churros **V**

Dulce de leche, chocolate hazelnut sauce

**CHOTTO  
MATTE**

**BARAYA  
NIGHT  
BRUNCH**

Thursdays 8-11pm

