



بِسْمِ اللَّهِ الرَّحْمَنِ الرَّحِيمِ

قَابَا!



అవకాశం

LUNCH

# Meet and Eat

## Noon Menu | 190

*Dive into an enticing array of dishes that give you a taste of Latin American cuisine with a range of unique flavors and textures.*

### **BOTANAS Y APERITIVOS (APPETIZERS)**

*Sharing style*

#### **FRIED PLANTAINS <sup>V</sup>**

Mango-Avocado Salsa | Cilantro Spiced Roasted Tomatoes

#### **ROASTED PEAR SALAD <sup>N</sup>**

Spinach | Blue Cheese | Caramelized Walnuts and Cornbread Croutons | Balsamic Vinaigrette

#### **EMPANADAS**

Beef | Yellow Corn Humita | Ají Gallina | Chimichurri & Yasgua Sauce

#### **PROVOLETA CHEESE**

Melted and Sizzling Cheese | Sautéed Cherry Tomatoes | Basil | Olives | Tomato Jam

#### **CAUSA DE ATUN**

Tuna | Potato Purée | Ají Amarillo | Avocado | Hard-Boiled Egg | Tomato

**LOS PRINCIPALES (MAIN COURSE)**

*Selection of One*

**FISH TACO**

Grilled Fish | Pinto Beans | Mango & Pumpkin Seeds Salsa

**VEGAN MUSHROOM CARNITAS TACOS <sup>v</sup>**

White Button & Oyster Mushrooms | Tortillas | Guacamole |  
Jalapeño Peppers | Mango Pumpkin Salsa

**CHICKEN, BEEF or VEGGIE FAJITAS**

Onion | Bell Peppers | Fajitas Sauce | Tortillas | Pico De Gallo |  
Guacamole and Sour Cream

**CHUPE DE CENTOLLA**

Chilean King Crab Pie Style Pot Dish | Milk | Cream | Egg |  
Parsley | Cheese

**SKIRT STEAK <sup>240g</sup>**

French Fries | Smoky Eggplants and Onions

**DOUBLE RIBBER LAMB CHOPS**

Tamarillo Chutney | Quinoa & Sautéed Vegetables

**DULCE MOMENTO**

**VAYA! DESSERT PLATTER**

*All prices indicated are in Qatari Riyals.*

# De Nuestro Mercado de Verduras

## *Vegetarian*

*In all the colours and flavours  
our Mother Earth has to offer,  
perfectly balanced mixes of  
fresh plantain, mango, carrot,  
pumpkin, quinoa, and beans...  
to name just a few. A true Latin  
American vegan and  
vegetarian feast.*

### **BOTANAS Y APERITIVOS (APPETIZERS)**

#### **FRIED PLANTAIN <sup>V</sup>**

Mango-Avocado Salsa | Cilantro Spiced Roasted Tomato  
55

#### **SOLTERITO PERUVIAN SALAD**

Tomato | Quinoa | Yellow & Cancha Corn | Creamy Vinaigrette  
70

#### **ROASTED PEAR SALAD <sup>N</sup>**

Cornbread Croutons | Caramelized Walnuts | Spinach | Blue Cheese | Balsamic Vinaigrette  
75

#### **ROASTED CARROT AND PUMPKIN SOUP <sup>V</sup>**

Toasted Pumpkin Seeds | Avocado Oil  
60

#### **MUSHROOM AND ROASTED BELL PEPPERS CEVICHE**

Smoky Chipotles | Crispy Onion | Leche de Tigre  
65

**DE LA TIERRA (MAIN COURSE)**

**AZTECAN QUINOA PAN <sup>v</sup>**

Quinoa | Black Beans | Corn | Onion | Bell Pepper | Tomato | Avocado |  
Lime | Cilantro

75

**FAJITAS CAMPESINAS**

Onion | Bell Peppers | Cauliflower | Asparagus | Flour Tortillas | Pico de Gallo |  
Guacamole | Sour Cream

120

**VEGAN MUSHROOM CARNITAS TACOS**

White Button & Oyster Mushrooms | Tortillas | Guacamole | Jalapeño Peppers |  
Mango Pumpkin Salsa

90

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# Mercado de Carnes y Grill

## *Steaks and Grill*

*For those moments when you just can't resist the juiciest, most sumptuous steaks and grills, you can enjoy knowing that we source every piece of beef and meat with sustainability in mind.*

### **BOTANAS Y APERITIVOS (APPETIZERS)**

#### **CHICKEN QUESADILLA**

Spiced Minced Chicken | Tomato | Jack's Cheddar Cheese | Pico De Gallo | Guacamole | Sour Cream

75

#### **TRIO OF EMPANADAS**

Yellow Corn Humita | Ground Beef | Ají Gallina | Chimichurri & Yasgua Salsa

85

#### **STUFFED ANDEAN POTATOES**

Braised Lamb | Smoky Charred Tomato

60

#### **PROVOLETA CHEESE**

Melted and Sizzling Cheese | Sautéed Cherry Tomatoes | Basil | Olives | Tomato Jam

70



**PLATOS FUERTES (MAIN COURSE)**

**TOMAHAWK** 1-1.2kg USDA Grass Fed  
950

**TENDERLOIN STEAK** 240g  
290

**RIB EYE STEAK** 340g  
420

**STRIPLOIN STEAK** 240g  
350

**CHICKEN OR BEEF FAJITAS** 240g  
Onion | Bell Peppers | Fajitas Sauce | Flour Tortillas |  
Pico De Gallo | Guacamole and Sour Cream  
160 | 190

**DOUBLE RIBBER LAMB CHOPS** 240g  
Mango Chutney | Quinoa & Sautéed Vegetables  
280

**SKIRT STEAK** 240g  
250

**36 HOURS LAMB SHANK**  
Mashed Potatoes | Cancha Corn | Garlic Chips  
295

**PERUVIAN LOMO SALTADO**  
Striploin Steak | Onions | Bell Peppers | Tomato | Fried Potatoes  
210

**BRAISED BEEF CHEEK**  
Braising Juices | Spiced Sweet Potato | Caramel | Yucca Crisps  
220

# De La Pescaderia

## *Fish Market*

*The Pescaderia, a hidden gem presenting you with the freshest ceviches, the most exquisite tiraditos and many more daily creations with the best that the market has to offer.*

### **BOTANAS Y APERITIVOS (APPETIZERS)**

#### **CAUSA DE ATUN**

Tuna | Potato Purée | Aji Amarillo | Avocado | Hard-Boiled Egg | Tomato  
65

#### **LOBSTER AND COCONUT MILK CEVICHE**

Lobster Tail | Avocado | Red Onion | Bell Peppers | Pumpkin Seeds | Coconut |  
Lime | Cilantro Juice  
95

#### **SEARED SPANISH OCTOPUS**

Tender Octopus Tentacle | Purple Potatoes | Lemon Vinaigrette | Quinoa  
80

#### **SALMON TIRADITO NIKKEI**

Nikkei Sauce | Radish | Scallop Mayonnaise | Sesame oil | Sesame Seeds  
75

**PLATOS FUERTES (MAIN COURSE)**

**SALMON AND SHRIMP LOCRO**

Shrimp and Atlantic Salmon Stew | Ají Panca | Potatoes | Corn  
210

**CHILEAN SEA BASS 240g**

Squid Ink | Roasted Cherry Tomatoes | Roasted Potatoes  
280

**CHUPE DE CENTOLLA**

Chilean King Crab Pie Style Pot Dish | Milk | Cream | Egg |  
Parsley | Cheese  
260

**PESCADO A LA VERACRUZANA**

White Fish | Onions | Tomato Sauce | Black Olives | Capers |  
Fresh Herbs  
180

**BABY SQUID WITH OVEN ROASTED  
TOMATOES STEW**

Raisins | Beef Chorizo | Polenta Cake  
180

**SALMON STEAK 240g**

Avocado | Leche de Tigre | Cachapa | Olive Oil Tuile  
160

**ALBACORE SCALLOP AND SALMON SKEWER**

Fresh Herbs | Lemon Zest Oil | Anticuchera Sauce  
170

**FISH TACO**

Seared Fish | Pinto Beans | Mango & Pumpkin Seeds Salsa  
160

**LOBSTER**

Grilled Lobster | Rocoto & Garlic Butter | Yuca |  
Caramelized Hazelnuts  
490

# A Un Lado

## *Side Dishes*

**GRILLED PERUVIAN  
ASPARAGUS**

50

**MIXED SALAD, LETTUCE,  
ONION, TOMATOES**

45

**SAUTÉED ANDEAN  
POTATOES**

50

**MASHED POTATOES**

45

**HAND-MADE FRENCH FRIES**

45

**QUINOA AND SAUTÉED  
VEGETABLES**

45

**ROASTED BELL PEPPERS,  
EGGPLANT AND ONIONS**

45

**CORN HUMITA**

50

**ROASTED CAULIFLOWER**

45

**SWEET POTATO  
CARAMEL PURÉE**

45

# Dulce Momento

## *Desserts*

### **TRES LECHES <sup>N</sup>**

Moist Milky Cake  
topped with Chantilly Cream  
65

### **SUSPIRO DE LIMEÑA**

Creamy Custard Dessert  
topped with Meringue  
70

### **NUT A CHEESECAKE <sup>N</sup>**

Cashew Nut Cheesecake  
topped with Red Berries Sauce  
70

### **YERBA MATE CRÈME BRÛLÉE**

Infused Argentinian Mate Crème Brûlée  
60

### **GOAT CHEESE FLAN**

Served with Red Berries  
60

### **CHURROS TRADICIONALES**

Dulce De Leche and Warm Chocolate  
to Dip-in  
60

### **CHOCOLATE CHOCO-ITZA**

Chocolate Terrine | Raspberry Crisps |  
Coffee Cream Sauce  
90

# Beverages



# Beverages

## Cocktails

### VAYA! LOS COCTELES

#### Ipanema

Artisanal Blueberries Cachaça, Condensed Milk,  
Coconut Purée, Fresh Lime Juice  
95

#### Lost City

Artisanal Cacao Pisco, Fresh Lemon Juice,  
Bitter Blend, Egg White  
95

#### Riviera

Artisanal Pink Pepper Tequila,  
Fresh Pink Grapefruit Rhubarb Syrup, Soda  
Water  
95

#### Punta del Diablo

Gin, Artisanal Balsamic Raspberry Shrub,  
Rosé Vermouth, Prosecco  
95

#### The Falls

Artisanal Yerba Mate Rum,  
Fresh Pineapple & Lime Juices,  
Lychee Purée, Demerara Sugar  
95

### VAYA! SIN ALCOHOL

#### The Redeemer

Condensed Milk, Blueberry Juice,  
Coconut Purée, Fresh Lime Juice  
55

#### Inca Trail

Artisanal Non-Alcoholic Cacao Distillate,  
Fresh Lemon Juice, Bitter Blend, Egg White, Fresh  
Lemon  
55

#### Pyramid

Artisanal Pink Pepper Cordial,  
Fresh Pink Grapefruit, Rhubarb Syrup, Soda Water  
55

#### La Mano

Non-Alcoholic Gin, Balsamic Raspberry Shrub,  
Cranberry Juice, Artisanal Mango Soda  
55

#### Iguazú

Artisanal Non-Alcoholic Yerba Mate Rum,  
Fresh Pineapple & Lime Juices, Lychee Purée,  
Demerara Sugar  
55

# Beverages

## *Wines*

### **WHITE**

150ML BOTTLE

#### **Torrontés**

50 250

Finca La Linda, Luigi Bosca Mendoza, Argentina

#### **Riesling**

80 400

Hugel, Riesling, France

#### **Chablis**

80 400

Bouchard Aîné & Fils Burgundy, France

#### **Pinot Grigio**

75 380

Forchir, Friuli Grave, Italy

### **RED**

#### **Cabernet Sauvignon**

65 330

Reserva, Luigi Bosca, Mendoza, Argentina

#### **Pinotage**

50 250

Nedenburg, Western Cape, South Africa

#### **Pinot Noir**

60 300

Mud House, Central Otago, New Zealand

#### **Château Bel Air**

80 400

Bordeaux, France

#### **Carménère**

55 280

Reserva, Mapu, Chile

### **ROSÉ**

150ML BOTTLE

#### **Tempranillo**

50 250

Altozano, Gonzales Byass, Castilla, Spain

### **SWEET**

#### **Moscato D'Asti**

100 500

Viagnoli di Santo Stefano, Ceretto, Italy

### **SPARKLING & CHAMPAGNE**

#### **Gaudi Brut**

55 280

Vilarnau, Spain

#### **Laurent-Perrier**

180 900

Brut, Champagne, France

### **SPARKLING ROSÉ**

#### **Crémant de Bourgogne Rosé de Presse**

100 500

Louisi Bouillot, France



# Beverages

## *Spirits*

<b>TEQUILA Y MAS</b>	<b>50ML</b>	<b>RUM</b>	<b>50ML</b>
Patrón Silver	90	Angostura 5 Y.O.	55
Patrón Reposado	95	Kraken Black Spiced	90
Patrón Añejo	100	Coslings Black Seal	95
Tapatio Blanco	100	Doorly's XO	155
Tapatio Reposado	110	El Dorado Special Reserve 15 Y.O.	175
Hacienda de Chihuahua Sotol Plata	160	Ron Zacapa Sistema Solera	270
Herradura Reposado	195		
Don Julio Blanco	245		
Don Julio Reposado	260		
Don Julio Añejo	285		
Jose Cuervo Reserva de la Familia, 2017	395		
Don Julio 1942	485		
Grand Patrón Platinum	880		
Herradura Selección Suprema	920		

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# Beverages

## *Spirits*

<b>GIN</b>	<b>50ML</b>	<b>VODKA</b>	<b>50ML</b>
Hendrick's	60	Absolut Blue	65
Tanqueray London Dry	60	Ciroc	85
Bombay Sapphire	65	Belvedere	90
Tanqueray 10	85	Grey Goose	90
Opihr Oriental Spiced London Dry	95	Sipsmith Sipping	95
Aviation	150	Beluga	380
Brockmans Gin	150		
Fifty Pounds	150		
Zuidam Dutch Courage	155		
No.3 London Dry	160		

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# Beverages

## *Spirits*

<b>SCOTCH WHISKY</b>	<b>50ML</b>	<b>PREMIUM BLENDS</b>	<b>50ML</b>
Glenlivet 12 Y.O.	80	The Famous Grouse	55
Lagavulin 16 Y.O.	185	Dewars Special Reserve 12 Y.O.	90
The Glenlivet 18 Y.O.	190	Johnnie Walker Black Label 12 Y.O.	90
Oban 2006	290	Johnnie Walker Double Black	90
Distillery Reserve	300	Ballantine's 17 Y.O	160
Auchentoshan 18 Y.O.	325		
Bowmore 18 Y.O.	360		

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# Beverages

## *Spirits*

<b>AMERICAN WHISKEY</b>	50ML	<b>DIGESTIF &amp; LIQUEUR</b>	50ML
Jack Daniel's	65	Disaronno Amaretto	55
Maker's Mark	85	Sambuca Bottega	55
Bulleit 95 Rye	175	Edinburgh Gin Elderflower Liqueur	95
Mitcher Number 1 Sour Mash	205	Baileys Irish Cream	100
		Grand Marnier	105
<b>IRISH WHISKEY</b>		<b>BEERS</b>	
Jameson	60	Asahi	40
		Corona	40
		Estrella Daura	40
		Hoegaarden	40
		Peroni Nastro Azzurro	40

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# Beverages

## *Cafés Richard*

*Enjoy the intense aroma,  
taste and memory of a perfectly  
selected and blended coffee,  
by Cafés Richard.*

### **GROUNDING BEANS SELECTION**

#### **Flor Fina**

80% Arabica 20% Robusta

#### **Florio**

100% Arabica

#### **Ethiopian Moka**

100% Arabica

#### **Colombia**

100% Arabica

#### **Honduras**

100% Arabica

#### **DK Solela**

Decaffeinated

#### **Sumatra**

100% Arabica

### **HOT BREW**

#### **Sumatra Grand Cru Chemex**

#### **Ethiopian Grand Cru Siphon**

#### **French Press**

with your choice of single origin Grand Cru  
*Sumatra, Ethiopia, Colombia, Honduras*

#### **Aeropress**

with your choice of single origin Grand Cru  
*Sumatra, Ethiopia, Colombia, Honduras*

### **COLD BREW**

#### **Florio Drip Tower**

100% Arabica

#### **Flor Fina Nitro Cold Coffee**

# Beverages

## *Teas & Coffee*

### **HOT COFFEE**

**Espresso**

37

**Double Espresso**

42

**Cappuccino**

42

**Turkish Coffee**

48

**Arabic Coffee**

48

**Vaya! Latte**

50

### **COLD COFFEE**

**Nitro Coffee**

Decaffeinated *Sumatra,*  
*Colombia, Honduras*

60

**Iced Vaya! Latte**

50

**Iced Spanish Latte**

42

**Iced Mocha Latte**

42

**Iced Caramel Coffee**

48

**Iced Coffee**

37

### **TEAS 37**

**Darjeeling**

**Chamomile**

**Earl Grey**

**English Breakfast**

**Green Sencha**

**Jasmine Blossom**

**Masala Chai**

**Moroccan Mint**

**Rosehip & Hibiscus Infusion**

**Karak Tea**

# Beverages

## WATER

**Filette Still/Sparkling 375ml**  
28

**Filette Still/Sparkling 750ml**  
38

**Acqua Panna 750ml**  
45

**San Pellegrino**  
45

## SOFT

**Fresh Juices**  
40

**Juices**  
25

**Sodas**  
25

## NON-ALCOHOLIC WINE 125ML BOTTLE

**Alternativa Bollicine Bianco Dry** 54 205

**Alternativa Bianco** 45 205

**Alternativa Rosato** 45 205

**Alternativa Rosso** 45 205