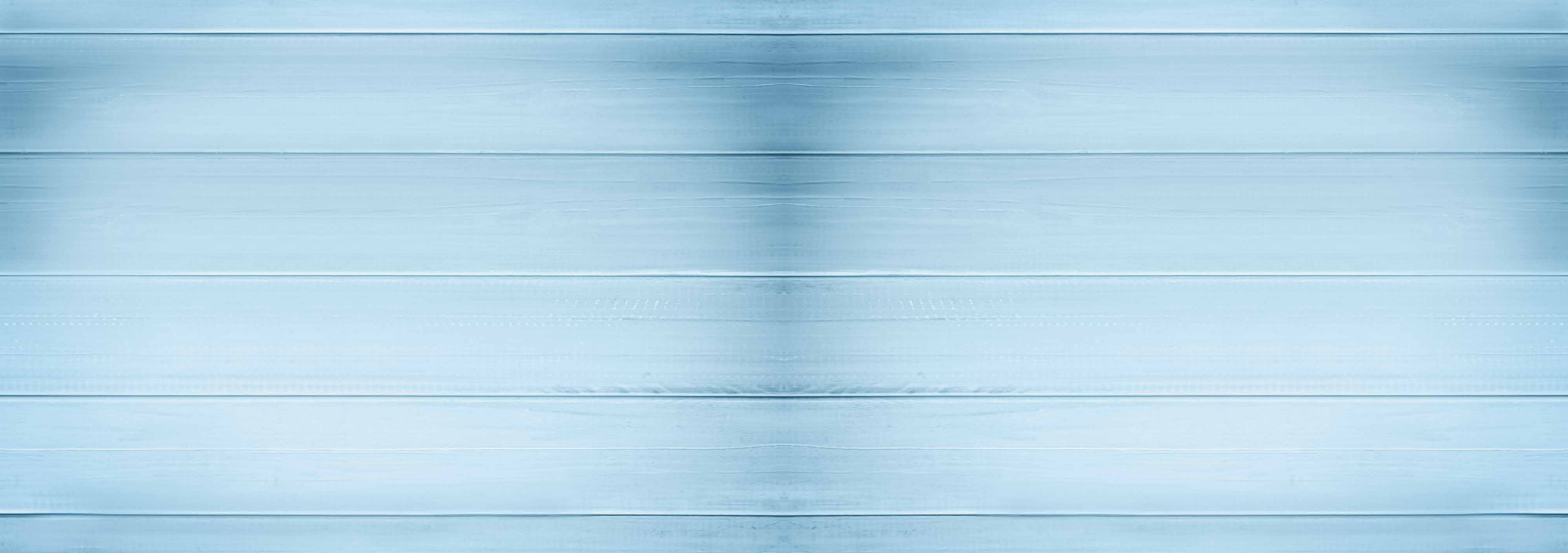


Al Terrace





Mezzeh

ZAYTON HALABI SALAD 30

Homemade mixed olives marinated with chili, walnut, lemon juice and olive oil

MOUTABEL 27

Grilled eggplant with tahini sauce

MUHAMMARA 30

A combination of bread crumbs, walnuts, olive oil, pomegranate syrup and sesame seeds

SPINACH SALAD 25

Sautéed spinach with onion, garlic & a drizzle of olive oil

ARTICHOKE SALAD 30

Artichoke hearts with Rocca salad, tomato, lemon juice and olive oil

BABA GHANOUSH 25

Roasted eggplant dip with onion, garlic, tomato, parsley, lemon juice and olive oil

HUMMUS BEIRUTI 30

Puree of freshly boiled chickpeas, tahini sauce, paprika, garlic, fava beans & chopped pickles

BALADI CHESSE WITH ZAATAR 30

Baladi cheese with zaatar and black olives

WARAK ENAB 30

Traditional vine leaves stuffed with seasoned rice, tomato, mint, parsley

LABNEH WITH MINT 25

Labneh with garlic, mint and a drizzle of olive oil

HUMMUS 27

Puree of freshly boiled chickpeas with tahini sauce

TABOULEH 30

Salad of finely chopped parsley and mint with fresh tomatoes, burghul, olive oil and lemon

FATTOUSH SALAD 30

Tomato and cucumber salad, fresh herbs, olive oil, pomegranate sauce with toasted Arabic bread

SIMAR AL BAHAR SALAD 55

Rocca leaves, topped with salmon, shrimps, calamari, avocado, olive oil and lemon juice

OKRA BIL ZAITE 25

Traditional Okra sautéed with onion, garlic, tomato sauce and lemon



Soup

SEAFOOD SOUP 40
(creamy or tomato sauce)

Seafood soup with fabulous eastern flavors,

LENTIL SOUP 20

Puree of red lentil, onion and garlic soup served with toasted Arabic bread

CREAMY MUSHROOM 25

White mushroom cooked with onion and garlic blended with fresh cream sauce

PRAWN ROCCA SALAD 50

Rocca leaves mixed with prawns, cherry tomatoes, dressed up with lemon juice, olive oil and Avocado

SMOKED SALMON 55

Salmon with sliced onion arranged on a bed of Rocca, all topped with capers and drizzle of Sour cream sauce

Hot Mezzeh

MIX FATAYER 25

Crispy fried meat sambousek, spinach fatayer, meat kibbeh, cheese roll

GRILLED HALLOUMI 30

Grilled halloumi cheese served with green leaves

BATATA HARRA 30

Crispy potato cubes sautéed with garlic, coriander, lemon juice and chili

AL TERRACE QUAIL 45

Grilled Quail bird marinated with lemon chili sauce

ROBYAN PROVINCIAL 45

Fried shrimp marinated in lemon coriander sauce

MOFARAKET BATATA 40

Crispy potato cubes fried with minced lamb & onion

HUMMUS WITH MEAT 35

Chickpeas dip with minced lamb and pine seeds

CHICKEN LIVER 30

Pan fried chicken liver flavored with pomegranate syrup, garlic and lemon

ARAYEES 60

Minced lamb with onion, tomato, mint, parsley, chili, garlic and pine seeds in grilled Arabic bread, served with yoghurt and tahini sauce

FETTET HUMMUS 40

Toasted pita and chickpeas tossed with spiced yogurt, topped with pine seeds and a choice of minced lamb or chicken

MOTAFSA CHICKEN WINGS 40

Grilled chicken wings with cherry tomatos, and garlic lemon sauce





Special
SEAFOOD PLATTER 225

Grilled prawns, grilled Garoupa fillet, grilled lobster, fried baby calamari with steamed seasonal vegetables and Basmati white rice.

*from
The Sea*

SAYADIEH RICE 90

A whole Hammour fish grilled with ginger, garlic, onion, oriental spices, pine seeds and olive oil, served with Basmati rice.

GAROUPA FILLET 80

Grilled Garoupa fillet with onion garlic, tomato, chili, and coriander served with tahini sauce and Basmati white rice

FRENCH FRIES 15

WHITE RICE 15

Basmati white rice cooked with herbs

Vegetarian Contains nuts



RUBYAN MASHWI 105

Grilled prawns with provencial sauce served with steamed Basmati white rice

RUBYAN MAQLI 105

Fried shrimps with garlic, and a capers and mayonnaise dip served with French fries

CALAMARI MAQLI 45

Fried calamari rings with capers and mayonnaise dip





from The Charcoal Grill



MIXED GRILL

105

A combination of Lamb Kebab, Lamb Kofta, Shish Taouk, Arayes, Lamb Chops, Onion with Sumac and French Fries

LAMB CHOPS

95

Grilled marinated lamb chops served with steamed vegetables and French fries

SHISH TAOUK

70

Cubed chicken marinated in garlic & lemon served with French fries

KEBAB HALABI

70

Minced lamb with parsley and onions served with French fries

SHISH KEBAB

75

Beef cubes marinated in olive oil and Arabic spices served with French fries

GRILLED BABY CHICKEN

70

Grilled boneless baby chicken with garlic sauce served with French fries

KEBAB KHESHKASH

75

Minced spicy lamb served with tomato sauce and French fries



Vegetarian



Contains nuts



At Terrace Delights



- CHEESE KUNafa**  **35**
A homemade, mild, and stretchy white cheese and cream with a topping of rich semolina pastry, fresh pistachio and syrup
- ICE CREAM**  **35**
Traditional Arabic ice cream rolled with pistachios
- ASHTA BEL ASAL**  **35**
Lebanese fresh cream with honey & pistachios
- FAWAKEH MOSHAKALEH** **30**
Sliced seasonal fresh fruits

 Vegetarian  Contains nuts



Traditional Mocktails

- JALLAB** **18**
Traditional Middle Eastern drink made with Grape molasses, dates & Rose Syrup.
- LEBANESE FRUIT PUNCH** **28**
Tropical Fruits blended & flavoured with rose syrup.
- ARABIAN DELIGHT** **28**
Fresh mint & Lemon juices blended with syrup
- MOJITO** **25**
Classic, Strawberry or Raspberry

Iced Tea

- LEMON** **22**
- PEACH or GINGER** **25**

Iced Coffee **25**

Americano | Latte | Cappuccino | Frapuccino

Milkshakes **25**

Vanilla | Chocolate | Strawberry

Mineral Water

- LOCAL** 500ml / 1.5 ltr **6 / 15**
- EVIAN** 330ml / 750ml **18 / 24**

Sparkling Water

- BADOIT** 330ml / 750ml **18 / 24**
- SAN PELLEGRINO** 250ml / 1l **16 / 28**



Soft Drinks

- Coke | Diet Coke | Sprite | Fanta **15**
- GINGER ALE** **18**
- ENERGY DRINK (RED BULL)** **20**

Fresh Juices **28**

Orange | Mango | Watermelon | Pineapple

Coffees

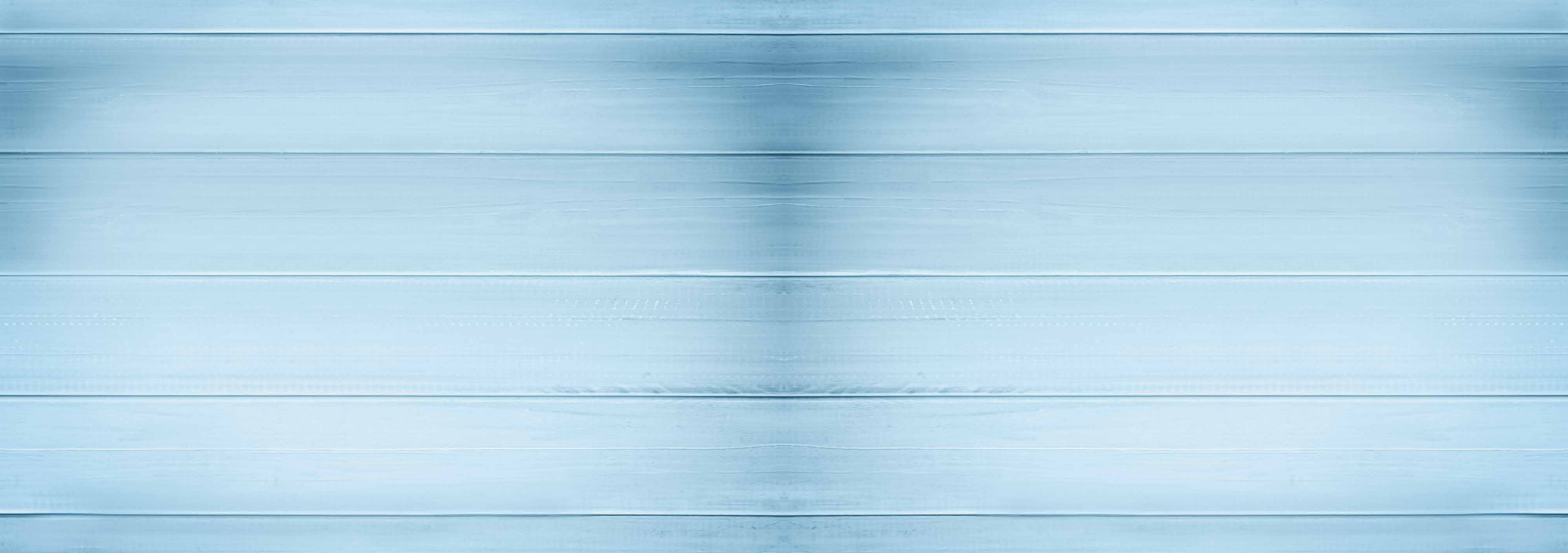
- ESPRESSO** **18**
- DOUBLE ESPRESSO** **22**
- MACCHIATO** **22**
- CAPPUCCINO** **25**
- CAFÉ LATTE** **24**
- HOT CHOCOLATE** **25**
- TURKISH COFFEE** **18**

Teas

- DILMAH TEA** **18**
• Earl Grey • English Breakfast • Jasmine
• Green Tea • Chamomile

Moroccan Tea **24**





فنادق سوق واقف
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