

SUSHISAMBA®

D O H A

SAMBA BRUNCH

SMALL PLATES

CORN BREAD honey-orange butter ^{G D}

CHORIZO SHAKSHOUKA eggs, jalapeno chimichurri, grilled flat bread ^{G D}

SHRIMP SEVICHE nashi pear, aji panca citrus sauce ^{S G}

SANDO TSUKUNE corn-fed chicken, brioche, pineapple soy glaze ^{D G}

BURRATA SALAD stracciatella, pecan nuts, yuzu kosho dressing ^{D N G}

CRISPY BOLINHO braised beef cheeks, rocoto aioli ^{G D}

SUSHI

CURED SALMON TIRADITO cherry tomato, coriander dressing ^G

SEA BASS NIGIRI onion salsa, rocoto ^G

TORCHED SALMON NIGIRI chives, wasabi mayo

ROLLS

YELLOWTAIL jalapeño, lemongrass dressing ^G

TUNA robata asparagus, cucumber, aji panca ^G

SALMON crispy skin, aji amarillo sauce ^G

SHRIMP avocado, sea bass furikake, mango salsa ^{G S}

SOFTSHELL CRAB pickled radish, quinoa, soy wrap ^{G S}

SCALLOPS masago, scallions, togarashi aioli ^{G S}

BEEF kabocha, shallots, ponzu ^G

LARGE PLATES

MISOSUKE grilled striploin, wasabi rice, mushrooms, den miso

DASHI POACHED SALMON potato rosti, cucumber pickled, dashi shitake velouté ^D

CRISPY DUCK CONFIT coconut corn pure, aji panca, duck jus ^D

DESSERT

COBBLER peach, cookie crumble, vanilla ice cream ^{G D}

BOMBOM DE FRESA ginger meringue, strawberry parfait, plums, lemon curd ^{G D}

TOSTON croissant, rapadura honey, cinnamon ice cream ^{G D}

Corporate Chef John Um

Executive Chef Esteban Guevara

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices are in Qatari Riyal (QAR)

V - vegetarian | VG - vegan | G - contains gluten
D - contains dairy | N - contains nuts | S - contains shellfish