

IL PRANZO

RAWberto's Bar

Chef's weekly special

Antipasti

(Sharing)

Burrata (V) (D)

Burrata, Sicilian datterini tomatoes, basil

Quinoa & Caprino (D) (V)

Sweet and sour quinoa, pickled vegetables, beetroot, Goat cheese sauce

Parmigiana (D) (V)

Oven-baked eggplant, tomato sauce, mozzarella, parmesan cheese, basil

Genovese Plin (D) (E)

Seared homemade Plin ravioli, Genovese beef, onion bernaise

Pinsa Bianca (D) (V)

Fior di latte and scamorza cheese, fresh black truffle

Secondi

(Choose One)

Tortelli al Tartufo (D) (E) (H) (N) (V)

Homemade Tortelli filled with ricotta and spinach, truffle cream sauce

or

Orata (S)

Seared Seabream fillet, broccoli puree, lentil, lemon

or

Guancia (D)

Braised Beef cheek, mushroom, mash potatoes

or

Cavolfiore (Vegan)

Cauliflower steak, mustard, truffle and vegetables jus

Dolci

(Sharing)

Selection of Italian Desserts (A) (D) (E) (N) (V)

BEVERAGE SELECTION

Cocktails

Negroni
Gin, Campari, sweet vermouth

Cuba Libre
Rum, coke, lime juice

Aurora
Vodka, Aperol, grapefruit,
passionfruit

Espresso Martini Shots
Vodka, Kahlua, espresso, vanilla

Apple-tini
Vodka, apple puree', lemon juice

Robertini
Vodka, passion fruit, vanilla

Spirits

Gin
Beefeater

Vodka
Stolichnaya

Tequila
Jose' Cuervo Silver

Rum
Bacardi Carta Blanca

Scotch whisky
Teacher's Highland

Wines

White
La Mura, Grillo Di Sicilia, Italy

Red
Montepulciano D'Abruzzo, Italy

Rosé
Santa Cristina, Italy

Prosecco
Bottege Millesimato, Italy

Beer

Budweiser, 33cl

Mocktails

Virgin Mojito

Café Shakerato
Espresso, vanilla, coconut water

Watermelon Mint Fizz
Fresh Watermelon, mint, lemon,
agave, soda

Inclusive of juices, soft drinks, water, coffee and tea

QAR 330/ Soft beverage package
QAR 480/ House pouring package
QAR 530/ Premium package

Inclusive of Cocktails and Prosecco