

MARINA BRUNCH

BY ROBERTO'S

Every Friday

RAWberto's Ankor Bar

Chef's weekly selection of Carpaccio, Ceviche & Tartare

'Capri' Appetizers

(Sharing)

'Aye-Aye Captain' - Insalata di Mare (V)(D)

Salad of squid, prawn, seabass, gazpacho, zucchini, carrot, cucumber & herbs crumble

'5 Knots' Quinoa & Caprino (V)

Sweet & sour quinoa, pickled vegetables, beetroot, goat cheese sauce

'Jack Sparrow' Bresaola & Carciofi (D)(V)

Cured beef Bresaola, artichokes, Grana Padano flakes

'Baywatch' Pinsa (D)(V)

Pizza base, burrata cheese, cherry tomato, basil pesto

Cruising Street Food

(Pass Around)

Cones of traditional Port Street Food

'Porto Cervo' Main Courses

(Choose One)

'Safe Harbor' Melanzana (D)(G)(V)

Smoked Eggplant, Grana Padano cream, tomato film, basil sauce

or

'Seven Seas' Paccheri (D)(S)(G)

'Paccheri' Pasta, squid, shrimp, catch of the day fish, basil, cherry tomato & lemon

or

'Surfer' Mezze Maniche alla Bolognese (D)(G)(V)

'Mezze Maniche' pasta, Bolognese ragout, Grana Padano fondue

or

'Super Yacht' Salmon (D)

Seared salmon fillet, torched broccoli, kale, sesame & verjus sauce

or

'Loose Cannon' Polletto (D)(G)(E)

Roasted Chicken, mushrooms, mashed potatoes

or upgrade for QAR 85 extra

'Pirate' Angus Ribeye (D)

Charcoal grilled Angus Ribeye Mb3+, potato millefeuille

'Amalfi' Sweets

(Sharing)

'Shark Attack' Selection of desserts (A)(D)(E)(N)(V)

D - Dairy / E - Egg / H - Homemade Pasta / N - Nuts / S - Shellfish / V - Vegetarian
Our Chefs will do their best to accommodate your dietary requirements, please inform your waiter.



Mocktails

Paradiso

Passionfruit, Lychee, Mango, Vanilla, Coconut Water

Raspberry Cooler

Raspberry, Mint, Lime, Soda Water



Cocktails

Aperol Splash

Aperol, Prosecco, Club soda

Love in Portofino

Gordons lemon gin, Homemade Grapefruit & Thyme cordial, Tonic Water

El Marinaio

Bacardi Black Rum, Amaretto, Lemon Juice, Sugar Syrup & Angostura Bitters

Negroni La Vela

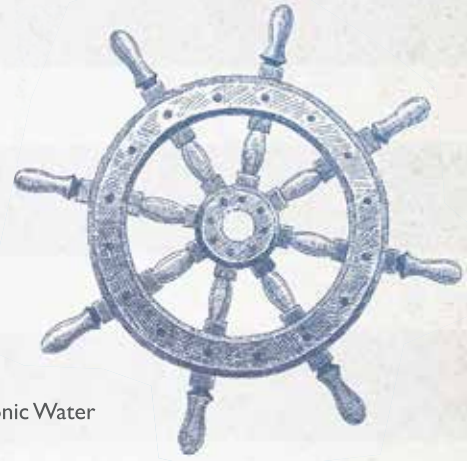
Beefeater Gin, Campari, Martini Rosso, Fernet Branca & spice mix

Saint-Tropez Martini

Pear brandy, Lillet Blanc, Basil, Black Pepper, Fresh Pear & Rosemary

Voyager

Jim Beam, Dry Marsala, Honey Syrup, Lemon Juice & Olive Oil Foam

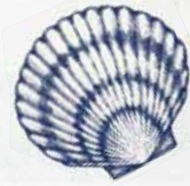


Wines & Beer

La Mura Grillo DOC, Italy

Bouchard Aîné & Fils Merlot, France

Selected House Beer



Spirits

Stolichnaya

Bacardi Carta Blanca

Beefeater

Jose Cuervo

Monkey Shoulder



Champagne

NV Moët & Chandon Imperial Brut, Épernay, Champagne, France
(subject to availability)



SOFT BEVERAGE PACKAGE QAR 350 PER PERSON
ENHANCED BEVERAGE PACKAGE QAR 450 PER PERSON
ENHANCED BEVERAGE PACKAGE + CHAMPAGNE QAR 790 PER PERSON

