



بہارِ وفا

فایا!



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

*All prices indicated are in Qatari Riyals.*

# 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

# Drinks



# 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

# Cocktails

## **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



# Wines

## SPARKLING & CHAMPAGNE

125ML BOTTLE

### Gaudi Brut

55 280

Vilarnau, Spain

### Laurent-Perrier

180 900

Brut, Champagne, France

## SPARKLING ROSÉ

### Crémant de Bourgogne Rosé de Presse

100 500

Louis Bouillot, France

## WHITE

125ML BOTTLE

### Torrentés

50 250

Finca La Linda, Luigi Bosca,  
Mendoza, Argentina

### Chablis

80 400

Bouchard Aîné & Fils Burgundy, France

### Riesling

80 400

Hugel Et Fils, Alsace, France

### Pinot Grigio

80 400

Forchir, Friuli Grave, Italy

*All prices indicated are in Qatari Riyals.*

# Wines

## ROSÉ

125ML BOTTLE

### Tempranillo

50 250

Altozano, Gonzales Byass, Castilla, Spain

## SWEET

125ML BOTTLE

### Moscato D'Asti

100 500

Vignaioli di Santo Stefano, Ceretto, Italy

## RED

### Cabernet Sauvignon

65 330

Reserva, Luigi Bosca, Mendoza, Argentina

### Pinotage

50 250

Nedenburg, Western Cape, South Africa

### Pinot Noir

80 400

Mud House, Central Otago, New Zealand

### Château Bel Air

80 400

Bordeaux, France

### Carménère

55 280

Reserva, Mapu, Chile

# 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		

*All prices indicated are in Qatari Riyals.*

# 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		

*All prices indicated are in Qatari Riyals.*

# 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 Distillery Reserve 2006	290	Johnnie Walker Double Black	90
Auchentoshan 18 Y.O.	325	Ballantine's 17 Y.O.	160
Bowmore 18 Y.O.	360		

*All prices indicated are in Qatari Riyals.*

# Spirits

## AMERICAN WHISKEY

50ML

Jack Daniel's

65

Maker's Mark

85

Bulleit 95 Rye

175

Mitcher Number 1 Sour Mash

205

## IRISH WHISKEY

Jameson

60

## DIGESTIF & LIQUEUR

50ML

Disaronno Amaretto

55

Sambuca Bottega

55

Edinburgh Gin Elderflower Liqueur

95

Baileys Irish Cream

100

Grand Marnier

105

## BEERS

Asahi

40

Corona

40

Estrella Daura

40

Peroni Nastro Azzurro

40

*All prices indicated are in Qatari Riyals.*

# 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**

# 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



# Non-Alcoholic

## 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