



Baraha Square - Iftar Menu

Enjoy Iftar at Baraha Square with Mandarin Oriental, Doha

Laban ^D
Local Dates and Apricots

COLD APPETISERS

Cold Mezze & Arabic Salad ^{D G N}
Hummus Beruti, Beetroot Mutable, Pesto Hummus, Baba Ganouj, Muhammara
Labneh Bil Tomb, Fattoush, Tabouleh, Stuffed Vine Leaves, Moussaka, Potato Harra

International Salad & Appetisers ^{D G N}
Caesar Salad, Greek Salad, Quinoa Beetroot Salad, Red Bean Salad
Wild Mushroom Artichoke Salad, Waldorf Salad, Coleslaw Salad, Panzanella Salad, Roasted Pumpkin Salad

Fresh Local Sourced Salad Bar from Heenat Salma Farm ^{D G N}
Aragula, Cucumber, Swiss Chard, Baby Spinach, Lettuce Green, Mustard Leaf Lettuce
Mustard Leaf, Coriander, Dandelion, Hot Pepper, Collard, Beetroot, Dill, Radish
Olive Oil, Lemon Dressing, Balsamic Dressing

Middle Eastern Cheese Station ^{D G N}
Feta Cheese, Akawi Cheese, Kashkaval, Nabulsi, Shanklish, Baladi, Jibneh Arabieh, Majdouli, Flavored Labneh Balls
Walnuts, Almonds, Pecans, Pistachios, Dry Prunes, Dry Apricots
Pomegranate, Strawberry, Fig, Honey, Assorted Jam

SOUPS

Moroccan Harira Soup ^{D G}
Traditional Lentil Soup ^{D G}

BREAD STATION

Cheese & Zaatar Bread Roll ^{D G}
Brioche Rolls ^{D G}
Kalamata Olives Bread Roll ^{D G}
Baguette ^{D G}
Markook ^{D G}
Pita Bread ^{D G}
Whole wheat Arabic Bread ^G
White Arabic Bread ^G

Hot Mezzeh ^{D G N}
Spinach Fatayer, Kibbeh, Meat Sambousik, Cheese Fatayer

Traditional Lamb Ouzi ^{D G N}
Oriental Rice and Cucumber Yogurt

D – Dairy | G – Gluten | N – Nuts | V – Vegetarian



ARABIC MAINS

Beef Harees ^{D G N}
Lamb Thareed ^{D G N}
Chicken Daoud Basha ^{D G N}
Beef Shish Barak with Laban ^{D G N}
Chicken Biryani with Raitha, Pappad ^{D G N}
Rubiyan Harrah ^{D N}
Eggplant Chickpeas Salona ^{D N}
Moujadara ^{D G N}
Steamed Rice ^{D N}

SHAWARMA STATION

Chicken Shawarma ^{D G N}
Beef Shawarma ^{D G N}
Traditional Condiments, Tomato, Tahina, Pickled Cucumber Jar Jeer

IZU LIVE PASTA STATION

Mushroom Rigatoni ^{D G}
Rigatoni Pasta with Izu Pink Sauce ^{D G}

LIANG ASIAN STATION

Wok Station
Selection of Authentic Fried Rice, Egg Noodles, Stir Fried Vegetables

SUSHI STATION

Sushi ^{D G}
Cucumber Roll, California Roll
Crispy Crab Roll, Shrimp Tempura Roll

Salmon and Tuna Sashimi ^G
Served with soy sauce, pickled ginger and wasabi

THAI SALADS STATION

Yum Woon Sen Goong ^{D G}
Green Papaya, Yum Nua ^{D G}
Phla Kung ^{D G}
Cucumber Salad ^{D G}

PIZZA STATION

Margherita ^{D G N}
Pepperoni ^{D G N}

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GRILL STATION

Chicken Shish Taouk ^{D G N}
Beef Sheesh Kebab ^{D G N}
Lamb Kofta ^{D G N}
Grilled Local Fish ^{D G N}
Served with Tahini

INDIAN STATION

Classic Tandoori Chicken Tikka ^{D G}
Tandoori Mutton Seek Kebab ^{D G}
Paneer Butter Masala ^{D G}
Naan Bread

DESSERT STATION

Chocolate Fountain & Fruit Station
Watermelon, Rock Melon, Honeydew Melon, Musk Melon, Pineapple

Middle Eastern Desserts ^{D G N}
Cheese Kunafa
Um Ali

Crema Catalana ^D
Orange Zested Cream, Caramelised Brown Sugar

Mt Blanc ^{G N}
Chestnut Cake, Madagascar Vanilla Ice Cream Pain d'epices


Gelato ^D
Madagascar Vanilla, Chocolate

Sorbet
Coconut Rose, Mango, Strawberry

Desserts ^{D G N}
Orange Blossom Pistachio Pain de gene
Almond Raspberry Financier
Mango White Chocolate Profiterole
Chocolate Fudge Cake
Tart au Chocolate
Madagascar Vanilla Fruit Tart
Berries Cheesecake
Black Forest
Opera Cake
Medjool Date Cake
Seasonal Sliced Fruits

Arabic Sweets ^{D N G}
Asabeh Zeina, Balah Al Sham, Katyef Walnut
Basboosa, Hallawat El Jeben, Pistachio Balorieh
Baklava, Logaimat, Chingali, Khanfaroush

Oriental Delights ^{D N G}
Turkish Delight
Mamoul
Goraiba
Barazek

Verrines 
Peach Raspberry Greek Yogurt Verrine ^D
Mango Pistachio Muhallabieh ^{D N G}
Tropical Fruit Verrine ^V
Plant Based Chocolate Pot de Crème ^{VG}
Strawberry Tiramisu ^{D G}

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