



# MULBERRY BRUNCH

THE WEEKEND ROAST

LAUNCHING FRIDAY 24TH JULY

Your favourite neighbourhood tavern launches Mulberry Brunch!

Enjoy a sharing banquet of your favourite Mulberry dishes, with a classic British Roast Dinner, and our famous cheese board selection.

Wash down with a menu of signature cocktails, icy brews and robust grapes.

**AVAILABLE FRIDAY & SATURDAY 1PM- 4PM**



OPENING TIMES

WEEKDAYS | 3:00PM - MIDNIGHT

WEEKENDS | 12:30PM - 1:00AM



HAPPY HOUR

SUNDAY-WEDNESDAY | 3PM-8PM

SATURDAYS | 4PM-8PM

## RESERVE IN ADVANCE

BOOK YOUR TABLE



+974 4492 4630



@mulberrytaverndoha



mulberrytaverndoha.com





# MULBERRY TAVERN

ALWAYS AMONGST FRIENDS

## TO BEGIN

Spinach Leaves

Green apple ribbon, Shelton blue cheese, honey dressing.

52

Marinated Mixed Olives 

28

Seaweed & Fennel Chips

Anchovy aioli.

34

Puglia Burrata 

Green chilli, truffle, pistachio.

72

Beetroot Textures 

Avocado, goat cheese, walnut.

41

Crispy Baby Squid

Sweet & sour sauce, squid ink mayo.

56

## ARTISANAL BOARDS

Artisanal Charcuterie Board 

Mustard, condiments.

SM / LG  
69/98

Artisanal Cheese Board 

Fig jam, bread, honeycomb.

48/78

Mulberry Chicken Liver Pâté

Onion purée, brioche.

45

## BETWEEN BREAD

Duck Rilette

Pickled onion & gherkins, sourdough bread.

41

Roasted Vegetable 

Feta cheese, hummus, cereal bread.

36

Pulled Beef Sliders

Pulled beef, onion, cabbage coleslaw, sriracha sauce.

74

Cubanero Sandwich


Beef & veal ham, English mustard, sweet pickles.

69


Chicken Sando

Fried chicken, gochujang, tonkatsu sauce.

59

 Vegetarian

 Nuts

 Sustainable

All prices are in Qatari Riyal. For those with special dietary requirements or food allergies who may wish to know about the ingredients used, please alert your server before ordering.

F O O D

# MULBERRY TAVERN

ALWAYS AMONGST FRIENDS

## MAIN

<b>Fish &amp; Chips</b> Battered fish, peas & chips, tartare sauce.	82
<b>Grilled Octopus</b> Ravigote sauce, pickled vegetables, basil oil.	74
<b>Hammour</b> Fennel, lemon butter sauce.	88
<b>Wagyu Beef</b> Arugula, salsa verde.	132
<b>Snacking Lamb Cutlet</b> Garlic cream, Xinjiang spices.	98
<b>Bakar Chicken</b>  Roasted corn-fed chicken, turmeric, galangal, kaffir leaves.	66
<b>Spiced Pumpkin</b>  Glazed lentils, potato crackers, red onion jam.	52
<b>Barbecue Glazed Grilled Red Cabbage</b>  Pickled mustard seeds, carrots, tender broccoli stem.	54

## ON THE SIDE


<b>Rustic skin potato fries.</b>	22
<b>Roasted cauliflower, yogurt, dukka spices.</b>	26
<b>Truffle potato fries, Parmesan, chives.</b>	32
<b>Roasted roots, Worcestershire sauce, cumin.</b>	28
<b>Seasonal green leaves, French dressing.</b>	22

## FOR THE SWEET TOUCH

<b>Vanilla Panna Cotta</b> Guinness jelly, chocolate textures.	26
<b>Strawberries</b> Coconut sorbet, orange blossom, lime.	28
<b>Mulberry Cheesecake</b> Cream cheese, mulberry, crumble, pears.	29

 Vegetarian

 Nuts

 Sustainable

All prices are in Qatari Riyal. For those with special dietary requirements or food allergies who may wish to know about the ingredients used, please alert your server before ordering.