



THE OUTPOST CONTINENTAL BREAKFAST

QAR 150

Your Choice of Freshly Squeezed Orange or Watermelon Juice
Choice Of Eggs
(Green Omelet, Scrambled, Fried, Boiled)
Homemade Granola Bowl
Fruit Salad with Rosewater and Pistachio
Baker's Basket
(Served with Butter, Jam and Honey)
Your Choice of Freshly Brewed Coffee or Tea Served with Hot or Cold Milk

AL BARARI AMERICAN BREAKFAST

OAR 150

Your Choice of Freshly Squeezed Orange or Watermelon Juice
Choice Of Eggs
(Green Omelet, Scrambled, Fried, Boiled)
Homemade Pancake with Maple Syrup
Chicken Sausage with Baked Beans, Sautéed Vegetables, Hash Brown Potatoes and Crispy Beef Bacon
Baker's Basket
(Served with Butter, Jam and Honey)
Your Choice of Freshly Brewed Coffee or Tea Served with Hot or Cold Milk

QATARI BREAKFAST

QAR 150

Your Choice of Freshly Squeezed Orange or Watermelon Juice
Foul Medames
Homemade Hummus
Classic Shakshuka
Qatari Balaleet
Baker's Basket

(Served with Butter, Jam and Honey)
Your Choice of Freshly Brewed Coffee or Tea Served with Hot or Cold Milk



AL BARARI

À La Carte Breakfast Menu

Classic Shakshuka

A mixture of gently poached eggs with our delicious chunky tomato sauce and crumbles of feta cheese QAR 65

Green Herb Omelet

Enjoy a healthy breakfast omelet loaded with a mixture of fresh herbs and Swiss Emmental cheese QAR 45

Granola Bowl

Our homemade granola oats served with Greek yoghurt, fresh fruits, and delicious almond butter QAR 80

Avocado Aficionado

Avocado Toast induced with Qatari spices and feta cheese served on freshly baked sourdough bread.

QAR 75

Qatar's French Toast

Infused French Toast with a touch of saffron, cardamon and crunchy pistachio

QAR 60

Cheese Platter

A beautiful selection of blue cheese, brie, aged cheddar and Swiss mountain cheese with nuts and dried fruits OAR 120

Foul and Hummus Platter

Al Barari's artisan hummus and foul recipe with fresh vegetables, pickles, and olives QAR 75

Qatari Balaleet

A sweet and savory traditional Qatari dish that combines sweet fragrant vermicelli noodles topped with curls of omelet QAR 55

Egg Benedict

A breakfast classic consisting of a split bun with bacon, perfectly poached eggs and some rich, tangy hollandaise sauce with a hint of mustard.

QAR 45



Al Barari Lunch & Dinner Menu

APPETIZERS

Creamy Hares Soup

Al Barari's earthy mushroom soup with wheat grains.

QAR 60

Delhi Lentil Soup

Rich lentil soup with freshly grounded cumin and coriander.

OAR 50

Quinoa Salad

Our healthy quinoa salad with grilled pumpkin, roasted chickpeas, and fresh pomegranate.

QAR 85

Buffalo Mozzarella Salad

Fresh buffalo mozzarella on a bed of Italian arugula served with pesto sauce and roasted pine nuts.

QAR 85

Barari Signature Fattoush Salad

Our signature Fattoush, made with crispy zaatar bread, vegetables, and halloumi cheese served with molasses dressing.

QAR 65

Truffle Fries

Our delicious French fries with white truffle oil and parmesan cheese.

QAR 60

Eggplant and Cauliflower Salad

Fresh baby spinach, parsley and lettuce topped with roasted eggplant and cauliflower served with our delicious yogurt dressing.

OAR 65

Matay Salad

A mixture of green leaves, fresh tomatoes, cucumber and roasted spicy potato served with green chutney dressing and topped with our secret crunch mix. OAR 65

Infused Taboula

The most popular salad of the Middle East prepared with a Qatari twist.

QAR 60

Qatari Sambossa Selection

Four kinds of delicious sambossa stuffed with cheese, chicken, vegetables, and beef with tamarin sauce.

OAR 70

Explorer Shrimps

Enjoy our delicious, battered shrimps coated in a mixture of mayonnaise and sriracha sauce.

OAR 110

French Fries

OAR 35



MAIN COURSES

Qatari Artisan Machbos

The popular Qatari dish made of chicken, lamb or shrimps with rice infused with secret Qatari spices.

Machbos with chicken QAR 110
Machbos with lamb QAR 120
Machbos with shrimps QAR 130

Asparagus Risotto with Shrimps

Our perfectly textured risotto with fresh asparagus and grilled prawns.

OAR 120

Al Barari Fettuccini

Fettuccini pasta deliciously prepared with fresh Italian herbs and fresh mushrooms. QAR 95

Stuffed Trussed Chicken Breast

A chicken breast stuffed with mushroom, spinach and mozzarella cheese and served with creamy mashed potato and mushroom sauce.

QAR 110

Mixed Grilled Platter

Assortment of mixed grilled meat of shish taouk, lamb chop, mutton shish kebab and cubed lamb served with hummus, tabola, Fattoush with crispy Arabic bread.

QAR 180

Penne Arrabbiata

Penne cooked to perfection in tomato sauce, finished off with parmesan cheese.

QAR 80

Grilled Salmon with Butter Lemon Sauce

Pan-fried Salmon filet on a bed of mashed potato served with creamy lemon butter sauce.

QAR 140

Classic Butter Chicken

Aromatic chicken cooked in buttery tomato sauce with Indian spices served with basmati rice and fresh naan.

QAR 120

Al Barari Seabass

Al Barari's seabass perfectly marinated and grilled surprises with unforgettable culinary flavors.

OAR 110

Hamour Fish Tannor

Grilled fish cooked to perfection with our homemade spices served with steamed rice or naan.

QAR 135

The Outpost Pizza

Chicken Tikka Pizza, Fresh Veggie Pizza, Beef Pepperoni Pizza.

QR 75

Pizza Margherita

QAR 55

Lasagne (for 4)

Layers of tender pasta sheets generously filled with savory blend of ground beef, rich bechamel sauce and a medley of melted cheeses.

OAR 400

Vegetarian Lasagne (for 4)

Layers of tender pasta sheets generously filled with assorted grilled eggplant, bell peppers and with rich tomato sauce and a medley of melted cheeses.

QR 300



PREMIUM CUTS

T-Bone Steak

Served with rosemary potato wedges and herb truffle infused tallow sauce.

QAR 250

Traditional Lamb Chops (4 Pieces)

Char grilled Lamb Chop served with hummus and Arabic Bread with homemade garlic sauce and green chutney

QAR 155

Garlic Honey Glazed lamb Chops (4 Pieces)

Pan Grilled Lamb Chop served with mashed potatoes, grilled vegetables with balsamic glaze.

QAR 155

DELIGHTS

Calamari

Fried fresh calamari served with homemade tartar sauce.

QAR 70

Al Barari Fish Fingers

Homemade fish fingers with our spectacular tartar sauce.

QAR 75

The Outpost Chicken Burger

Juicy, perfectly seasoned Chicken patty cooked on high heat and paired with French fries.

QAR 55

Golden Fried Prawns

Batter fried Jumbo Prawns served with hot garlic sauce.

QAR 85

KIDS MENU

Spaghetti Bolognese

QAR 80

Pizza Margherita

QAR 55

Wagyu Steak

Striploin Served with garlic truffle fries, grilled vegetable and your choice of mushroom or black peppercorn Sauce.

QAR 280

The Outpost Steak

Perfectly marinated premium rib-eye steak with your choice of pepper or mushroom suace.

QR 220

Chicken Satay

Perfectly grilled and nicely charred chicken skewers with mouthwatering peanut sauce.

QAR 60

The Outpost Beef Burger

Juicy, perfectly seasoned burger cooked on high heat and paired with French fries.

QAR 65

Halloumi Cheese Skewer

Fried halloumi cheese with bell peppers on skewer with Balsamic glaze.

QAR 40

Chicken Nuggets

QAR 40

French Fries

QAR 35



DESSERTS

Arabic Coffee Tiramisu

QAR 60

Om Ali Pistachio

OAR 55

Fruit Salad with Rose Water

OAR 65

Saffron Chia Pudding with Dates

OAR 60

Rehash Cheesecake

QAR 55

PREMIUM TEA SELECTIONS

White Tea

Pai Mu Tan Tea

QAR 75

Green Tea

Oolong Green Tea, Moroccan Tea,

Jasmine Queen Tea

QAR 70

English breakfast, earl grey

QAR 60

Flowering Tea

Enchanted Beauty Tea, Refreshment tea

QAR 90

Herbal Infusion

Chamomile, Verbena, Lavender

OAR 60

FRESHLY ROASTED COFFEE

WATER SELECTION

FRESH JUICES

QAR 50 Orange

Single Espresso

QAR 25

Cappuccino

QAR 45

750ml 330ml QAR 30 QAR 20

Pineapple

Double Espresso

OAR 35

OAR 35

QAR 45

Spanish Latte

QAR 55

Perrier San Pellegrino Vitel Lemon Mint Mango

Evian

Americano

Café Latte

OAR 25

Arabic Coffee served with dates

Turkish Coffee

QAR 40

OAR 25

Sprite

Flat White **OAR 45**

Coca Cola

SOFT DRINKS

Fanta

CUSTOMER ALLERGEN INFORMATION:

Please ask a member of the food service team for advice on the allergen ingredients found in the foods we prepare. We will be happy to provide information about ingredients in all our dishes.