

A LA CARTE



# INDIAN FOREST PERFUME

STARTERS



A sneak peek into the forests of India.  
Enjoy the aromas and the rich produce that  
the Indian forests have to offer with an  
earthy and woody fragrant mood.

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# INDIAN FOREST PERFUME

## STARTERS

275

### WILD MUSHROOM CHAI <sup>V</sup>

mushroom 'tea leaves' |  
white truffle snow  
55

### DAHI BATATA PILLOW

aloo puchka | beet yoghurt |  
tamarind caviar  
45

### TULSI KEBAB <sup>N</sup>

cumin cheese papad | tomato basil foam  
60



### PERI PERI MANGO PUCHKA <sup>V</sup>

black & gold puri | mango pearls  
55

### TANDOORI GUCCHI <sup>N</sup>

wild funghi ricotta | truffle malai |  
mushroom yakhni  
85

### GOAT CHEESE KEBAB

almond crust | pimento fraiche |  
mint chutney  
65



### GUJARATI KADHI RISOTTO

balushahi | khakra crisp  
75

### BHINDI CHAAR PYAZA

spiced onion velvet | roast & pickled  
eschalots | okra salli  
85

### MODERNIST MALAI PANEER <sup>N</sup>

mixed vegetable korma | paneer film  
95

### GUCCHI YAKHNI PULAO <sup>N</sup>

truffle | sona ka warq  
130

# OCEANIC WAVES

SEAFOOD



This act will assimilate the flavours and cultural mood of Indian coastal cuisine. It will be a tour de force from the rich culinary background of those regions and what the sea has to offer. Dishes in this course will be a combination of novel and familiar sea produce elevated through our cutting-edge culinary techniques.

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# OCEANIC WAVES

SEAFOOD

325

## TUNA & SEAWEED CHAAT

bluefin tuna | goan rechado | gundur chilli  
55

## SALMON BHEL

tandoor cooked salmon | Indian wasabi |  
puffed rice  
70

## VANNAMEI GARLIC PRAWNS

thayir sadam koji | samudri jhag |  
sea asparagus  
75



## CHETTINAD SPICED LOBSTER DOSA

lobster claw | curry leaf oil | oscietra caviar  
125

## TANDOORI HAMACHI

burnt chilli & coriander butter | ice plant  
95

## MAHI TAMALE

seasonal fish | masa | koliwada spice  
80



## MALABAR LOBSTER MOILEE

coconut milk | curry leaf | charcoal crisp  
295

## KONKAN TAWA FISH

crab xec xec sukke | ambat tikhat kalvan  
145

## CHINGDI MALAIKARI

tiger prawns | yellow mustard |  
creamy coconut curry  
165

## MALABAR PRAWN BIRYANI <sup>N</sup>

kaima rice  
180

# SONGS OF FIRE

ENTRÉE



Fire is considered a transcendental medium to higher realms in Indian culture. Thus, we will indulge you on a transcending journey of robust and bold flavours from the wealth of our rich heritage of Indian kebabs and curries. Dishes are prepared on open fire and tandoor clay oven with distinct charred flavours.



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# SONGS OF FIRE

ENTRÉE

295

## CHICKEN CAFREAL

gul mehendi stem | saltbush dust  
55

## NELLORE BEEF DUMPLING

pepper beef consommé | coriander oil |  
rice puff  
70

## GALAWATI LAMB & FOIE GRAS <sup>N</sup>

rhubarb chutney | sheermal  
85



## CHANDI MURGH TIKKA

cardamom | malai marinade |  
silver leaves  
75

## LEVANT LAMB SEEKH <sup>N</sup>

nihari espuma | rose dust  
95

## PRIME BEEF KAKORI KEBAB

butter kulcha | coriander tabbouleh  
105



## BARNESLEY LAMB CHOP

mathania chilli | Himalayan salt |  
roasted garlic  
165

## HAND PULLED BUTTER CHICKEN <sup>N</sup>

tomato makhani gravy  
140

## KUNDAN KALIYA LAMB SHANK

24 carat gold | ulte tawe ki paratha  
185

## MUGHLAI LAMB / CHICKEN DUM PARDA BIRYANI <sup>N</sup>

aromatic basmati rice | spices |  
cooked on dum  
155



# FROM OUR MEAT LIBRARY

ENTRÉE

## WAGYU PATHAR KE KEBAB

wild mushrooms | truffle snow |  
nilgiri green pepper salt  
195

## 48-HOUR SOUS VIDE SHORT RIB

curry parsnip purée | curry jus | glazed  
satavari | kashmiri morels  
255

## WAGYU RIBEYE

375

## BLACK ANGUS TOMAHAWK

675

## WAGYU CHEEK KULCHA

with 24 carat gold  
105



Served with:

madras curry salt

nilgiri green pepper salt

roast coconut salt

chettinad black salt

goan spiced salt

Himalayan pink

mathania chilli salt



# KULCHAS AND MORE

## KULCHA BREAD <sup>N</sup>

chilli garlic | coriander pesto |  
green pea & mint | four cheese & basil  
35

## MASKA BUN

mint balm  
20

## TANDOORI ROTI

plain | crispy | butter  
15

## LACHCHA PARATHA

pudhina | namak-mirch  
20

## NAAN

plain | butter | garlic  
15

## TRUFFLE CHEESE NAAN

45

## MASALA LIBRARY BREAD TASTING

assorted bread basket  
60



## AGED BASMATI RICE <sup>V</sup>

steamed  
35

## DAL MAKHANWALI

36-hour slow cooked black lentils | butter |  
tomatoes  
70

## MASOOR DAL TADKA

red lentils | ghee spice tempering  
50

## BOONDI CAVIAR RAITA / BARRANI RAITA

30

# HYMNS OF HIMALAYAS

DESSERTS



The Himalayas are known for their snow peaks, alpine glaciers, and a series of elevational belts that display different ecological associations of flora and fauna. Our finale dessert sequence is an ode to the characteristics of the mighty Himalayas.

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# HYMNS OF HIMALAYAS

## DESSERTS

### JALEBI CAVIAR <sup>N</sup>

rabdi | pistachio | saffron  
85

### JIGAR THANDA <sup>N</sup>

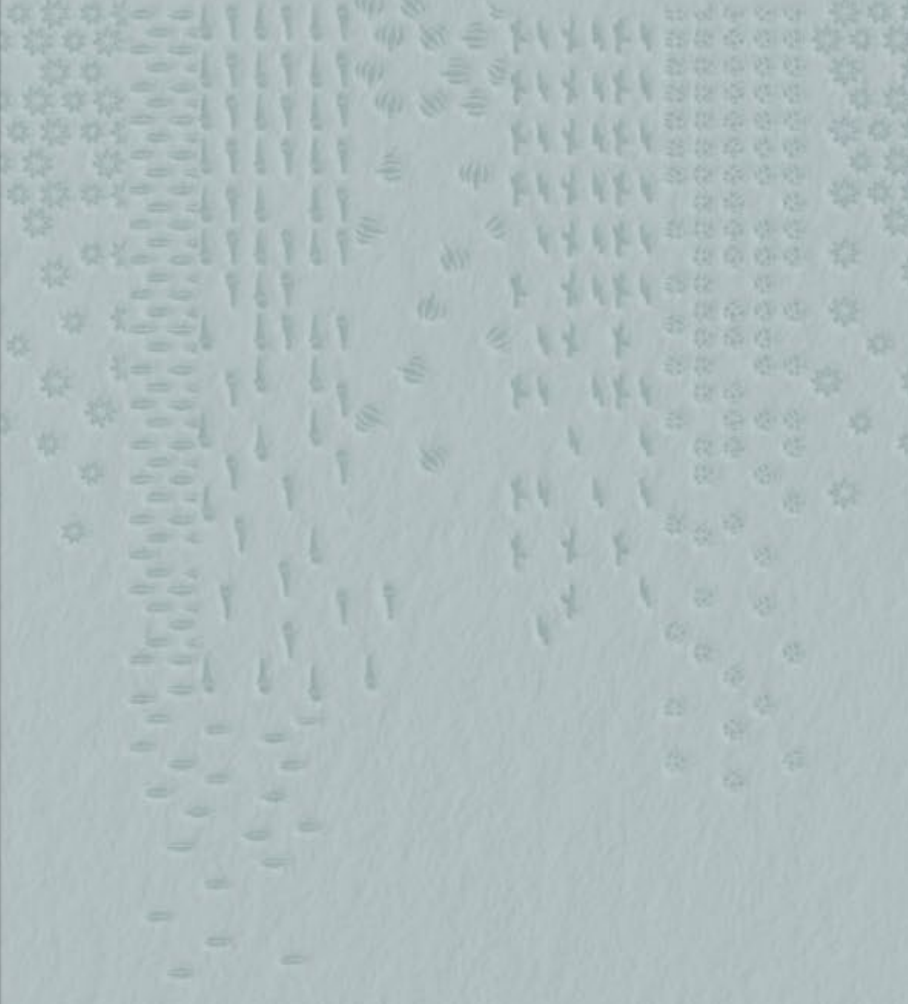
almond pisin | basundi | malai ice cream |  
24 carat gold  
55

### GOAN BEBINCA

baby coconut parfait | mango crisp  
65

### PA-LA-DA <sup>N</sup>

slow cooked rice pudding |  
fried coconut ice cream | berries |  
milk chips  
45



DRINKS





MASALA  
COCKTAILS



# MASALA COCKTAILS COLLECTION

95

## PERFUME

Vodka, Masala Chai Cordial, Indian Spices Essence  
Artisanal Turmeric & Curry Leaf Extract

## FIRE

Scotch Whisky, Fresh Lemon Juice,  
Artisanal Mango Soda, Cloves Smoke

## OCEAN

Gin Mare, Seaweed Cordial,  
Fresh Lemon Juice, Peychaud's Bitters

## HIMALAYA

Himalayan Pink Salt Tequila,  
Pomegranate & Fresh Pink Grapefruit Juice,  
Artisanal Almond & Passion Fruit Foam

## PANACEA

Cardamom Infused Cachaça,  
Artisanal Orange Liqueur, Fresh Lemon Juice

# MASALA SHUNYA COLLECTION

55

## ESSENCE

Masala Chai Cordial, Artisanal Turmeric & Curry Leaf Hydrosol,  
Fresh Lemon Juice, Darjeeling & Chamomile Drops

## SMOKE

Artisanal Non-Alcoholic Chocolate Liqueur,  
Fresh Lemon Juice, Artisanal Mango Soda, Cloves Smoke

## WAVES

Non-Alcoholic Gin, Seaweed Cordial,  
Fresh Lemon Juice, Artisanal Anise Bitters

## SNOW ABODE

Cranberry & Pomegranate Juice,  
Fresh Pink Grapefruit Juice,  
Artisanal Almond & Passion Fruit Foam

## REMEDY

Artisanal Cardamom Cordial, Forest Honey,  
Fresh Orange & Lemon Juices, Tonic Water

# WINE

SPARKLING & CHAMPAGNE	125 ML	BOTTLE
<b>GAUDI BRUT</b> Vilarnau, Spain	55	280
<b>LAURENT-PERRIER BRUT</b> Champagne, France	180	900
SPARKLING ROSÉ		
<b>LAURENT-PERRIER</b> Cuvée Rosé, France	280	1400
WHITE		
<b>CHARDONNAY</b> <b>COLUMBIA VALLEY</b> Stimson Estate, Washington, USA	50	250
<b>CHABLIS</b> Bouchard Aîné et Fils, Burgundy, France	80	400
<b>PINOT GRIGIO</b> Forchir, Friuli, Italy	80	400
<b>RIESLING</b> Hugel et Fils, Alsace, France	80	400
ROSÉ		
<b>BLANC DE NOIR</b> Boschendal, Stellenbosch, South Africa	55	280
RED		
<b>CHÂTEAU SAINT RÉMY</b> Fronsac, France	80	400
<b>PINOT NOIR</b> Mud House, Central Otago, New Zealand	80	400
<b>CABERNET SAUVIGNON</b> Reserva, Luigi Bosca, Mendoza, Argentina	65	330
<b>DOLCETTO D'ALBA ROSSANA</b> Ceretto, Piemonte, Italy	100	500
SWEET		
<b>MOSCATO D'ASTI</b> Vignaioli di Santo Stefano, Ceretto, Italy	100	500

# BEERS

DUVEL

60

ASAHI

40

TIGER BEER

40

FRANZISKANER

50 cl

60

MASALA  
SPIRITS



# SPIRITS

## SCOTCH WHISKY

SINGLE MALT	50 ML	BOTTLE
AUCHENTOSHAN 12 Y.O.	50	625
THE GLENLIVET 12 Y.O.	80	1000
GLENMORANGIE 10 Y.O.	85	1065
GLENGOYNE 12 Y.O.	95	1190
THE GLENLIVET 18 Y.O.	150	1875
LAGAVULIN 16 Y.O.	185	2315
GLENFIDDICH 18 Y.O.	190	2660
CAOL ILA	300	3750
LAGAVULIN 2003 DISTILLERS EDITION 2019	325	2315
AUCHENTOSHAN 18 Y.O.	325	4065
BOWMORE 18 Y.O.	360	4500
BUNNAHABHAIN 18 Y.O.	390	4500
PREMIUM BLENDS		
THE FAMOUS GROUSE	55	1100 <sup>1LT</sup>
DEWARS SPECIAL RESERVE 12 Y.O.	90	1125
JOHNNIE WALKER BLACK LABEL 12 Y.O.	95	1900 <sup>1LT</sup>
JOHNNIE WALKER DOUBLE BLACK	115	2300 <sup>1LT</sup>
CHIVAS REGAL 12 Y.O.	125	1750 <sup>75CL</sup>
BALLANTINE'S 17 Y.O.	160	2240 <sup>75CL</sup>
JOHNNIE WALKER BLUE LABEL	320	6400 <sup>1LT</sup>

# SPIRITS

## AMERICAN WHISKEY

	50 ML	BOTTLE
JACK DANIEL'S	65	1300 1LT
MAKER'S MARK	85	1060
BULLEIT BOURBON	130	1625
FOUR ROSES SINGLE BARREL	180	2520
RITTENHOUSE STRAIGHT	180	2520

## IRISH WHISKEY

JAMESON	60	1200 1LT
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## VODKA

ABSOLUT BLUE	65	1300 1LT
CÎROC	85	1190 75CL
BELVEDERE	90	1125
GREY GOOSE	90	1800 1LT
SIPSMITH SIPPING	95	1190
BELUGA	380	4750



# SPIRITS

## RUM

	50 ML	BOTTLE
ANGOSTURA 5 Y.O.	55	690
KRAKEN BLACK SPICED	90	1225
MATUSALEM 15 GRAN RESERVA	150	1875
DOORLY'S XO	155	1940
EL DORADO SPECIAL RESERVE 15 Y.O.	175	2190
RON ZACAPA SISTEMA SOLERA	270	3375

## GIN

HENDRICK'S	60	750
TANQUERAY LONDON DRY	60	1200 <sup>1LT</sup>
BOMBAY SAPPHIRE	65	1300 <sup>1LT</sup>
BEEFEATER PINK GIN	70	1400 <sup>1LT</sup>
BLACKWOODS	95	1190
OPIHR ORIENTAL SPICED LONDON DRY	95	1190
AVIATION	150	1875
BROCKMANS GIN	150	1875
ZUIDAM DUTCH COURAGE	150	1875
DEATH'S DOOR	160	2000
NO.3 LONDON DRY	160	2000

# SPIRITS

## TEQUILA & MORE

	50 ML	BOTTLE
JOSE CUERVO SILVER	55	770
PATRÓN SILVER	90	1260 <sup>75CL</sup>
PATRÓN REPOSADO	95	1330 <sup>75CL</sup>
PATRÓN AÑEJO	100	1400 <sup>75CL</sup>
HERRADURA SELECTION SUPREMA	920	12880 <sup>75CL</sup>

## BRANDY

HENNESSY VS	85	1065
BARON DE SIGOGNAC	105	1315
REMY MARTIN VSOP	130	1625
HENNESSY VSOP	135	1690
HENNESSY XO	290	3625



**MASALA LIBRARY**  
BY JIGGS KALRA

ROYAL INDIAN THALI

At Masala Library we endeavour to take you on a culinary adventure of the royal cuisines of India which will linger within you endlessly and create an infinite bond with our legendary hospitality. We create culinary delights inspired by age old classic recipes and cooking techniques, while incorporating the rich cultural heritage of these royal states. The experience will transform you back to being among the royal courts of the medieval ages where chefs specialize in a particular dish were invited to cook for the royals.

The Royal Cuisine of India is an amalgamation of Awadh, Hyderabadi and Rajasthani influences, where the finest and rarest spices and ingredients locally sourced from the souqs of Qatar are used to evolve dishes into gastronomic wonders here for the first time in Doha.

# ROYAL INDIAN THALI

195 QAR per person

## SHURUVAT

### ASPARAGUS AND EDAMAME GALOUTI

purple asparagus | edamame bean |  
hand pound spices | amla chutney

### PANEER ALOOBUKHARA <sup>N</sup>

homemade cottage cheese | spiced prune |  
tulasi marinade | garlic relish

### THAR KE PAPAD <sup>N</sup>

creamy cheese | potato galettes |  
papad crisp | apricot chutney

## DAAWAT-E-SHAHI

### NADRU YAKHNI

lotus roots | onion | yoghurt | Indian spices |  
homemade ghee

### PANEER LAVANG LATIKA <sup>N</sup>

cottage cheese | khoya | nuts | tomato curry |  
sone ka warq

### LUCKNOWI ALOO

young potatoes | bell peppers | tomato |  
roasted nuts

### DAL MAKHANWALI

36-hours slow cooked black lentils | butter |  
tomatoes

Served with a selection of Indian  
breads and raita.

## BIRANJ

### AWADHI DUM PARDA SUBZ BIRYANI <sup>N</sup>

aromatic basmati rice and spices  
cooked on dum

## MEETHA

### BANARASI GHEVAR KI CHAAT <sup>N</sup>

Rajasthani ghevar | milk clouds

# ROYAL INDIAN THALI

245 QAR per person

## SHURUVAT

### GALAVAT KI KEBAB <sup>N</sup>

smoked Indian goat | aromatic rose | clove |  
slow cooked

### HARI MIRCH AUR NIMBU KA JHINGA

tiger prawns | lemon chilli marinade |  
cooked in tandoor

### MURGH MAKHMALI KEBAB <sup>N</sup>

chicken tenders | green cardamom |  
coriander roots

## DAAWAT-E-SHAHI

### HYDERABADI DUM KA MURGH <sup>N</sup>

chicken pin wheels | cooked on dum |  
nutty sauce

### NALLI NEHARI

Indian goat shank | 27- hours slow cooked |  
vetiver essence

### SARSON MAHI AJWAINI

seabass fillet | Indian mustard |  
carom seeds

### DAL MAKHANWALI

36-hours slow cooked black lentils |  
butter | tomatoes

Served with a selection of Indian  
breads and raita.

## BIRANJ

### AWADHI DUM PARDA GOSHT BIRYANI <sup>N</sup>

aromatic basmati rice and spices  
cooked on dum

## MEETHA

### BANARASI GHEVAR KI CHAAT <sup>N</sup>

Rajasthani ghevar | milk clouds