

LA
BODEGA
NEGRA

DOHA



QATAR

TACOS
STARTERS
TOSTADITAS

SALADS
MAINS
SIDES

MOCKTAILS

L D N N Y C D O H A

SOFT SHELL CRAB TACO
Chipotle, Avocado & crispy kale
65.00



LAMB AL PASTOR TACO
*Lamb, grilled pineapple,
salsa verde*
50.00

PRAWN TACO
*Grilled prawn, agave,
chipotle, pineapple pico de gallo*
45.00

(HANDMADE SERVED IN PAIRS)

WAGYU TACO
*Wagyu suadero, salsa
martajada, cilantro*
70.00

MUSHROOM TACO
*Wild mushrooms, kale,
potato and pecorino*
45.00

GUACAMOLE
*Served with homemade tortilla,
crudité and salsa verde*
50.00

STARTERS

KING CRAB SALAD
*Avocado, salsa negra
& queso creme*
130.00

GRILLED CORN
Queso & chile de arbol
40.00

TRUFFLE
QUESADILLA RUSTICA
*Tres quesos, Black Truffle,
roasted tomato, Oyster mushrooms*
95.00

QUESADILLA CAMPECHANA
*Arrachera Flank steak,
Lamb Al Pastor, tres quesos,
Roasted tomato & Jalapenos*
95.00

CALAMARES FRITOS
*Crispy squid, mexican togarashi,
jalapeno aioli, cilantro & fresno chile*
55.00

LAMINADO ^{DE} SEABASS
*Aguachile verde, pomegranate,
green apple and jicama*
80.00

TUNA PALETITA
*Seared blue fin tuna, avocado crema,
pineapple pico de gallo*
70.00

TOSTADITAS

CHICKEN TOSTADA
*Chicken Tinga, black bean,
avocado, crème fraiche*
50.00

TUNA TOSTADA
*Tuna, avocado crema,
chipotle alioli, crispy leek*
55.00

PATO & SANDIA
*Duck confit, watermelon,
mint, cilantro, date
& chipotle vinaigrette*
65.00

SALADS

GUADALAJARA
*Yellow beetroot, green apple,
heirloom tomato, goat cheese
& pistachio*
65.00

GRILLED
PRAWNS
*Grilled Giant Prawns, chipotle
garlic sauce
& salsa macha*
190.00

FROM OUR WOOD
BURNING GRILL

LAMB
CHOPS
*Herb crust, pipian rojo,
pomegranate*
140.00

WAGYU RIBEYE
*Chargrilled 300g BMS7 Ribeye
served with chimichurri &
esquites*
340.00

GRILL

GRILLED
CAULIFLOWER
*Salsa macha sikil pak,
pineapple pico de gallo*
85.00

SPATCHCOCK YUCATAN
CHICKEN
*Whole Cornfed Chicken, Pibil Adobo
& Pickles*
275.00

DUCK
CARNITAS
*24-hour Confit Duck, served
with handmade tortillas
& salsa verde*
200.00

BLACK COD
*Chipotle Miso roasted
Black Cod with cured
grapefruit*
230.00

HOT PLATES

WAGYU BEEF
BARBACOA
*Slow roasted beef short rib in
adobo, butternut squash &
homemade tortillas*
320.00

BAKED FISH
*Hamour baked in banana leaf
with tomatillo & cilantro*
195.00

TRUFFLE MASH
35.00

SIDES

GREEN RICE
25.00

BRAISED GREENS
25.00

ROASTED POTATOES
25.00

ARANDONO
*Cranberry, agave,
lemonade*

MARGARITA VIRGIN
*Fresh lemon and lime, argarve
topped with ginger ale*

GARDENERS
*Cucumber, mint, ginger,
fresh lime, lemonade*

HERAS CROWN
*Fresh orange juice,
grenadine,
fresh lemon, soda*

MOCKTAILS

45.00

DRY PALOMA
*Grapefruit, argave,
fresh lime, club soda*

APPLE MOJITO
*Fresh mint, fresh lemon
& lime, apple, topped
with soda*

45

**HOMEMADE
LEMONADE**
*Fresh lemon juice,
sugar syrup, club soda*

PINA COLADA
*Coconut, pineapple,
vanilla*