

Bar Snacks

EDAMAME ^{So} Soybeans In Pod Finished with Basil Oil	35
CHEESE CROQUETTES (6 PIECES) ^{G, E, D, So} Signature Belgian Cheese Croquettes with Creamy Filling	70
BITTERBALLEN (8 PIECES) ^{Ce, G, E, D, Mu, Su, B, So} Traditional Veal Ossobuco Fricassee, Dijon Mustard	85
BBQ CHICKEN WINGS (7 PIECES) ^{G, E, F} Spicy BBQ Sauce Coated Chicken Wings, Chilli Sauce	85
POTATO NACHOS ^{G, Mu, D} Crispy Sliced Potato, Topped with Cheese	80
BELGIAN CAFÉ FRIES ^{E, Mu} Signature Steakhouse Cut Fries	40
LOADED FRIES ^{D, G, E, Mu, B} Cheese sauce, Gravy, Crispy Onion, Jalapeño, Beef Bacon bites	60
FISH BITES & CHIPS ^{A, Ce, E, F, G} Crispy Cured Fried Fish Bites in a Beer Batter with Fries & Tartar Sauce	85

SIP. SHARE. SAVOUR.

Hoppetizers & Starters

FINES DE CLAIRE OYSTERS ^{Mo} 6 PCS 12 PCS	150 285
French Oysters with Mignonette Sauce & Fresh Lemon	
BURRATA SALAD ^{D, N} Fresh Arugula, Baby Spinach with Housemade Pesto, Burrata Cheese & Tomatoes	95
BRUSSELS SPROUT CAESAR ^{G, E, F, D, CR} Classic Caesar Salad Enhanced with Brussels Sprouts + Chicken + Prawns	75 35 45
GREEN ASPARAGUS SALAD WITH FETA ^{D, N, G} Fresh Arugula, Baby Spinach with Green Asparagus, Feta And Balsamic Dressing	85
GARLIC SHRIMPS WITH FOCACCIA BREAD ^{D, Cr, G} Pan-fried Garlic Shrimps with Toasted Focaccia Bread	85
A POT OF TOMATO SOUP ^{D, G} Croutons, Oven-dried Cherry Tomatoes	50
FARM HOUSE CHEESE ^{G, D, N} Assorted Cheeses with Grapes, Dried Fruit, Crackers & Honey	95

Main Course

STEAK TARTARE ^{G, E, F, Mu, B} Toasted Sourdough Bread with Fresh Hand Chopped Beef & Fries	100
WILD RICE WITH FOREST MUSHROOMS ^{A, D} Portobello & Shitake finished with Seared Halloumi Cheese	100
SLOW BRAISED BEEF STEW ^{A, Ce, G, D, Mu, So, B} Traditional Belgian Beef Stew with Leffe Brune, Mashed Potatoes	110
CHICKEN AND CHEESE ROULADE WITH VEAL BACON ^{B, G, E, D, Mu, So} Green Beans, Herb Mash Potato	110
SIGNATURE BELGIAN CAFÉ SCHNITZEL ^{G, E, So, B, D, Mu} Fries, Field Greens with Creamy Mushroom Sauce & Fresh Lemon	125
LOCAL CAUGHT FISH & CHIPS ^{A, Ce, E, F, G} Fresh Cured Fillet of Fish in beer batter with Fries & Tartar Sauce	130
SPAGHETTI BOLOGNESE ^{Ce, G, E, D, So, B, Mu} Fresh Parmesan Cheese	90
WILD MUSHROOM PENNE ^{G, E, D, So, Mu} With Creamy Sauce	85
SHRIMP TAGLIATELLE ^{G, Cr, E, D, So, Mu} With Creamy Tomato Sauce	95

Sandwiches

Served with Belgian Fries

SIGNATURE BELGIAN CAFÉ BEEF BURGER ^{G, E, D, B} Homemade Beef Burger in a Potato Bun, Cheddar Cheese, Boston Lettuce, Tomato, BBQ Sauce	95
SIGNATURE BELGIAN CAFÉ CHICKEN BURGER ^{G, E, D, Mu, So} Home-made Panko Crumbed Chicken Burger with Brioche Bun, Boston Lettuce, Coleslaw, Tomato, Herb Sauce	90
SIGNATURE BELGIAN CAFÉ SCHNITZEL BURGER ^{G, E, D, Mu, B, So} Home-made Panko Crumbed Snitzel Burger with Rosemary Focaccia Bun, Radicchio Lettuce, Tomato & Lemon Mayonnaise	90
CROQUE MONSIEUR ^{G, D, Mu, B} Toasted Veal Bacon & Cheese Sandwich	80
CROQUE MADAM ^{G, E, D, Mu, B} Toasted Veal Bacon Sandwich with Fried Egg	85
HOT DOG ^{B, G, E, Mu} Bratwurst, Onion, Sauerkraut, Mustard	90

Our Belgian Pride

* MUSSELS *

CLASSIC Carrot, Leek, Celery, Parsley, Onion	BEER Classic with Hoegaarden, Cream
WHITE WINE Classic with White Wine	MEDITERRANEAN Classic with Garlic, Tomato, Herbs
GARLIC & CREAM Classic with White Wine, Garlic, Cream	GREEN THAI CURRY Lemongrass, Lime Leaves, Basil, Green Chili, Coconut Milk
PROVENÇAL Classic with Tomato, Feta, Rosemary	

185

DUTCH JUMBO MUSSELS WITH FRIES & MUSSEL DIP ^{A, CE, E, D, MO, MU, SU}

Sharing

BELGIAN CAFÉ PLATTER ^{A, Ce, G, E, F, D, Mo, Mu, N, B, So} Assortment of Bitterballen, Cheese Croquettes, Gratinated Half Shell Mussels, Fish Bites, Farm House Cheese, Thyme Honey, Dried Fruits, Crackers	175
SAUSAGE PLATTER ^{G, D, Mu, B} Assorted Sausage, Red Cabbage, Sauerkraut, Pickles, Mini Capsicum, Gherkin, Pickled Silver Onion	265
SHARING MEAT FEAST ^{G, D, So, B} Beef Short Ribs, Beef Sirloin, Lamb Chops, BBQ Chicken, Belgian Fries	365

Desserts

BRUSSELS WAFFLE ^{G, D, E} Classic Brussels Waffle with Vanilla Ice Cream, Fresh Berries, Whipped Cream & Chocolate Sauce	50
DAME BLANCHE ^{G, D, E} Vanilla Ice Cream, Hot Chocolate Sauce, Whipped Cream	50
CRÈME BRÛLÉE ^{G, D, E} Crunchy Caramelized Glaze & Fresh Berries	45
MOELLEUX AU CHOCOLAT ^{G, E, D, N} French Chocolate Cake with Dark Chocolate & a Lotus Biscuit Ice Cream	55

(A) ALCOHOL, (B) BEEF, (CE) CELERY, (CR) CRUSTEANCs, (D) DAIRY, (SO) SOYA, (E) EGG, (F) FISH, (G) GLUTEN, (MU) MUSTARD, (MO) MOLLUSCS, (N) NUTS, (S) SHELLFISH, (V) VEGETARIAN, (SU) SUIPHUR



f @ belgiancafédoha
LIKE, FOLLOW & TAG

This menu was made from 90% recycled materials.

BEVERAGE MENU

BELGIAN CUISINE IS UNFUSSY AND EVEN UNPRETENTIOUS AND YET ... NOWHERE ELSE IN THE WORLD IS SO MUCH IMPORTANCE ATTACHED TO GOOD TASTE IN ALL ITS ASPECTS.

Small secrets, great discoveries ■ BELGIAN CAFÉ DOHA

SIP. SHARE. SAVOR

Draught Beers



STELLA ARTOIS 29 25cl / 49 50cl
REFRESHING & PLEASANTLY MALTY - CLEAR & GOLDEN
Delightfully thirst-quenching with a malty middle & crisp finish, Stella Artois delivers a full flavour with just a hint of bitterness
ALC/VOL 5.2%



HOEGAARDEN 39 33cl / 49 50cl
GENTLE CITRUS & SMOOTH WHEAT - PALE & HAZY YELLOW
Spicy coriander & a hint of orange peel give Hoegaarden a superior refreshing character & a surprisingly smooth taste
ALC/VOL 4.9%



LEFFE BLONDE 39 33cl / 49 50cl
GOURMET BEER WITH GOLDEN COLORED MALT - DEEP GOLDEN
A pale Belgian ale, Leffe Blonde is full bodied with hints of vanilla & cloves
ALC/VOL 6.6%



LEFFE BRUNE 39 33cl / 49 50cl
DARK, SHARP & FULL-BODIED
Deep Autumn brown / Authentic Abbey beer with the aromas of roasted coffee, vanilla, cloves & dried fruits
ALC/VOL 6.5%



HEINEKEN 29 25cl / 49 50cl
CRISP & REFRESHING
Straw yellow / Full-bodied lager that is mild in bitterness & a balanced hops aroma
ALC/VOL 5%



PERONI 39 25cl / 55 50cl
SMOOTH & BALANCED
Pale golden / Crisp and refreshing Italian lager with subtle citrus notes, delicate bitterness, and a clean, dry finish.
ALC/VOL 5.1%

Bottled Beers



DUVEL 60
STRONG BLONDE ALE
Blond / Slightly fruity, dry aroma, well-hopped, with a slightly bitter finish
ALC/VOL 8.5%



LA CHOUFFE 70
STRONG BLONDE ALE - E
Unfiltered blond / Pleasantly fruity, spiced with coriander & a light hoppiness
ALC/VOL 8%



CHIMAY RED 70
TRAPPIST BROWN ALE
Copper / A round & full flavor with a refreshing feel given by the light bitter touch
ALC/VOL 7%



CHIMAY BLUE 75
TRAPPIST DARK ALE
Dark brown unfiltered / Powerful & complex bouquet of fine spices with a shade of caramel
ALC/VOL 9%



MAREDSOUS-6 60
ABBEY PALE ALE
Deep golden / A sparkling nose, complex flavors and a touch of bitterness
ALC/VOL 6%



MAREDSOUS-8 60
ABBEY DARK ALE
Dark burgundy / Full & complex taste with flavors of caramel, dried fruits & spices
ALC/VOL 8%

Ciders

SAVANNA DRY
DRY CIDER
Golden yellow / Tart & slightly aromatic with flavours of Granny Smith & Macintosh apple evident.
ALC/VOL. 6%

MAGNERS
IRISH STYLE CIDER
Golden orange / Mild malty flavors together with caramelized apples & tonic notes. 17 apple varieties used to create the balanced flavor
ALC/VOL. 4.5%

White Wine

TABLE MOUNTAIN GLS 50 | BTL 230
Chenin Blanc | Western Cape, South Africa

LOUIS ESCHENAUER GLS 65 | BTL 310
Chardonnay | Languedoc-Roussillon, France

ANAKENA GLS 55 | BTL 250
Sauvignon Blanc | Central Valley, Chile

CANELETTO GLS 65 | BTL 290
Pinot Grigio | Veneto, Italy

CHARTRON LA FLUER BTL 290
Sauvignon Blanc | Bordeaux, France

M. CHAPOUTIER 'MARIUS' BTL 340
Viognier | Languedoc-Roussillon, France

BOUCHARD AINE & FILS BTL 380
Aligote | Burgundy, France

HUGEL & FILS BTL 590
Riesling | Alsace, France

Red Wine

49 TABLE MOUNTAIN GLS 50 | BTL 230
Merlot, Western Cape, South Africa

LUIGI BOSCA LA LINDA GLS 65 | BTL 280
Malbec | Mendoza, Argentina

75 BOUCHARD AINE & FILS GLS 75 | BTL 330
Pinot Noir | Burgundy, France

DON CRISTOBAL BTL 350
Bonarda | Mendoza, Argentina

M. CHAPOUTIER COTES DU RHONE BTL 360
Grenache, Syrah | Cotes du Rhone, France

PENFOLD'S, KOONUNGA HILL BTL 480
Shiraz, Cabernet, South Australia

Rosé Wine

NEDERBURG GLS 50 | BTL 230
Pinotage, Shiraz, Carignan, Grenache, Western Cape, South Africa

SAUVION ROSE D' ANJOU BTL 295
Cabernet Franc, Gamay, Loire Valley, France

Sparkling Wines & Champagne

VARICHON & CLERC BLANCE DE BLANC GLS 60 | BTL 280
Chardonnay, Savoie, France

FREXINET CAVA GLS 70 | BTL 320
Macabeu, Xarel-lo, Parellada | Penedes, Spain

TINTORETTO DI CONEGLIANO GLS 95 | BTL 495
Prosecco, Veneto, Italy

MOET & CHANDON IMPERIAL BRUT, NV BTL 1500
Pinot Noir, Pinot Meunier, Chardonnay, Champagne, France

TAITTINGER BRUT RESERVE, NV BTL 1700
Chardonnay, Pinot Noir, Pinot Meunier, Champagne, France

All prices are in Qatari Riyals and all inclusive



Spirits

VODKA

Stolichnaya	49
Absolut	55
Grey Goose	85
Belvedere	85
Stoli Elit	80
Absolute Citron	55
Absolute Raspberry	55

GIN

Beefeater	49
Beefeater Pink	49
Beefeater 24	75
Tanqueray Special	49
Tanqueray 10	85
Bombay Sapphire	55
Hedrick's	75

RUM

Bacardi Carta Blanca	49
Bacardi Carta Negra	49
Captain Morgan Spiced Gold	49
Havana 7YO	65
Havana 3YO	55
Malibu	49
Sagatiba Pura (Cachaca)	49
Ron Zacapa 23YO	95

TEQUILA

Jose Cuervo Silver	49
Jose Cuervo Gold	49
Patron Silver	90
Patron Reposado	110
Jose Cuervo 1800	70
Mijenta Blanc	75

COGNAC

Hennessy VS	85
Hennessy VSOP	120
Courvoisier, XO	210

AMERICAN WHISKEY

Jim Beam	49
Jack Daniel's	60
Maker's Mark	70
Woodford Reserve	80

BLENDED WHISKEY

Johnnie Walker Red Label	49
Johnnie Walker Black Label	75
Johnnie Walker Gold label	165
Chivas Regal 12YO	75
Chivas Regal 18YO	155
Dewars 12YO	70
Monkey Shoulder	75
Jameson	60

SINGLE MALT WHISKEY

Cardhu 12YO	110
Glenlivet 15YO	105
Glenlivet 12YO	95
Glenfiddich 12YO	80
Glenmorangie 10YO	95
Laphroaig 10YO	95

APERITIVE & DIGESTIVE

Limoncello	49
Drambuie	49
Disaronno Amaretto	49
Isolabella Sambuca	49
Jagermeister	49
Baileys	49
Fernet-Branca	49
Pernod	49
Campari	49
Bottega Grappa	49
Frangelico	49
Pimm's	49
Midori	59
Tia Maria	49
Kahlua	49
Benedictine	49
Cointreau	49

Cocktails with a Twist

MINT CUCUMBER MARTINI

Gin, Cucumber, Lemon, Mint Oil

65

FASHION STAR MARTINI

Vodka, Passion Fruit, Lime, Procecco

95

STRAWBERRY RHUBARB SPRITZ

Vodka, Sparkling Wine, Strawberry, Rhubarb, Lemon, Soda

70

AMARENA OLD FASHIONED

Bourbon, Amarena Cherry Syrup, Saline, Peychaud's Bitters

70

BLACKBERRY ELDERFLOWER JULEP

Bourbon, Blackberry Shrub, Elderflower Syrup, Lime, Ginger Ale

70

MANGO BELLINI

Mango, Prosecco

75

Pitchers

APEROL SPRITZ

Aperol, Sparkling Wine, Soda, Orange

300

PINEAPPLE SANGRIA

White Wine, Triple Sec, Pineapple, Orange, Lime

325

MARGARITA

Silver Tequila, Triple Sec, Lime, Orange

275

WATERMELON BASIL MOJITO

Rum, Watermelon, Basil, Lime, Soda

250

PEACH ELDERFLOWER G&T

Gin, Peach Schnapps, Elderflower Syrup, Grapefruit, Mint, Tonic

250

Classic Cocktails

ESPRESSO MARTINI

Vodka, Kahlua, Espresso

70

WHISKEY SOURS

Whiskey /Amaretto/ lemon juice, sugar, bitters

70

NEGRONI

Gin, Campari, Sweet Vermouth

70

MANHATTAN

Bourbon, Bitters, Sweet Vermouth

70

MOJITO

Rum, Lime, Sugar, Mint

70

MAI TAI

Rum, Orgeat, Cointreau

75

BREAKFAST MARTINI

Gin, Cointreau, Orange Marmalade

75

GOLDEN DREAM

Galliano, Cointreau, Cream, Fresh Orange

70

Soft Drinks

PEPSI, DIET PEPSI, MIRINDA, 7UP, DIET 7UP

20

RED BULL, SUGAR FREE RED BULL

35

SODA, TONIC, GINGER ALE

20

SPARKLING WATER

25 / 35

STILL WATER

25 / 35

Fresh Juice

ORANGE, PINEAPPLE, MANGO, LEMON MINT

35

Mocktails

39

VIRGIN MOJITO

Original / Strawberry / Peach / Passion Fruit

RASPBERRY COOLER

Raspberry, Passion Fruit, Cranberry juice

VIRGIN COLADA

Pineapple, Coconut Syrup, Cream

CHAUFFEUR'S DAIQUIRI

Strawberry, Raspberry, Watermelon, Banana

Coffee

ESPRESSO

25

AMERICANO

30

CAPPUCCINO

30

CAFE LATTE

30

Tea

ENGLISH BREAKFAST

30

EARL GREY

30

GREEN

30

PEPPERMINT

30

CHAMOMILE

30

★ MONTHLY ★ HAPPENINGS

BREW & BRATWURST

The perfect mate date, a meaty platter of bratwurst with traditional sides paired with German brews.

300QAR

Monday | 12.30pm – 11.30pm

TUESDAY MUSSEL MADNESS

Mussels & Frites with a steaming 1kg pot of mussels served with brew or vino.

160QAR

Tuesday | 12.30pm – 11.30pm

WINGIN' IT

Whether you're into sweet, spicy, or savoury, wing it with a bucket of 16 wings available in your selection of 2 flavours.

128QAR

Wednesday | 12.30pm – 11:30pm

FRIDAY FISH & FRITES

Fish & Frites served with mushy peas, tartare sauce and a wedge of lemon.

Add on your favourite sip for a first-rate Friday.

155 QAR

Friday | 12.30pm – 7pm

HOPPY HOUR

Everyone needs a hoppy hour – offering a select menu of favoured sips.

Starting from 39 QAR

Sunday - Thursday | 12.30pm – 7pm

Friday | 4pm - 9pm

Saturday | 12.30pm – 4pm

BUCKET DEAL

Six Bottles– One Great Price.

Starting from 210 QAR

Daily | 12.30pm – 1.30am

HOPPETIZER RACK

The perfect way to bring everyone together – Belgian-style.

Share 5 crisp pints with 5 Belgian-inspired bites: cheese & beef croquettes, BBQ wings, fish bites, and golden fries. Ideal for after work, weekends, or game time.

395 QAR

Daily | 12.30pm - 11.30pm

