

EMBERS

Open-Fire Grill



SUCCULENT CUTS, FLAME-COOKED TO PERFECTION

Embers is a modern grill rooted in artisanal craft and instinctive cooking. It's where smoke, sear, and slow heat take centre stage — not for show, but to honour the primal satisfaction of flavour done right.


Here, the theatre lives in the details: a carefully watched fire, a perfect char, a quietly confident kitchen. Every dish — from ember-charred meats to seasonal vegetables and flame-grilled seafood — reflects a dedication to simplicity, boldness, and time-earned technique.


With its warm, contemporary setting and shareable menu, Embers invites honest connection over food that's generous, grounded, and quietly extraordinary.





STARTERS


HOKKAIDO SCALLOPS  QAR 125
Sea Scallop on Hot Himalayan Salt Block brushed with lobster -ink & finished with seaweed hollandaise.

WAGYU TATAKI  QAR 130
A5 Wagyu tataki with Beetroot Leather, Smoked Hibiscus reduction & truffle bearnaise .

ASHES & MILK  QAR 75
Charred Figs, Marinated Tomato Petals, Stracciatella , Pistachio pesto , old balsamic & Micro Sorrel.

CARABINERO GARDEN  QAR 140
Grilled Carabinero with Intense Pea Velouté, Black Garlic Crème, Burnt Mint Oil, Concentrated espresso-size shot of crustacean reduction, burnt rosemary milk foam.

BABY GEM CAESAR  QAR 75
Charred Baby Gem Caesar with Bone Marrow Sabayon & Dehydrated Togarashi Chicken Skin Crumble, Gochujang-Egg Yolk Caesar Emulsion.


FLAME-KISSED ASPARAGUS & 63°  QAR 75
Charcoal-Grilled Asparagus, 63°C Egg, Bone Marrow Sabayon, Wagyu Jus & Wild Mushrooms Pickled Shallot Petals, Fire-Roasted Herbs.


THE GARDEN’S
BOUNTY

JOSPER ROASTED CARROTS  QAR 45
Olive oil and yuzu coconut labneh, carrot gastrique, sunflower furikake.

EGGPLANT & MISO  QAR 55
Layered Smoked Miso Eggplant, Cashew-Basil Cream, Burnt Orange Zest & Toasted Za'atar Earth.

FLA MBADOU
CEREMON Y

OTORO TUNA BELLY CHARCOAL  QAR 155
Kissed with Wagyu Fat Drip, Burnt Shiso Oil, and Charred Yuzu Crystals.

COAL-GRILLED GILLARDEAU  QAR 185
Oyster in Its Shell with Flaming Wagyu Fat, Sea Lettuce Ash, and Finger Lime Char Crystals .



Icons next to each dish indicate the allergens present



Celery



Dairy



Eggs



Fish



Gluten



Gluten Free



Nuts



Sesame







Soya



Shell Fish

FROM SEA TO CHARCOAL

KING CRAB 	QAR 220
Charcoal-roasted king crab leg with black garlic sabayon served with spicy crab, edamame & crispy quinoa.	
BLACK COD 	QAR 175
Embers-grilled orange & miso black cod on kombu butter crust, charred yellow corn cream, burnt orange and coriander air.	
TWICE-COOKED OCTOPUS 	QAR 175
Finished on the grill along with fire-roasted bell pepper, shiso leaf, lime foam & Spirulina.	
CHARCOAL-BUTTER LOBSTER TAIL 	QAR 200
Cooked over open flame, brushed with smoked seaweed butter, burnt lemon gel, leek ash oil, & lobster coral hollandaise, smoked almond cream & Vacuum Brewer Lisboa consommé.	

WET-AGED SELECTION

AUSTRALIAN WAGYU MB 8-9

At Embers, our wet-aged Wagyu is matured in vacuum-sealed conditions to preserve natural moisture while allowing enzymes to tenderize the meat slowly. This results in a luxuriously smooth texture, deep marbling, & a clean, buttery finish. Each cut is grilled over open flame to highlight its rich flavor & refined succulence — the essence of fire and finesse.

AUSTRALIAN WAGYU TENDERLOIN MB 8-9 200G 	QAR 235
AUSTRALIAN WAGYU RIBEYE MB 8-9 300G 	QAR 299
AUSTRALIAN WAGYU STRIPLOIN MB 8-9 250G 	QAR 250
AUSTRALIAN WAGYU TOMAHAWK MB 8-9 1.2KG (FOR SHARING) 	QAR 1450

DRY – AGED SELECTION

USA PRIME GRASS-FED BEEF

At Embers, our dry-aged beef is matured slowly in controlled conditions to develop deep, concentrated flavor & a signature nutty richness. This process enhances texture, intensifies natural umami, & brings out the bold character of each cut — expertly grilled over open flame for a pure expression of fire and age.

DRY-AGED RIBEYE 300G 	QAR 450
DRY-AGED STRIPLOIN 250G 	QAR 400
DRY-AGED T-BONE 800G (FOR SHARING) 	QAR 1200

Icons next to each dish indicate the allergens present



ADD :

CORN-FED CHICKEN SUPREME	QAR 120
RACK OF LAMB	QAR 220

EMBERS – SIDE DISHES

JOSPER-GRILLED ROMANESCO WITH SPICY AJVAR & ALMOND GREMOLATA		QAR 55
EMBER-ROASTED LEEK HEARTS WITH BÉARNAISE MOUSSE & CAVIAR	  	QAR 75
GRILLED AVOCADO WITH PONZU GEL, NORI & TOASTED SESAME CRUMBLE	   	QAR 65
POTATO MOUSSELINE WITH TRUFFLE BUTTER		QAR 65
CREAMED SPINACH WITH NUTMEG & GRUYÈRE		QAR 55
HAND-CUT FRIES WITH PARMESAN ESPUMA	 	QAR 55
FRENCH GREEN BEANS WITH TOASTED ALMONDS & SHALLOT BUTTER	 	QAR 55

Icons next to each dish indicate the allergens present

SWEET INDULGENCES

LAVA-ROASTED PEACH, ROSEMARY SMOKE & ALMOND TUILE	QAR 55
Open-fire roasted peach with rosemary smoke infusion, paired with almond tuile & ricotta cream quenelle.	
FLAMBÉED PINEAPPLE MILLE-FEUILLE, CHILI CHANTILLY	QAR 55
Layered caramelized puff pastry with flambéed pineapple, spiced chili cream, & crackling burnt sugar top.	
CHARCOAL PAVLOVA, BLACKBERRIES & BURNT YUZU CURD	QAR 55
Meringue shell tinted with activated charcoal, filled with smoked vanilla cream, blackberries, & a torched yuzu curd center.	

BEVERAGE MENU

EMBERS SIGNATURES	QAR 60
GREEN FINGERS	
Yuzu, Cucumber Water, Sencha Green Cold Brewed Tea, Soda & Smoked Saline.	
COASTAL 75	
Lemongrass Night Orient 12 Botanicals, Fennel, Elderflower, Super Lemon Juice & Non-Alcoholic Sparkling Wine.	
BLACK FLAME	
Night Orient Black Reserve, Lapsang Souchong Cold-Brewed Tea, Blackberry Cordial & Ginger Beer.	
RED EMBER	
Merlot Grape, Pomegranate, Hibiscus, Vanilla, All Spice, Black Tea & Coffee.	
TOASTED ALEXANDER	
Night Orient Amaretto, Toasted Sesame Caramel, Rice Milk & Cream.	
TWILIGHT NEGRONI	
Chamomile Night Orient 12 Botanicals & Embers Cherry Aperitif.	
MIDNIGHT OLD FASHIONED	
Date Night Orient Black Reserve, Roasted Peach, Lemon Oleo Saccharum, Smoked Saline & Flamed Orange Zest.	

COLD BEVERAGES

SOFT DRINKS	QAR 25
Cola, Diet Cola, Sprite, Diet Sprite, Fanta, Soda, Tonic, Ginger Ale.	
ICE TEA	QAR 30
(Lemon, Pomegranate, Peach)	
ENERGY DRINKS	QAR 45
Red Bull or Red Bull Light.	
FRESHLY SQUEEZED JUICE	QAR 35
Lemonade mint, Orange, Carrot, Apple, Lemonade, Pineapple, Mango, Tomato, Strawberry, Fruit Cocktail.	

WATER

STILL LOCAL Pure still water which is locally sourced.	QAR 18 (S) QAR 22 (L)
STILL IMPORTED Premium imported still water.	QAR 25 (S) QAR 35 (L)
SPARKLING WATER Refreshing sparkling water sourced internationally.	QAR 25 (S) QAR 35 (L)

HOT BEVERAGES

TURKISH COFFEE	QAR 30
ARABIC COFFEE	QAR 30
ESPRESSO	QAR 35
DOUBLE ESPRESSO	QAR 35
AMERICANO	QAR 40
HOT CHOCOLATE 	QAR 35
CAPPUCCINO 	QAR 35
CAFÉ LATTE 	QAR 30
PREMIUM TEA (English Breakfast, Chamomile, Earl Grey, Green Tea, Moroccan, Ginger & Honey, Rose & Mint)	QAR 35

WINES

RED MERLOT WINE	BTL QAR 180 / QAR 40 PER GLASS
SAUVIGNON BLANC	BTL QAR 180 / QAR 40 PER GLASS
ROSE TEMPRANILLO	BTL QAR 180 / QAR 40 PER GLASS
SPARKLING BRUT	BTL QAR 200 / QAR 50 PER GLASS
SPARKLING ROSE	BTL QAR 200 / QAR 50 PER GLASS

BEER - QAR 35*

SPIRITS BTL QAR 250 / QAR 45 PER GLASS*

BLACK RESERVE
12 BOTANICS
DRY GIN STRAWBERRY

TOBACCO

MARLBORO (GOLD RED)	QAR 40/PACK
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Your preferences are important to us.
Please advise us of any dietary needs or allergies, and we'll gladly customize your order.

Note: *We serve only non-alcoholic drinks

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INDULGE IN AN IMMERSIVE CULINARY JOURNEY
THAT CELEBRATES THE ART OF GRILLING AND
THE RICHNESS OF GLOBAL FLAVORS