

EMBER

Open-Fire Grill

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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



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

QAR 125

WAGYU TATAKI



A5 Wagyu tataki with Beetroot
Leather, Smoked Hibiscus reduction
& truffle bearnaise .

QAR 130

ASHES & MILK



Charred Figs, Marinated Tomato Petals,
Stracciatella , Pistachio pesto , old
balsamic & Micro Sorrel.

QAR 75

CARABINERO GARDEN



Grilled Carabinero with Intense Pea Velouté,
Black Garlic Crème, Burnt Mint Oil, Con-
centrated espresso-size shot of crustacean
reduction, burnt rosemary milk foam.

QAR 140

BABY GEM CAESAR



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

QAR 75

FLAME-KISSED ASPARAGUS & 63°



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

QAR 75

THE GARDEN'S BOUNTY

JOSPER ROASTED CARROTS



Olive oil and yuzu coconut labneh,
carrot gastrique, sunflower furikake.

QAR 45

EGGPLANT & MISO



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

QAR 55

FLAMBADOU CEREMONY

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 .

FROM SEA TO CHARCOAL

KING CRAB



Charcoal-roasted king crab leg with black garlic sabayon served with spicy crab, edamame & crispy quinoa.

QAR 220

BLACK COD



Embers-grilled orange & miso black cod on kombu butter crust, charred yellow corn cream, burnt orange and coriander air.

QAR 175

TWICE-COOKED OCTOPUS



Finished on the grill along with fire-roasted bell pepper, shiso leaf, lime foam & Spirulina.

QAR 175

CHARCOAL-BUTTER LOBSTER TAIL



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.

QAR 200

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



Celery



Dairy



Eggs



Fish



Gluten



Gluten Free



Nuts



Sesame



Soya



Shell Fish

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 PONZO 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.

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Dairy



Eggs



Fish



Gluten



Gluten Free



Nuts



Sesame



Soya



Shell Fish

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

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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Dairy



Eggs



Fish



Gluten



Gluten Free



Nuts



Sesame



Soya



Shell Fish

E

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