EMBERS



SUCCULENT CUTS, FLAMECOOKED 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.

SIGNATURE STARTERS

BURRATA & FIRE-ROASTED FIGS — QAR 55
Creamy puglian burrata, fire-roasted fresh figs, marinated heirloom tomato petals, sicilian pistachio pesto, 12-year-aged balsamic, extra virgin olive oil and micro sorrel.

CANADIAN LOBSTER, CITRUS & AVOCADO — QAR 155
Charcoal-grilled canadian lobster, flame-kissed avocado, blood orange, finger lime, baby herbs, smoked citrus vinaigrette and a delicate lobster coral emulsion.

JOSPER ROASTED CARROTS — QAR 45
Josper roasted carrots, olive oil and yuzu coconut labneh, carrot gastrique, sunflower furikake.

BLACK ANGUS TATAKI — QAR 55
Lightly flame-seared black angus beef, beetroot leather, smoked hibiscus reduction, silky roasted bone marrow emulsion, and delicate mustard seed.

SMOKED TOMATO & RED PEPPER SOUP — QAR 45
Josper-grilled vine tomatoes, sweet red peppers, basil pesto, aged parmesan crisp and sourdough croutons.

SIGNATURE PASTA & RISOTTO

SHORT RIB PAPPARDELLE — QAR 70
Fresh pappardelle, 16-hour braised wagyu short rib, roasted shallots, parmesan fondue and crispy sage.

SEAFOOD LINGUINE "ALLA BRACE" — QAR 85
Charcoal-grilled tiger prawns, calamari, mussels and clams, linguine pasta, roasted cherry tomatoes, shellfish bisque reduction, confit garlic, amalfi lemon and fresh basil.

MUSHROOM RISOTTO — QAR 75
Risotto with roasted wild mushrooms, smoked mushroom velouté, black garlic, parmesan, thyme and truffle oil.

GRILLED ASPARAGUS RISOTTO WITH HOKKAIDO SCALLOPS — QAR 65
Creamy arborio risotto, charcoal-grilled green asparagus, seared hokkaido scallops, parmesan, lemon, chives and roasted hazelnuts.

EMBERS BURGER SELECTION

THE DOUBLE SMASH — QAR 75
Dry-aged beef, smoked cheddar, caramelized onions, house pickles, roasted garlic aioli, signature burger sauce, and shredded iceberg lettuce.

THE EMBER BURGER (SIGNATURE) — QAR 75
Dry-aged beef, smoked cheddar, caramelized onions, house pickles, roasted garlic aioli, ember signature sauce, and shredded iceberg lettuce.

LITTLE GRILL MASTERS (KIDS' MENU)

BIG FLAVORS FOR LITTLE FOODIES

MINI SMASH BURGER — QAR 55
Juicy beef patty, melted cheddar, soft brioche bun, crispy fries and ketchup.

GOLDEN CHICKEN BITES — QAR 45
Crispy chicken tenders, parmesan fries and homemade honey-mustard dip.

LITTLE PASTA LOVER — QAR 35
Penne pasta with a choice of creamy alfredo sauce or classic tomato and basil sauce, finished with parmesan.

AUSTRALIAN GRASS-FED BEEF | THE JOSPER EXPERIENCE

At embers, our premium australian grass-fed beef is carefully selected for its exceptional quality, natural flavor and distinctive character. Expertly grilled in our josper charcoal oven, where intense heat and natural smoke create a beautifully caramelized crust while preserving tenderness and juiciness. The result is a perfect balance of smoky depth, rich umami and the authentic taste of premium beef, elevated by the art of charcoal grilling.

AUSTRALIAN GRASS-FED BEEF TENDERLOIN | 200G — QAR 125

AUSTRALIAN GRASS-FED BEEF RIBEYE | 300G — QAR 110

AUSTRALIAN GRASS-FED BEEF STRIPLOIN | 250G — QAR 105

YOUR STEAK, YOUR SAUCE

CHOOSE FROM OUR SELECTION OF FRESHLY PREPARED SAUCES:

GREEN PEPPERCORN SAUCE
Cracked green peppercorns, beef jus and cream.

CLASSIC BÉARNAISE
Tarragon, shallots and butter emulsion, prepared without alcohol.

WILD MUSHROOM JUS
Roasted forest mushrooms, thyme and reduced beef stock.

CAFÉ DE PARIS BUTTER
Cultured butter, aromatic herbs and spices, prepared without alcohol.

CHIMICHURRI
Parsley, coriander, garlic, oregano, lemon and extra virgin olive oil.

SIGNATURE SIDES

TRUFFLE PARMESAN FRIES — QAR 35
Golden shoestring potatoes, aged parmesan, black truffle shavings and fine herbs.

JOSPER BROCCOLINI — QAR 35
Tenderstem broccolini, whipped lemon tahini, toasted sesame and pomegranate seeds.

POTATO GRATIN DAUPHINOIS — QAR 35
Thinly layered potatoes, slow-baked cream, gruyère cheese and a delicate touch of nutmeg.

WILD MUSHROOM FRICASSÉE — QAR 35
Seasonal forest mushrooms, shallot confit, cultured butter, fresh chives and crispy buckwheat.

CREAMED BABY SPINACH — QAR 35
Tender baby spinach, silky mascarpone cream, caramelized onion and toasted pine nuts.

WHY NOT? — YOUR FAVORITE CLASSICS

Because some favorites never go out of style.

At embers, we believe timeless classics always deserve a place at the table. Familiar flavors, comforting recipes and the simple pleasure of enjoying exactly what you crave. Whether served on their own or paired with your favorite steak, some dishes are simply too good to reinvent.

TRADITIONAL GREEK SALAD — QAR 35
Vine-ripened tomatoes, cucumber, kalamata olives, green peppers, red onion, creamy feta, oregano and extra virgin olive oil.

CLASSIC CAESAR SALAD — QAR 40
Crisp baby gem lettuce, aged parmesan, golden garlic croutons and traditional creamy caesar dressing.

ADD
GRILLED CHICKEN — QAR 25
OR TIGER PRAWNS. — QAR 35

MESCLUN SALAD — QAR 45
Tender mixed baby leaves, cherry tomatoes, shaved cucumber, garden radishes and a choice of classic vinaigrette, balsamic or lemon dressing.

PENNE ALL'ARRABBIATA — QAR 45
Penne pasta, rich san marzano tomato sauce, garlic, red chilli, fresh basil and extra virgin olive oil.

PINK PASTA — QAR 45
Penne pasta, silky tomato and cream sauce, parmesan cheese and fresh basil.

TAGLIATELLE ALFREDO — QAR 45

ADD
CHICKEN — QAR 25
OR PRAWNS — QAR 35
Ribbon pasta, creamy parmesan sauce, cultured butter, freshly cracked black pepper and italian parsley.

BEYOND THE STEAKS

AUSTRALIAN LAMB CHOPS — QAR 135
Josper-grilled australian lamb chops, rosemary chimichurri, fondant potatoes, glazed baby carrots and thyme-infused lamb jus.

MEDITERRANEAN SEABASS — QAR 105
Josper-roasted whole mediterranean seabass, braised baby fennel, taggiasca olives, tomato concassé, crispy capers and basil vierge.

TIGER PRAWNS — QAR 105
Charcoal-grilled jumbo tiger prawns, smoked paprika butter, sweet corn velouté, pickled shallots, coriander cress and a touch of yuzu kosho.

THE SWEET FINALE

CLASSIC VANILLA CRÈME BRÛLÉE — QAR 35
Silky vanilla bean custard beneath a delicate caramelized sugar crust, accompanied by fresh seasonal berries.

WOOD-FIRED APPLE TARTE TATIN — QAR 35
Golden caramelized pink lady apples, delicate puff pastry, tahitian vanilla ice cream, cinnamon crumble and apple cider-free caramel reduction.

CHARCOAL STRAWBERRY & WHITE CHOCOLATE — QAR 35
Lightly grilled strawberries, silky valrhona ivoire chocolate mousse, basil sorbet, almond sablé and aged balsamic glaze.

BEVERAGE MENU — QAR 35

Embers Signatures

GREEN FINGERS
Yuzu, Cucumber Water, Sencha Green Cold Brewed Tea, Soda, and Smoked Saline.

COASTAL 75
Lemongrass with 12 Botanicals, Fennel, Elderflower, Super Lemon Juice.

BLACK FLAME
Black Reserve, Lapsang Souchong Cold-Brewed Tea, Blackberry Cordial and Ginger Ale.

RED EMBER
Merlot Grape, Pomegranate, Hibiscus, Vanilla, All Spice, Black Tea and Coffee.

TWILIGHT NEGRONI
Chamomile with 12 Botanicals and Embers Cherry Aperitif.

COLD BEVERAGES

SOFT DRINKS — QAR 25
Cola, Diet Cola, Sprite, Diet Sprite, Fanta, Soda, Tonic, Ginger Ale.

ICED TEA — QAR 30
(Lemon, Pomegranate, Peach)

ENERGY DRINKS — QAR 45
Red Bull or Red Bull sugar-free.

FRESHLY SQUEEZED JUICE — QAR 35
Lemonade mint, Orange, Carrot, Apple, Lemonade, Pineapple, Mango, Tomato, Strawberry, Fruit Cocktail.

WATER

STILL LOCAL — QAR 18(S) / QAR 22(L)
Pure still water which is locally sourced.

STILL IMPORTED — QAR 25(S) / QAR 35(L)
Premium imported still water.

SPARKLING WATER — QAR 25(S) / QAR 35(L)
Refreshing sparkling water sourced internationally.

HOT BEVERAGES

TURKISH COFFEE — QAR 30

ARABIC COFFEE — QAR 40

ESPRESSO — QAR 30

DOUBLE ESPRESSO — QAR 35

AMERICANO — QAR 35

HOT CHOCOLATE — QAR 35

CAPPUCCINO — QAR 35

CAFÉ LATTE QAR 35

PREMIUM TEA QAR 35
(English Breakfast, Camomile, Earl Grey, Green Tea,Moroccan, Ginger, and Honey, Rose and Mint)

Your preferences are important to us.
Please advise us of any dietary needs or allergies, and we'll gladly customize your order.

Icons next to each dish indicate the allergens present

Celery Dairy Eggs Fish Gluten Gluten Free Nuts Sesame Soya Shell Fish