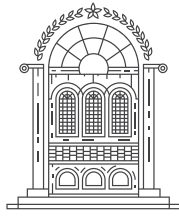


Italian Cuisine

EZDAN PALACE



Italian

Cuisine



A LA CARTE MENU

STARTERS

Beef carpaccio

Truffle olive oil, shaved parmesan and marinated arugula
QAR 70

Shepherd salad

Fresh buffalo mozzarella, roma tomatoes, tomato sabayon, aged balsamic reduction
QAR 65

“Vitello tonnato”

Veal tenderloin, tuna mayonnaise, caper berries
QAR 60

Baked Scamorza

Smoked mozzarella, turkey bacon, chunky tomato salsa
QAR 60

Prawn salad

King prawns, watermelon, eggplant caviar and avocado cream
QAR 90

Parmigiana mille feuille

Breaded and fried eggplant, marinara sauce and fresh mozzarella
QAR 55

Warm mushroom salad

Sautéed wild mushrooms, taleggio cheese, filo pastry
QAR 50

“Antipasto misto”

Grilled marinated vegetables, air-dried beef, blue cheese crumbles
QAR 55

SOUPS

Cream of wild mushrooms cappuccino, sautéed cepes

QAR 45

Butternut squash soup, crème double

QAR 45

Lemongrass infused tomato soup, pesto cigar

QAR 45

PASTA AND RISOTTO

Orecchiette with tuna

Yellow fin tuna, capers and fresh tomatoes
QAR 65

Tagliolini prawns

Tiger prawns, chili, tomato concasse, fresh butter
QAR 75

Mushroom cannelloni

Wild mushrooms, ricotta, sweet jus and white foam
QAR 65

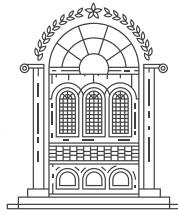
Pappardelle with cepes

Sautéed cepes in cream, shaved parmesan cheese, arugula
QAR 75

Spaghetti Genovese

Homemade pesto, toasted pine nuts, grated pecorino
QAR 55

EZDAN PALACE



Italian

Cuisine



Lobster risotto

Lobster chunks cooked in bisque, mascarpone cheese

QAR 90

Black ink risotto

Squid ink, baked cuttlefish, chives

QAR 65

Mushrooms risotto

Sautéed wild mushrooms, marinated mesclun mix

QAR 60

Saffron risotto

Iranian saffron, lamb casserole, gremolata

QAR 75

Gnocchi gorgonzola

Heavy cream, dolce latte gorgonzola cheese, arugula

QAR 60

Gnocchi napolitana

Tomato ragout, fresh basil and grana Padano cheese

QAR 50

PIZZA

Margherita

Tomato sauce, mozzarella, fresh basil

QAR 55

Primavera

Fresh tomatoes, fresh mozzarella, fresh basil

QAR 65

“Frutti di mare”

Mixed seafood, garlic, fresh tomato concassed, mozzarella

QAR 75

Pepperoni

Tomato sauce, mozzarella, Italian beef salami,

QAR 60

Diavola

Tomato, mozzarella, Spicy salami, sautéed mixed bell peppers

QAR 65

“Vegetariana”

Tomato sauce, mozzarella, mixed seasonal vegetables

QAR 55

Rucola e Bresaola

Air-dried beef, marinated arugula, tomato sauce, mozzarella

QAR 75

Salmone

Tomato, mozzarella, smoked salmon, crème fraiche, caviar

QAR 85

Siciliana

Tomato sauce, mozzarella, black olives, artichokes, anchovies, sun dried tomatoes

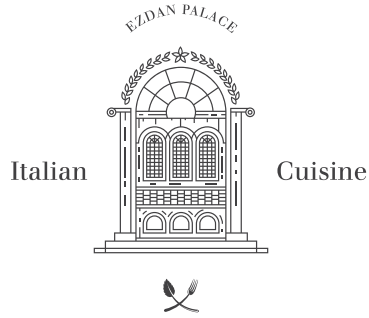
QAR 70

Al Pollo

Tomato sauce, mozzarella, Roasted herbed chicken, red onions

QAR 60





MAIN COURSE

Herb crusted rack of lamb, eggplant caponata, oven roasted rosemary potatoes
QAR 155

Slow braised lamb shank on soft polenta, grilled asparagus
QAR 140

Osso buco on saffron risotto, gremolata, seasonal root vegetables
QAR 155

"Filetto Rossini" - Beef tenderloin, seared foie grass, garlic pommes mousseline, jus
QAR 190

Potato wrapped hammour, Mediterranean salsa, micro herbs and lemon
QAR 145

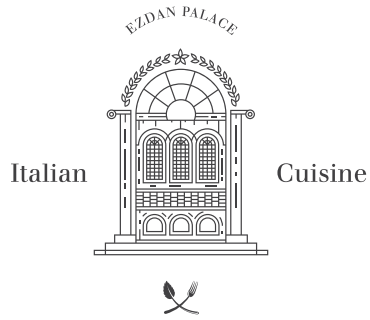
Crisp fried Chilean seabass, sautéed baby spinach, mashed potato, lemon butter sauce
QAR 195

"Seafood cartoccio" - branzino, tiger prawn, hammour and black mussels, bok choy, fresh tomato and basil, warm quinoa couscous
QAR 175

Blackened and Cajun spiced red snapper, caramelized pumpkin, waffle potatoes, beurre blanc
QAR 155

Mushroom crepes gratinated with asiago cheese, cream spinach, marinated mesclun mix
QAR 125

Quiche filled with ratatouille, gratinated with sauce hollandaise
QAR 125



DESSERTS - ITALIAN

Chocolate fondant cake, semi whipped cream, bourbon vanilla ice
QAR 45

Cinnamon spiced apple tart, crème Chantilly, caramel ice cream
QAR 45

White chocolate ganache pie on salted peanut
QAR 40

Lavender crème Brule, brown sugar
QAR 40

Orange zest tiramisu, espresso, cocoa
QAR 40

Hazelnut royaltine bar, black cookie crunch, kumquat compote
QAR 50