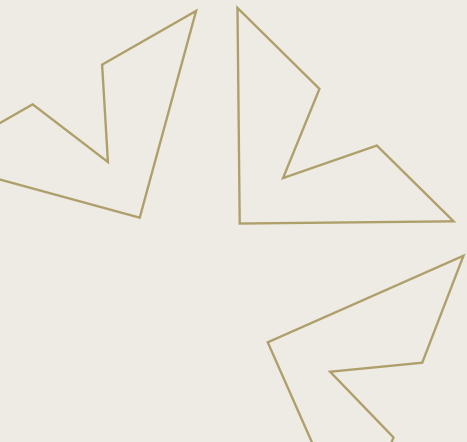
# THE TASTE OF QATAR GUIDE

2025 Edition

Taste of Qatar
BY QATAR TOURISM



# Introduction to the Program and Qatar's Culinary Landscape





# Introducing the Taste of Qatar Program



**His Excellency**
**Mr. Saad bin Ali Al-Kharji**
Chairman of Qatar Tourism

"Taste of Qatar is Qatar Tourism's official restaurant evaluation and classification program, designed to foster excellence across the culinary sector while reinforcing Qatar's global positioning as a world-class destination. The program reflects Qatar's commitment to enhancing service standards nationwide and to delivering exceptional hospitality experiences that enrich the dining journey for both residents and visitors."

## Vision

To establish Qatar as a globally recognized culinary hub where every dining experience reflects the highest standards of quality, creativity, and cultural richness, making it an unparalleled gastronomic destination that delights visitors, supports local businesses, and contributes to the nation's tourism and economic goals.

## Mission

To elevate Qatar's culinary landscape by fostering excellence in dining experiences, promoting exceptional service standards, and showcasing the country's rich and diverse gastronomic offerings, while supporting the growth of the local food and beverage industry and enhancing Qatar's position as a world-class tourist destination.

Learn more about the program

# Qatar: A Journey Awaits

Qatar has emerged as one of the world's most dynamic travel destinations, seamlessly blending rich heritage with bold modernity. From the futuristic skyline of West Bay to the timeless charm of Souq Waqif, the country offers visitors a captivating contrast between past and present.

Luxury accommodations range from iconic beachfront and waterfront resorts to intimate boutique heritage properties, while cultural landmarks such as the National Museum of Qatar and the Museum of Islamic Art offer immersive journeys through art, history, and identity. For adventure seekers, desert safaris, pristine coastal escapes, and the breathtaking Inland Sea at Khor Al Adaid promise unforgettable experiences found nowhere else in the region.

Qatar's culinary scene has evolved into a destination in its own right, featuring internationally acclaimed fine dining, celebrated local flavors, and a vibrant café culture that reflects the nation's multicultural spirit. Complementing this is a year-round calendar of world-class events that draw global audiences — from internationally followed motor racing at the Formula 1 Qatar Airways Qatar Grand Prix and elite tennis at the Qatar ExxonMobil Open, to major football competitions including the AFC Cup, the Arab Cup, and other elite international tournaments. Qatar also hosts flagship lifestyle and cultural showcases such as the Qatar International Food Festival, the Doha Jewelry & Watches Exhibition, and the debut of Art Basel Qatar, as well as globally influential gatherings like Web Summit Qatar that reinforce the country's standing as a hub for business and innovation.

With year-round sunshine, a strategic location connecting East and West, and a well-earned reputation for safety and genuine hospitality, Qatar continues to invest in world-class tourism infrastructure and elevated visitor experiences. It invites travelers to discover a destination where tradition and innovation coexist in harmony — a place that rewards curiosity, inspires exploration, and creates memorable moments at every turn.

# Culinary Tourism in Qatar

Culinary tourism has emerged as a central component of Qatar's destination strategy, reflecting the country's rich cultural heritage and its dynamic, forward-looking hospitality sector. Visitors today seek meaningful experiences, and food plays a critical role in shaping perceptions, memories, and overall satisfaction. Qatar's dining scene offers this depth through a blend of traditional Qatari cuisine, regional flavours, and internationally acclaimed concepts, all delivered within a framework of quality and service excellence.

Through initiatives such as Taste of Qatar and the introduction of globally recognised programs, Qatar Tourism is actively strengthening the foundations of the culinary sector. These efforts support consistency, professionalism, and innovation, while encouraging restaurants to continually refine their guest experience. At the same time, they provide visitors with confidence and clarity, helping them navigate Qatar's diverse dining landscape with assurance.

As part of the broader national tourism vision, culinary tourism contributes directly to economic diversification, talent development, and destination competitiveness. By investing in standards, people, and partnerships, Qatar is building a dining ecosystem that complements its cultural, leisure, and events offerings, reinforcing its position as a destination where exceptional food and hospitality are integral to the overall visitor experience.



**Mr. Omar Abdulrahman Al-Jaber**
Chief of Operations Affairs
at Qatar Tourism

"Taste of Qatar is a strategic step towards shaping the future of Qatar's food and beverages sector. As the first programme of its kind, developed by Qatar Tourism in collaboration with the Ministry of Public Health and Ipsos, it establishes new benchmarks for quality and service, while encouraging continuous improvement across the industry. Ultimately, the programme aims to elevate the guest experience and strengthen Qatar's position as a world-class dining and hospitality destination".



# 3-Star Rated Establishments

3-Star Rated
Establishments

# Fine Dining

Defined by precision, creativity, and exceptional service, Fine Dining establishments offer a refined culinary journey where every detail, from ingredients to presentation, is meticulously curated.


RESTAURANT RATING PROGRAM
Taste of Qatar
BY QATAR TOURISM
2025
برنامج تقييم المطاعم



# Coya

Peruvian

Nestled within the W Hotel's contemporary glamour, Coya offers a captivating journey into Peruvian gastronomy. The kitchen bridges ancient traditions with global sensibilities, tableside guacamole, classic sea bass ceviche, and the signature Chilean sea bass rice reflect this harmonious balance.

Tel: 4453 5416



# Curiosa

## By Jean-Georges

Latin American

At the Four Seasons, Curiosa By Jean-Georges celebrates the convivial spirit of Latin American dining. Lighter offerings, delicate Alaskan king crab toast and charred octopus, gracefully yield to heartier plates like the fragrant arroz con pollo and richly indulgent lobster rice.

Tel: 4494 8888

# Hakkasan

Cantonese / Chinese

Hakkasan offers an enchanting Cantonese dining experience within a captivating, sophisticated setting. Guests are treated to a tantalizing array of dishes: delicate dim sum, succulent stir-fries, and the signature Peking duck, each expertly prepared with the finest ingredients. Whether for a romantic evening or a gathering with friends, every visit promises a memorable culinary journey.



Tel: 4446 0170

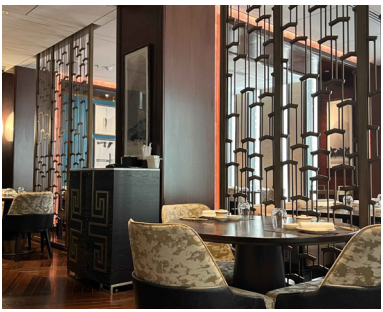
# Iksha360

Indian

Modern Indian gastronomy finds elegant expression at Iksha360, where traditional flavours are elevated through contemporary techniques and premium ingredients. The kitchen balances heritage with innovation, delicate tomato mustard caviar and reimagined tokri chaat sit alongside classics like butter chicken and slow-cooked Lucknowi raan musallam. Fragrant biryanis and the signature kulfi provide a fitting finale.



Tel: 4021 3333



# Liang

Chinese

A refined journey into Chinese gastronomy awaits at the Mandarin Oriental. Executive Chef Thomas Fong Chin Fan showcases his mastery of regional techniques, from delicate steamed dim sum to the theatre of peking duck carved tableside. Advanced wok cooking and signature braised black angus beef short ribs honour the integrity of exceptional ingredients with authentic precision.

Tel: 4008 8555



# Jamavar

Indian

Jamavar brings the grandeur of royal Indian kitchens to Doha, presenting refined cuisine rooted in centuries-old traditions. The menu journeys through the subcontinent, fragrant biryanis, tandoor-charred specialties, and curries of remarkable depth. Each dish reflects meticulous technique and premium ingredients. Elegant surroundings provide a fitting stage for Indian cuisine at its most sophisticated.

Tel: 4485 4535

## CHEF IZU ANI

Chef-Owner, Izu Restaurant
Mandarin Oriental

*Our environment shapes who we become and what we create. In Qatar, there is a high level of both quality and service, that encourages us to think creatively and expand to exceed the expectations of our guests. My time here has influenced the way I view hospitality and generosity, the way we come together and share meals.*



**Your culinary journey spans continents, how has Qatar influenced your approach to cooking and storytelling through food?**

Everywhere we visit has the ability to shape us, as long as we remain open to the opportunity to learn something new. My time in Qatar has taught me so much about food and culture, and what it means to the community.

**Izu is known for blending refined technique with a sense of warmth and simplicity. How do you strike that balance in both cuisine and guest experience?**

I find that often the simplest of dishes take the most expertise to perfect. We source the finest ingredients and take our time to develop the right balance on every plate. That approach has served us well in the kitchen and on the restaurant floor, where we invest in our guest experience and make the time to understand them, listen and build a genuine connection.

**What does it mean to you to operate within a luxury hotel environment like Mandarin Oriental while maintaining a strong, independent culinary identity?**

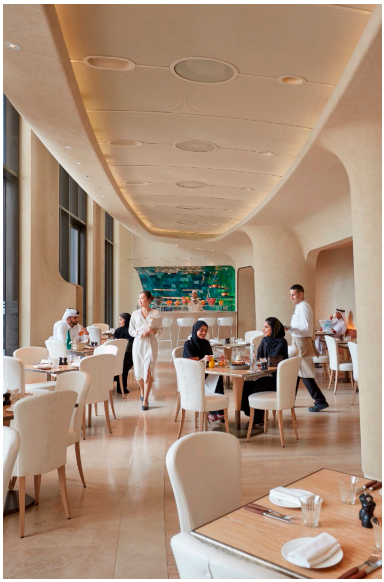
I am such a fan of Mandarin Oriental, they pay attention to the little details, which makes such a difference to every stay. They have given us a beautiful home in Doha, and it is such a privilege to be able to serve our cuisine and experience, within a thoughtful and beautiful environment.

**How do you see Qatar positioning itself on the global gastronomic map, and what role do chefs play in shaping that perception?**

There has been such incredible growth in Qatar's gastronomy, it is so exciting to be a part of it! There is so much talent here, which gives us the opportunity to build on our creativity, develop new ideas and continue to expand.







# IZU

French-Mediterranean

Chef Izu Ani brings his refined French-Mediterranean vision to the Mandarin Oriental. Shaped by years travelling Europe, his philosophy champions simplicity and impeccable produce. Seared foie gras with truffle jus demonstrates elegant precision, while hand-rolled rigatoni cloaked in truffle cream reveals a kitchen where quality ingredients are allowed to shine.

Tel: 4008 8555



# Morimoto

Japanese-Fusion

The legendary Masaharu Morimoto brings his acclaimed Japanese-fusion vision to the Mondrian Doha hotel. Traditional technique meets modern innovation, the iconic miso-glazed black cod, theatrical ishiyaki sizzling tableside, and Korean-inflected gochujang lamb chops demonstrate a masterful command of flavour that transcends borders while honouring Japanese culinary artistry.

Tel: 4045 5555

3-Star Rated
Establishments

# Upscale Casual Dining

Blending elevated cuisine with a relaxed atmosphere, Upscale Dining offers high-quality ingredients and attentive service in a more approachable setting.


RESTAURANT RATING PROGRAM
Taste of Qatar
BY QATAR TOURISM
2025
برنامج تقييم المطاعم



# B Lounge

Asian / Pan-Asian

Overlooking the marina, B Lounge pairs stunning waterfront views with an energetic, sophisticated ambience. By day, a stylish retreat; by evening, the space transforms with live entertainment and guest DJs. The kitchen delivers refined Asian-inspired sharing plates, delicate dim sum selections and artfully presented sushi platters complement expertly crafted cocktails.

**Tel:** 5080 4421



# Beefbar

Steakhouse / Contemporary International

A contemporary reinvention of the classic steakhouse, Beefbar showcases premium cuts sourced from the world's finest farms. Simple, precise cooking honours the integrity of exceptional beef, from the theatrical chateaubriand to delicate carpaccio kissed with yuzu. Lighter dishes like the vibrant tuna ceviche balance the menu. The setting is sleek and chic, where luxury feels refreshingly effortless.

**Tel:** 5111 1134

# Carbone

Italian-American

A celebration of classic Italian-American dining, Carbone brings timeless glamour to Al Maha Island. The restaurant embraces old-school sophistication, impeccable tableside service and nostalgic charm set the stage for iconic dishes executed with precision. Spicy rigatoni delivers bold, comforting heat, while the veal parmesan and creamy caprese burrata speak to a kitchen devoted to generous, soulful cooking.



**Tel:** 5111 1128


b-lounge

## YASSER ZEIN

CEO, Aura Hospitality

*In shaping the future of hospitality and restaurant groups in Qatar, we must think long-term—prioritizing resilience, relevance, and responsibility. Sustainable growth and thoughtful expansion require disciplined innovation and uncompromising standards. As leaders, our role is to balance ambition with integrity, building systems that scale without losing soul. Service excellence begins in leadership and culture and ultimately lives in every operational detail and guest interaction.*



**How do you see leading restaurant groups shaping Qatar's dining and visitor experience?**

At Aura, we see leading groups as market shapers. By investing in systems, people, and long-term partnerships, we help institutionalize hospitality, delivering consistency and credibility that build guest trust and elevate Qatar's positioning as a global dining destination.

**What principles guide Aura when developing new concepts in Qatar's dynamic market?**

Aura develops concepts with longevity and scalability at the core. We focus on strong brand DNA, disciplined unit economics, cultural relevance, and operational readiness, ensuring every concept succeeds locally while being built to scale regionally and internationally.

**What defines service excellence today, and how can it be delivered consistently at scale?**

Service excellence is consistency with care. At Aura, we deliver this through strong leadership pipelines, structured training, and clear standards that empower teams, allowing hospitality to feel genuine while remaining reliable across multiple brands and locations.

**What excites you most about the future of Qatar's F&B scene, and what advice would you offer new entrants?**

Qatar's F&B market is entering a phase of maturity and global visibility. As one of its drivers, we see the opportunity in sustainable growth. My advice: master fundamentals, invest in people, and scale only when execution is proven and repeatable.





# Chicago Rare

American Steakhouse

American steakhouse tradition finds elegant expression at the Four Seasons. Chicago Rare pairs stunning vistas with masterful cuts, the Australian Wagyu Delmonico, richly marbled and precisely cooked, exemplifies the kitchen's dedication to craft. The signature Chi-Town Platter invites sharing, while creative cocktails and attentive service ensure every visit becomes a memorable occasion.

Tel: 4144 3000



# Cipriani

Italian

From Venice to Doha, Cipriani upholds a singular philosophy: exceptional ingredients, masterful restraint. The famed beef carpaccio, invented here in 1950, remains a study in delicate simplicity. Silken tagliolini, golden veal Milanese, and the peach-kissed Bellini complete an offering where tradition needs no embellishment. Italian elegance, distilled.

Tel: 4453 6111

# Em Sherif Restaurant

Lebanese

A temple to Lebanese gastronomy, Em Sherif delivers Levantine cuisine with theatrical flourish and uncompromising authenticity. Generous mezze spreads, tender slow-cooked lamb, and delicate pastries honor the depth of Lebanese culinary tradition. The stunning waterfront setting at Al Maha Island adds coastal elegance and sea views to every celebration. Tradition meets sea breeze.



Tel: 5105 6666

# Fuego

Latin American

Latin American fire and flair converge at this JW Marriott destination. Fuego celebrates the region's bold culinary traditions, from bright, citrus-kissed tuna ceviche and tableside guacamole to the primal satisfaction of flame-grilled picanha and showstopping tomahawk. The journey concludes with comforting classics: creamy tres leches and silky flan mixto.



Tel: 4429 5146



# Gaia

Greek-Mediterranean

Mediterranean charm meets coastal elegance along the shores of W Beach. Curated by Chefs Izu Ani and Orestis Kotefas, GAIA celebrates Greek-Mediterranean heritage through dishes rooted in tradition and simplicity, while the waterfront views and sun-drenched interiors transport guests to the Aegean.

Tel: 4453 6200



# Gymkhana

Modern Indian

Bold spices and refined technique define Gymkhana's modern approach to Indian cuisine. Drawing inspiration from the subcontinent's rich culinary heritage, the kitchen delivers vibrant aloo chaat, tandoori lamb chops elevated by walnut chutney, and comforting chicken butter masala. Proceedings conclude with the cooling indulgence of saffron pistachio kulfi falooda.

Tel: 5107 1117



# Il Galante

Italian

Drawing inspiration from the historic cookbook Il Cuoco Galante, this elegant destination pays homage to authentic Italian culinary tradition. The kitchen champions the finest ingredients, prepared with reverence for time-honoured techniques. The signature mezzi paccheri alla Genovese, artisan Neapolitan pasta cloaked in slow-braised beef and sweet onion, finished with pecorino fondue, embodies this devotion to craft.

Tel: 4410 3310



# Isaan

Thai

Isaan brings northeastern Thailand's bold, soulful cuisine to Doha with vibrant authenticity. Chef Sirijan Saelee, a Young Michelin Chef Award recipient, leads an open kitchen where dishes emerge fiery and unapologetically punchy. The menu captures the rustic spirit of Thailand's Isaan region. Inviting surroundings and genuine hospitality complete an experience of substance and distinction.

Tel: 4448 1250

# Jardin

Mediterranean

Jardin, French for «garden», delivers Mediterranean cuisine in a lush, serene setting within Banyan Tree Doha. The kitchen draws inspiration from coastal traditions, offering fresh seafood, vibrant salads, and dishes with olive oil and herbs. A verdant escape where relaxed elegance meets sun-drenched flavors.



Tel: 4410 3332

# Kai's Songbird

Asian

From the team behind Michelin-starred Kai Mayfair in London, this enchanting venue brings Nanyang Chinese cooking to The Pearl. The kitchen draws on South China Sea traditions and childhood memories, blending familiar comfort with unexpected discoveries. Signature wasabi prawns, delicate soft-shell crab, and sea bass with black bean and mandarin peel reveal a menu full of personality and warmth.



Tel: 4424 1124



# Kumar

Indian Fusion

Kumar brings refined Indian fusion to Doha with culinary depth and contemporary flair. The kitchen preserves the essence of traditional Indian flavours while embracing global influences and modern technique. Signature butter chicken and fragrant short rib biryani honour heritage, while maharaja tempura and playful potato chickpea chaat reveal a spirit of inventive sophistication.

Tel: 4142 9519



# La Mar Doha

By Gastón Acurio

Peruvian

La Mar celebrates Peru's extraordinary culinary tapestry, a heritage shaped by Japanese, Chinese, Spanish, and Andean influences. The signature cebiche bar showcases pristine seafood with citrus and spice, while the charcoal oven yields smoky pulpo a la brasa. Soulful lomo saltado criollo and wok-fired churrasco chaufa complete a vibrant journey through Peru's diverse gastronomic traditions.

Tel: 4484 4098



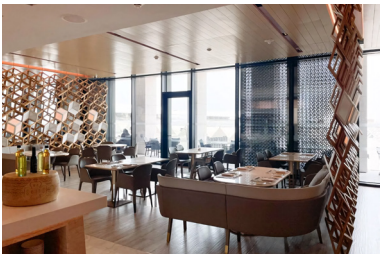
# La Spiga

## By Paper Moon

Italian

La Spiga by Paper Moon carries the effortless elegance of Milan to Doha, offering Italian cuisine rooted in simplicity and quality. Since 1977, it has stood for refined yet unpretentious dining, thin-crust pizzas, silken pastas, and ingredients of impeccable freshness. The chic yet inviting setting ensures sophistication meets warmth in every detail.

Tel: 4453 5135



# Mosaic

International

A culinary journey along the ancient Silk Route unfolds across nine live cooking stations, where chefs craft dishes spanning Asia, the Middle East, and Europe with authenticity and theatre. The menu invites exploration and sharing, fragrant lamb rib machboos and vibrant prawn pad Thai offer just a glimpse of this dynamic tapestry of global flavours.

Tel: 4008 8555

# Muru

Global, Contemporary Fusion

MURU Doha offers a contemporary fusion cuisine rooted in Latin American, South American, and Japanese influences, focusing on fresh seafood, wood-fired cooking, and elemental dishes inspired by fire, water, earth, and air, featuring items like ceviche, tacos, and sushi. Led by Chef Mauro Colagreco, offering a vibrant menu that combines global techniques with local Qatari ingredients.



Tel: 4008 9229

# New York Steakhouse

American Steakhouse

Timeless steakhouse tradition meets modern sophistication at this refined destination. The setting is polished yet relaxed, where attentive hospitality and meticulous detail create an atmosphere of quiet confidence. World-class Wagyu ribeye, richly marbled and expertly prepared, and the signature tenderloin showcase a kitchen devoted to the art of the perfect cut.



Tel: 4419 5000



# Opa

Greek

Opa transports guests to the Greek islands with whitewashed interiors and an irresistibly festive spirit. Traditional and modern Greek cuisine share the table, expect vibrant mezze, chargrilled meats, and seafood prepared with Mediterranean simplicity. Plate smashing and spirited Zorba dancing transform dinner into celebration. Hospitable, lively, and unapologetically joyful.

Tel: 4042 0909



# Opus

Mediterranean

Wood-fired craft and Mediterranean soul converge at Opus. The kitchen champions honest, tradition-rooted cooking, succulent barbecue short ribs confit, sea bream gently steamed en papillote, and crisp chicken Milanese showcase this heartfelt approach. Grilled hammour honours local waters, while a welcoming terrace sets the stage for charming and unhurried dining.

Tel: 3158 7940



# Parisa
## (Al Messila)

Persian

Parisa elevates Persian cuisine to an art form, honoring centuries-old traditions with contemporary refinement. Slow-cooked lamb shank rests atop fragrant dill rice, while the beloved ghormeh sabzi offers herb-laden depth with tangy dried lime. The signature fesenjan, chicken in velvety walnut-pomegranate sauce, balances sweet and tart with elegant precision.

Tel: 5505 9901



# Parisa
## (Sharq Village & Spa)

Persian

Beneath hand-painted Persian artworks and intricate mirror mosaics, Parisa transforms dining into cultural immersion. The shahane kebab pairs succulent lamb fillet with seasoned ground lamb, each skewer a testament to the kitchen's dedication. The kashk-o-bademjan, golden-fried eggplant with toasted walnuts and sun-dried yogurt, delivers richness that lingers. Heritage and artistry converge on every plate.

Tel: 3338 2589

# Provok

Pan-Asian

Provok sets the tone for elevated evenings in the city. A mix of bold Pan-Asian flavors, teppanyaki theatre, and crafted cocktails unfolds against sweeping rooftop views. Designed for gatherings and celebrations, Provok is where culinary artistry meets vibrant energy.



Tel: 4030 7070

# Qalamkarri

Indian

Qalamkarri draws its name from India's centuries-old textile craft, and the same devotion to artistry defines its kitchen. Regional Indian flavors unfold across a menu of aromatic curries, smoky tandoor dishes, and fragrant rice preparations. The setting balances warmth with sophistication, inviting guests to savor the subcontinent's culinary richness in refined surroundings.



Tel: 4410 3310



# Reberu

Japanese

Reberu, Japanese for «level», elevates dining through a lens of modern Japanese sensibility. The kitchen merges precision technique with creative ambition, presenting dishes that balance visual artistry with bold, clean flavors. Contemporary preparations honor Japanese foundations while embracing global influences. A refined destination for those seeking cuisine that surprises as much as it satisfies.

Tel: 4427 5365



# Rivaaj

Indian

Rivaaj, meaning «customs and traditions», celebrates India's rich culinary heritage, a tapestry woven from centuries of cultural influences. The menu honors this legacy with dishes of depth and refinement: the signature Rivaaji Raj Kachori showcases the art of chaat, while bajra pearl millet rotis and delicate seekh kebabs reveal regional authenticity. Heritage cuisine, elegantly presented.

Tel: 4424 4856



# Saffron

Thai

Nestled within Banyan Tree Doha, Saffron offers a refined journey through Thailand's culinary heritage. The kitchen embraces food as a bridge between cultures, crafting dishes meant for sharing and savoring. The signature gaeng kiew waan gai, aromatic green curry with tender chicken, vibrant basil, and silken coconut, captures Thai cuisine's harmonious balance of heat and comfort.

Tel: 4410 3310



# Sax

International

At SAX, dining transcends the plate to become full sensory experience. An eclectic, globally-inspired menu offers dishes built for sharing amid a backdrop of live entertainment and vibrant energy. The atmosphere is celebratory, the flavors are bold, and the mood is unapologetically social. A destination where good food and great nights converge.

Tel: 3995 2606

# Scalini

Italian

Scalini carries the spirit of its beloved 1988 London original to the shores of Doha. Rustic charm meets contemporary elegance across traditional interiors and an al fresco terrace. The menu celebrates Italy without pretension, delicate beef carpaccio, perfectly twirled spaghetti alle vongole, and authentic pizzas speak to a kitchen devoted to quality and honest flavors.



Tel: 4424 4850

# Scarpetta

Italian

A refined outpost of the celebrated New York original, Scarpetta delivers modern Italian cuisine rooted in authenticity. Each dish reflects a commitment to memorable, unfussy cooking. The ravioli cacio e pepe stands as a masterclass in simplicity, delicate pasta enveloping rich pecorino cream, punctuated by the assertive warmth of freshly cracked black pepper.



Tel: 4456 5773



# Shanghai Me

Pan-Asian

Shanghai Me weaves Oriental and Chinese flavors with the precision of Japanese technique, creating a vibrant Pan-Asian tapestry. The kitchen honors tradition while embracing modernity, braised beef short rib Shanghai-style offers rich, slow-cooked depth, while silver cod with yuzu miso delivers delicate citrus brightness. Good music and spirited gatherings complete the convivial atmosphere.

Tel: 3063 3429



# Signor Sassi

Italian

Signor Sassi brings the essence of Italy to AlHazm through unwavering commitment to authenticity. The kitchen sources with precision, ingredients from Italy, seafood from Canada and Turkey, premium meats from the USA. Minimalist interiors reflect Italian simplicity, while dishes like the signature spaghetti lobster deliver indulgent satisfaction. True Italian dining, executed without compromise.

Tel: 3330 0440



# STK Doha

Steakhouse

STK reimagines the classic steakhouse with contemporary glamour and pulsing energy. Convention gives way to creativity here, premium cuts share the spotlight with inventive preparations. The 21-hour short rib showcases patient, low-and-slow mastery, its meat yielding effortlessly, while the signature smash burger delivers indulgent satisfaction with each caramelized, crispy-edged bite.

Tel: 4484 8588



# Sushi Samba

Nikkei (Japanese-Peruvian-Brazilian)

Sushi Samba traces its soul to early 20th-century Japanese migration to South America, where culinary traditions merged in Lima and São Paulo. That tri-cultural heritage pulses through every dish, the tiger maki balances Japanese precision with Latin heat, while churrasco rio grande brings Brazilian fire. The A5 wagyu ishiyaki celebrates pure Japanese luxury.

Tel: 4456 5774

# Teatro

Pan-Asian

Teatro transforms dining into performance, where Pan-Asian flavors meet lively entertainment. The live sushi counter takes center stage, signature rolls like spicy sakura and lobster maki crafted with theatrical precision. From the wok, fragrant nasi goreng and classic pad thai deliver Southeast Asian comfort.



Tel: 4445 8888

# Terrace

## By 21 High St

Mediterranean

Terrace by 21 High St offers a refined yet relaxed dining experience in an inviting al fresco setting. The kitchen draws inspiration from Mediterranean traditions, presenting dishes crafted with quality ingredients and understated elegance. Whether for a leisurely lunch or an evening gathering, the terrace provides a serene backdrop for memorable meals.



Tel: 4401 9364



# The Salt Road

International

The Salt Road pays homage to earth's most elemental mineral, building bold flavors around artisanal salt traditions. This firehouse-style grill channels South African influences through Josper-charred baby chicken and smoky boerewors sausage. Australian picanha, seared to crusty perfection, anchors the menu. Founded by Chefs Craig Cormack and Beau du Toit, it's primal cooking with refined intent.

Tel: 4452 4044



# Three Sixty

International

Qatar's iconic revolving restaurant crowns the 47th floor of The Torch, pairing European-influenced cuisine with ever-shifting panoramic views. The menu rises to the occasion, veal ossobuco braised for eight hours achieves fork-tender perfection, while wagyu ribeye and classic gnocchi alla sorrentina ground the experience in refined comfort. Dining, elevated in every sense.

Tel: 4446 5600



# Yasmine Palace

## (Doha Festival City)

Levantine / Middle Eastern

Yasmine Palace unites Levantine and Middle Eastern culinary traditions under one elegant roof. Attentive hospitality and refined presentation elevate dishes rooted in authenticity, the ghouzi lahem arrives as a celebration of slow-roasted lamb, fragrant rice, and aromatic spices. Chicken with cashews offers a lighter counterpoint, nutty and satisfying. Tradition served with gracious polish.

Tel: 5009 9982



# Yun

Cantonese / Chinese

From the 44th floor of the Waldorf Astoria, Yun commands breathtaking views of Doha's skyline. The kitchen presents authentic Cantonese cuisine through a modern lens, while interiors inspired by 1930s China evoke an era of refined sophistication. A destination where heritage and elevation converge with understated elegance.

Tel: 4008 9000



3-Star Rated
Establishments

# Casual Dining

Casual Dining establishments provide a vibrant and accessible experience, combining quality cuisine with a relaxed and welcoming environment.


RESTAURANT RATING PROGRAM
Taste of Qatar
BY QATAR TOURISM
2025
برنامج تقييم المطاعم

# CHEF NAJLA AL-DARWISH

Chef & Founder, Fenyal Restaurant

## A RISING CULINARY VOICE

*Fenyal is our way of opening our doors to you. Our dishes reflect the flavors we grew up with, prepared with care and pride. Surrounded by heritage and thoughtful detail, we hope every guest feels welcomed, valued, and leaves carrying a meaningful memory of Qatar.*



**Chef Najla Al-Darwish** has established herself as one of Qatar's most exciting culinary talents, blending contemporary creativity with deep-rooted regional flavors. With a passion for storytelling through food and a commitment to authenticity, her cuisine celebrates local ingredients while presenting them through a modern, refined lens.

Her restaurant, Fenyal, has earned widespread acclaim since opening, resonating with diners for its heartfelt approach to Qatari and Middle Eastern gastronomy. In its very first year, Fenyal achieved the prestigious MICHELIN Guide Bib Gourmand, a recognition that celebrates exceptional quality and value, a remarkable milestone that underscores Chef Najla's craftsmanship, consistency, and growing influence on the country's evolving dining scene.

Today, she continues to champion a new generation of homegrown culinary excellence, helping shape Qatar's identity as a rising global food destination.





**Fenyal celebrates local flavors and a sense of community, what inspired you to create a homegrown concept rooted in Qatari culture?**

Fenyal was born from my love for the food we grew up with at home, meals cooked with care and shared with family. I wanted a place that feels warm and familiar, where local flavors bring comfort and a true sense of belonging.

**As a local chef and entrepreneur, what challenges and opportunities have you experienced building a restaurant that resonates with both residents and visitors?**

One of the challenges has been staying true to our roots while meeting different expectations. The reward is seeing people feel at home through our food. When guests leave smiling, it reminds me why this journey is worth it.

**How do you preserve authenticity while evolving your menu to meet modern dining expectations?**

I preserve authenticity by respecting the recipes I learned growing up. Any changes are small and thoughtful. For me, honesty in cooking comes from patience, consistency, and never forgetting where these flavors came from.

**What message would you like Fenyal, and local restaurants more broadly, to send about Qatar's culinary identity to the world?**

I hope Fenyal shows the world that Qatari cuisine is full of warmth, generosity, and stories passed through generations. Local restaurants are an extension of our homes. When food is made with care, our culture is felt without explanation.



# Adrift Anda

Italian

At Adrift Anda, genuine culinary artistry takes center stage with honest Italian food. It offers an enchanting blend of Roman flair, Neapolitan passion, and Florentine elegance. Wood-fired pizzas and the expertly grilled Bistecca alla Fiorentina capture the essence of Italian cooking, delivering the soul of Italy with every bite.

Tel: 4141 6050



# Al Hubara

Qatari/ International

Al Hubara honors Qatar's culinary heritage with dishes rooted in tradition and family recipes. The menu celebrates Arabian flavors, fragrant machboos, tender grilled meats, and mezze crafted with care. Cordial hospitality and a welcoming atmosphere invite guests to experience authentic Qatari cuisine, served with pride and genuine warmth.

Tel: 4485 4422

# Al Liwan

Levantine

Embracing the heart of Qatari hospitality, Al Liwan Restaurant crafts soulful cuisine in a serene, village-inspired setting. Tradition, authenticity, and artistry converge to create authentic dining experiences. Their signature local & traditional Arabic cuisine pays homage to local cultural heritage, marking their dedication and craftsmanship.



Tel: 3338 2589

# Al Sayyad

Seafood / Lebanese

Al Sayyad bridges the vibrancy of Lebanese cuisine with award-winning seafood delicacies. With two distinct settings, lively indoor and serene al fresco by the beach, this restaurant offers a taste of the Arab region, capturing phenomenal flavors in a sophisticated yet casual dining experience.



Tel: 4484 7420



# Al Thouraya Restaurant

International/ Arabic

Al Thouraya Restaurant, located in Ezdan Hotel, offers an all-day dining experience with a distinct focus on contemporary International and Arabic cuisine. The restaurant's inviting atmosphere celebrates global flavors with a special nod to Arabic traditions, particularly highlighted during their famed Arabic night every Thursday.

Tel: 4496 9600



# Amaru

Latin American / Spanish

AMARU, inspired by the untamed beauty of the Amazon, offers a tantalizing fusion of Latin American and Spanish flavors. Diners embark on a culinary journey through signature dishes like Marinated Seabass and AMARU Ceviche. This dining destination delights with a menu that vividly captures the essence of two rich culinary traditions.

Tel: 4429 5149



# Amigos

Tex-Mex

Amigos Tex-Mex Grill invites diners to indulge in vibrant Tex-Mex flavors. Renowned for its authentic cuisine, the restaurant crafts fresh, homemade dishes from sizzling fajitas to hearty burritos, all served in a vibrant, festive atmosphere. Whether you're with friends, family, or dining solo, Amigos promises a true fiesta for your palate with bold tastes and friendly vibes.

Tel: 4444 8226



# B+F

International

The open-fire charcoal grill takes center stage at B+F, infusing every dish with authentic, smoky depth. The internationally inspired menu spans a wide selection of elevated offerings, each prepared with innovative flair. A unique atmosphere and exceptional cooking techniques create a dining experience that feels both refined and refreshingly genuine.

Tel: 4488 2848

# Belgian Café

International / Belgian

Belgian Café captures the spirit of Belgium with contemporary charm. Boasting one of Doha's largest outdoor terraces, the venue serves authentic favorites like dutch jumbo mussels with fries. Live music and sports screenings make it perfect for transitioning from afternoon relaxation to evening revelry.



Tel: 4484 4919

# Benihana

## (Place Vendôme)

### Japanese Teppanyaki

The sizzle of the teppanyaki grill sets the stage at Benihana, where Japanese cuisine meets lively entertainment. Chefs slice, flip, and flame with theatrical flair, serving up hibachi classics, tender steak, fresh seafood, and signature fried rice, directly from grill to plate. A communal dining experience that delights all ages.




**Tel: 7013 4147**



# Carluccio's

## (Doha Festival City)

### Italian

True Italian flavors find a home at Carluccio's. The menu honors tradition with dishes of genuine simplicity and rich taste, Pizza Bresaola, comforting pastas, and the classic Tiramisu. Honest cooking that lets quality ingredients shine.

**Tel: 5084 8259**




# Carluccio's

## (The Pearl)

### Italian

Carluccio's at The Pearl invites guests to savor authentic Italian cuisine in a relaxed, welcoming setting. Freshly prepared pizzas, classic pastas, and beloved Italian desserts reflect a dedication to tradition and quality. Italian simplicity, served with care.

**Tel: 6690 1777**



# Chabrat Al Mina

Seafood

Chabrat Al Mina, nestled in the heart of Doha Port, celebrates the vibrant essence of the sea, drawing inspiration from Qatar's rich fishing heritage and coastal traditions. Guests experience the artistry of these roots through signature dishes like Lobster Thermidor and Seafood Salona, in a lively setting that embodies the warmth of Qatari hospitality.

Tel: 4449 2323




# Crazy Pizza

Italian

From the team behind London's iconic Annabel's, Crazy Pizza delivers authentic Italian pizzas with a splash of glamour and fun. Thin, crispy crusts topped with premium ingredients set the standard, while vibrant interiors and upbeat energy create an atmosphere made for sharing. Italian tradition with a playful twist.

Tel: 4410 6313

# Feeh Al'Aafia

Qatari

Feeh Al'Aafia celebrates the true essence of Qatari cuisine, weaving together influences from the Levant, North Africa, the Indian subcontinent, and Bedouin traditions. Signature dishes like Machbous and Harees showcase slow-cooked techniques and aromatic spices. Gracious hospitality and heritage flavors create a dining experience that evokes the comforting taste of home.



Tel: 4408 1600

# Flame

International

Flame embraces the primal art of fire, where grilling, roasting, and charring unlock bold flavors and honest depth. Dishes like Thai Green Curry Chicken reflect a kitchen that celebrates simplicity with confidence. The lively atmosphere creates a welcoming space for gathering, sharing stories, and enjoying real, satisfying food cooked over open flame.



Tel: 7479 6321



# ForKnife Restaurant

Indian / International

At ForKnife Restaurant, guests can unwind in a stylish and cozy atmosphere. Signature dishes such as the Classic Chicken Biryani and the Chicken BBQ Pizza, complemented by the sweet allure of Blueberry Cheesecake, assure excellence in every bite, making it perfect for any occasion.

Tel: 4496 4444



# Gaimer W Kahi

Iraqi

Gaimer W Kahi brings the rich flavors of Iraq to Doha with Gulf hospitality and contemporary polish. Guests savor authentic dishes like the signature Gaimer w Kahi, Dolma, and Iraqi Mashawi. Traditional design elements meet modern comforts, creating an atmosphere inspired by Iraq's cultural heritage, old-world charm meets contemporary, modern dining.

Tel: 7409 7000



# Hamilton's

International

Hamilton's offers a relaxed social hub where comforting favorites meet a welcoming atmosphere. The varied menu satisfies whether watching live sports on the big screen or unwinding on the open-air terrace overlooking Porto Arabia. Thoughtful service and easy-going vibes make every visit feel like time well spent.

Tel: 4044 1811



# IKA South American

South American

IKA South American offers an exhilarating dining experience where the vibrant essence of South America is brought to your plate. Guests indulge in signature dishes such as Ceviche and Lomo Saltado, experiencing intense Latin flavors in a lively atmosphere.

Tel: 3359 3043

# Ipanema

Brazilian

Ipanema brings the spirit of Brazil to Doha, capturing the essence of a vibrant churrascaria experience. Guests savor premium cuts like Picanha, carved table-side by skilled passadores, amidst the lively ambiance of Latin music and theatrical service. This venue celebrates Brazilian culture, serving joy and authenticity with every slice, creating a festive and memorable dining destination.



Tel: 4419 5510

# Isla Mexican Kitchen

Mexican

Isla Mexican Kitchen captures the heart of Mexico in the vibrant setting of Porto Arabia. The menu celebrates authentic comfort food, fresh Guacamole, slow-braised Birrias, and classic Tacos crafted with care. A lively atmosphere and genuine hospitality invite guests to experience the essence of Mexican culinary tradition and cultural connection.




Tel: 4409 5285




# Jamie's Italian

Italian

Jamie's Italian, inspired by Jamie Oliver's passion for Italy, offers a delightful tribute to authentic Italian cuisine. Guests enjoy rustic dishes such as pizza and pasta, meticulously prepared with high-quality, fresh, and seasonal ingredients. The restaurant emphasizes ethical sourcing and captures the soul of Italian dining in a relaxed and inviting setting.

Tel: 4455 4812



# Le Colonial Restaurant

International

At Le Colonial Restaurant, the day begins with an enchanting breakfast experience, where a vibrant array of international and local favorites sets the stage. Known for its breakfast buffet and Friday family brunch, the restaurant transforms into an all-day dining haven, presenting refined à la carte options that echo Doha's warm hospitality.

Tel: 4009 9999



# Le Vesuvio

Italian

Le Vesuvio offers a genuine Italian dining experience in scenic Katara. Signature dishes like Lasagna, Gratin, and Calzone are crafted with fresh ingredients and stone-oven techniques. Guests are invited to savor each meal, infused with passion and hospitality, embodying the spirit of a true Italian table.

Tel: 4408 1500



# Makani Beach Club

Mediterranean / Seafood

Makani Beach Club offers a chic and vibrant seafront dining experience perfect for savoring the flavors of South Mediterranean cuisine. Known for its Grilled Seafood Platter, this lively venue combines ocean views with rhythmic beats, providing an ideal setting for outdoor meals, sundowners, and gatherings with friends.

Tel: 4494 8600

# Makimono

Japanese

At Makimono, guests enjoy a welcoming atmosphere celebrating Japanese cuisine. Known for 'Sushi Night,' it blends traditional techniques and modern flair. The diverse menu features quality ingredients in dishes that marry precision with creativity, capturing the essence of Japanese dining in a memorable way.



Tel: 7479 6321

# Mawasem

International

Mawasem celebrates the diversity of international cuisine within a hospitable and welcoming setting. The menu offers a wide range of global and regional dishes, from familiar Arabic favorites to international classics. Generous hospitality defines the experience, making it an ideal choice for relaxed all-day dining.



Tel: 4423 3416



# Mykonos

Greek

At Mykonos, guests experience a contemporary family-style taverna atmosphere, featuring vibrant flavors from the Greek islands. The menu offers an inviting array of mezze, Greek grills, and hearty mains like Souvlaki Kotopulo and Mousaka. Set amidst olive trees with views of the pool and beach, diners enjoy the tunes of a Greek bouzouki duo, creating an enchanting dining experience.

Tel: 4484 4919



# Nisrine Restaurant

Lebanese

Nisrine Restaurant captures the essence of Lebanon's culinary heritage with a contemporary touch. Signature dishes like Cherry Kebab and Hamour Filet Siyyadiyeh reflect the unique cultural history that has made Lebanese cuisine beloved worldwide. A captivating setting inspired by Lebanon's natural beauty welcomes guests to savor authentic flavors and warm hospitality.

Tel: 3349 0934



# O'Glacée

Mexican / International

O'Glacée offers a unique poolside dining experience where guests can enjoy light meals and snacks in a bright, airy setting. After sunset, it transforms into a Mexican tapas restaurant, featuring signature dishes like Gringo's Tacos alongside high-quality grilled fish and meat. Guests delight in the vibrant flavors of Mexico while taking in stunning views of Msheireb.

Tel: 4009 9999



# Oishi Sushi

(Place Vendôme)

Japanese

At Oishi Sushi, guests are invited to experience the authenticity of Japanese cuisine. Known for signature dishes like Sushi and Ramen, the restaurant transcends dining to offer a true Japanese experience, it delivers a journey into the heart of Japan's culinary traditions.

Tel: 4444 2033

# Pizza Box

(City Center)

Pizza

Pizza Box delivers a refined take on classic American pizza. Each hand-tossed, stone-baked creation is crafted with precision, featuring signature offerings like the Pepperoni Pizza and Beef Lasagna. With an emphasis on freshness and quality, every slice promises a satisfying and memorable experience.




Tel: 4447 4992

# Quick Bites

Mediterranean / International

Quick Bites offers a welcoming setting that focuses on combining quality and variety with convenience. Signature dishes, including Chicken Sovlaki and Beef Cheek Risotto, are designed for ease and enjoyment. This bright and accessible venue provides efficient service and a comfortable atmosphere for guests throughout the day.



Tel: 4419 5510



# Ric's Kountry Kitchen

American

Ric's Kountry Kitchen offers a taste of Southern American comfort in Doha, capturing the essence of 'Home Away from Home.' Known for its hearty American classics like Pancakes and the Texas Special, the restaurant provides a cozy haven where guests can enjoy familiar favorites like Burgers and Nachos. The welcoming atmosphere ensures a delightful dining experience that feels like home.

Tel: 5117 6280



# Rocca

Italian

Rocca brings authentic Italian cuisine to a relaxed poolside setting, where a lively open kitchen adds energy to every meal. Pizzas and pastas emerge perfectly charred from the traditional wood-fired oven, while the outdoor terrace invites al fresco dining as temperatures cool. Don't miss the tiramisu, acclaimed as the best in town.

Tel: 4448 1272




# Russo's New York Pizzeria

Italian/ Pizza

At Russo's, authentic New York-style pizza meets Italian classics in a celebration of heritage and flavor. The Truffle Mushroom Pizza and Chicken Picata highlight a dedication to premium, fresh ingredients. With a welcoming atmosphere made for family and friends, every meal becomes an occasion for hearty sharing and cherished memories.

Tel: 4410 6201



# Satsuma

Japanese

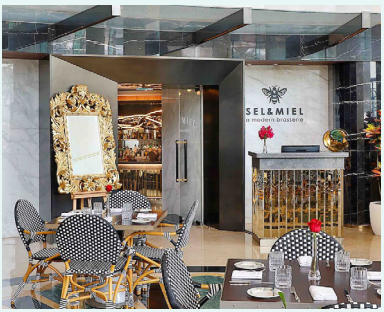
Satsuma brings the delicate art of Japanese cuisine to Doha with authenticity and care. The menu spans beloved classics, fresh sushi and sashimi, ramen and expertly prepared tempura. Each dish reflects a commitment to quality ingredients and traditional technique. A welcoming destination for those craving genuine Japanese flavors.

Tel: 7048 1535

# Sel & Miel

French

Parisian charm meets refined French cooking at Sel & Miel. The menu honors tradition with elegant simplicity, Duck Leg Confit, classic Onion Soup, and silky Crème Brûlée from Provence. A relaxed brasserie atmosphere and Gulf views from the terrace create the perfect setting for breakfast, lunch, or leisurely meals.




Tel: 5576 4278

# Spontini

Italian / Pizza

Spontini celebrates Milan's famous pizza-by-the-slice tradition with authenticity and flair. Crowned the 'King of Pizza' since 1953, each piece offers the signature contrast of a soft, fluffy top and crispy, crusty base. Premium Italian ingredients shine in classics like Lasagna Tutti Gusti and the iconic Spontini 1953. Milanese heritage, one slice at a time.




Tel: 3042 2288



# Sushi Library

(Place Vendome)

Japanese

At Sushi Library, guests are invited to explore signature dishes such as Mega Shira and Chicken Karaage Ramen that highlight fresh, Japanese-inspired flavors alongside inventive creations. With an accessible approach to dining, Sushi Library offers a family-friendly and inclusive experience fostering strong brand loyalty across its regional presence.

Tel: 5054 7201



# Taj Rasoi

Indian

Taj Rasoi celebrates the rich culinary traditions of India with authenticity. The menu spans beloved classics, fragrant biryanis, tandoor-grilled specialties, and curries crafted with aromatic spices. Each dish honors time-tested recipes and genuine flavors. A welcoming destination for those seeking the comforting soul of Indian home cooking.

Tel: 4445 0000



# Tannour Beirut

Lebanese

Tannour Beirut brings the warmth of Lebanese cooking, named for the traditional clay oven at the heart of Levantine baking. The menu celebrates beloved classics, fresh mezze, smoky grilled meats, and flatbreads baked to perfection. Each dish reflects authentic flavors and generous hospitality true to Beirut's culinary spirit.

Tel: 5003 4440



# Tche Tche Café (Qabila Westbay)

International

Tche Tche Café offers a relaxed haven for lovers of Lebanese and Middle Eastern flavors. The menu spans fresh mezze, satisfying wraps, and light bites perfect for any time of day. Whether for a quick coffee, a leisurely lunch, or an evening gathering, the welcoming atmosphere invites guests to unwind.

Tel: 7030 0009

# Tche Tche **Premier Restaurant & Café** (Wyndham Doha)

International

Tche Tche at Wyndham Doha serves Lebanese favorites in a laid-back, inviting setting. From fresh mezze and flavorful wraps to aromatic coffee and sweet treats, the menu caters to all-day cravings. A friendly spot for casual gatherings, quick bites, or simply slowing down over good food.




Tel: 7000 6146

# Texas De Brazil

Brazilian

Authentic Brazilian churrasco meets Texan hospitality at Texas De Brazil. Skilled gauchos carve signature cuts tableside, Picanha, Filet Mignon, and Beef Ribs, each grilled to perfection over open flame. The endless procession of meats and celebratory atmosphere create a dining experience rooted in generosity and cultural fusion.



Tel: 5513 3365



# Thai Kitchen Restaurant

Thai

Thai Kitchen invites guests on a journey through Thailand's rich culinary traditions. Authentic dishes, fiery Tom Yum, aromatic curries, and fragrant stir-fries, capture the essence of regional Thai cooking. The restaurant and bar creates a welcoming atmosphere for flavorful meals and relaxed gatherings alike.

Tel: 4009 5530



# The Asian Kitchen

Pan-Asian

The Asian Kitchen takes diners on a flavorful journey through Asia's diverse culinary traditions. Signature dishes like Nasi Goreng and Pad Thai blend street food soul with polished presentation. Live cooking stations showcase bold techniques in a lively, welcoming setting, offering authentic flavors and shared cultural experiences at accessible prices.

Tel: 7021 8803



# The Restaurant

## At The Chedi Katara

International

Poolside tranquility meets culinary variety at The Restaurant. Four open kitchens showcase Arabic, Indian, Japanese, Thai, and Western favorites, each prepared with care throughout the day. Guests choose between the expansive sunlit terrace with sea views or an elegant indoor dining room. A relaxed destination for all-day dining with global appeal.

Tel: 4144 7770



# U Burger

American / Burgers

U Burger delivers satisfying, well-crafted burgers with a focus on quality ingredients and bold flavors. The menu keeps things simple, juicy beef patties, fresh toppings, and perfectly golden fries. A no-frills approach to the American classic, served in a casual, welcoming setting for burger lovers of all kinds.

Tel: 3131 9151

# Zorba

Greek

Zorba brings the sun-drenched flavors of Greece to The Pearl. The menu celebrates Hellenic tradition, vibrant mezze, chargrilled meats, and fresh seafood prepared with Mediterranean simplicity. Whether dining seaside or within elegant interiors, guests are transported to the Aegean through dishes crafted with authenticity and passion.



Tel: 3060 1119



3-Star Rated
Establishments

# Quick Service Casual

Focused on efficiency without compromising quality, Quick-Service Restaurants deliver consistent, flavorful offerings designed for convenience and speed.


RESTAURANT RATING PROGRAM
Taste of Qatar
BY QATAR TOURISM
2025
برنامج تقييم المطاعم




# Dave's Hot Chicken
(Place Vendome)

American

Dave's Hot Chicken delivers bold, crispy perfection with serious heat. Tenders and sliders come in heat levels from «No Spice» to «Reaper,» each piece hand-breaded and fried to order. Fiery, addictive, unapologetically craveable.

Tel: 4047 9415



# Dave's Hot Chicken
(Villaggio)

American

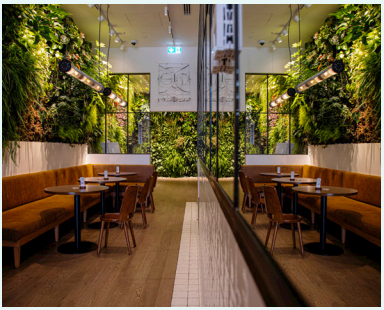
The cult-favorite hot chicken arrives at Villaggio with the same crave-worthy formula. Choose your heat level, from mild to scorching, on hand-breaded tenders and sliders fried to crispy perfection. Classic sides, crinkle fries and mac & cheese, complete the experience. Simple menu, bold flavors, serious satisfaction.

Tel: 4462 0665

# Wild & The Moon

Plant-Based / Vegan

Wild & The Moon champions clean, plant-based eating with style. The menu features vibrant bowls, cold-pressed juices, and wholesome bites crafted from organic, nutrient-rich ingredients. No compromises on flavor or wellbeing. A fresh destination for health-conscious diners seeking nourishment without sacrifice.



Tel: 4410 6388



3-Star Rated
Establishments

# Premium Cafe

Premium Cafés elevate the everyday coffee experience through artisanal beverages, refined menus, and thoughtfully designed spaces.


RESTAURANT RATING PROGRAM
Taste of Qatar
BY QATAR TOURISM
2025
برنامج تقييم المطاعم



# Anis café

Anis Café is a lively social spot in Doha, popular with health-conscious locals, professionals, and visitors to Msheireb. Known for signature dishes such as Chicken Souvlaki, it offers hand-made, nutritionally balanced options alongside coffees, juices, and smoothies with an inviting setting for open-air dining.

Tel: 3158 7944



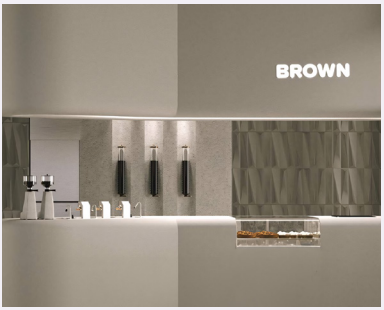
# AtTeatude Lounge

AtTeatude Lounge presents an aromatic escape within the downtown Doha hotel, offering guests a serene setting for indulgence in freshly baked pastries and elegant afternoon tea. Known for its Chic Mornings Breakfast Set, this lounge exudes Qatari warmth and heritage.

Tel: 4009 9999

# Brown Café

Brown Café in Doha offers a welcoming space focused on quality coffee and refined bakery creations. Dishes such as avocado egg toast and Madrid cheesecake tiramisu express a clear culinary vision, balancing creativity with comforting flavors for an approachable yet distinctive café experience.




Tel: 3036 6433

# Café Pouchkine
## (Place Vendome)

Café Pouchkine in Place Vendôme brings the refined elegance of Franco-Russian pâtisserie and dining to Doha. Celebrated for its heritage and craftsmanship, it offers signature creations such as Medovic cake and the Pouchkine Caesar salad, inviting guests to enjoy a setting where culinary finesse meets timeless ambiance.




Tel: 5500 4036



# Cova

Born in Milan in 1817, Cova brings its legendary pasticceria tradition to Doha. Delicate pastries, renowned panettone, and fine chocolates showcase generations of Italian artistry. Paired with impeccable coffee in a setting of refined elegance, Cova offers a taste of Milanese sophistication and timeless café culture.

Tel: 4410 4145



# Créme & Butter
## (Place Vendome)

Créme & Butter, located in Place Vendome, goes beyond just serving coffee, creating memorable moments with comfort food crafted from quality ingredients. Known for its signature dishes like Creamy Egg & Mushroom and French Toast, this café embodies genuine hospitality, providing a welcoming environment where guests can indulge in both flavorful food and heartfelt service.

Tel: 4415 7602



# Duchess

Sophisticated yet unpretentious, Duchess' elegant tea lounge offers the intimate charm of a private living room, complete with comfortable sofas, armchairs and a picturesque sea view. It's the ideal spot for morning coffee, afternoon tea, evening mocktails or sweet treats.

Tel: 4144 3000



# Fauchon
## (St. Regis)

Fauchon brings the legendary taste of Paris to The St. Regis Doha. Since 1886, this iconic maison has defined French gourmet excellence, exquisite pastries, signature macarons in vibrant hues, and fine teas crafted with uncompromising artistry. A luxurious destination for those who appreciate the pinnacle of Parisian indulgence.

Tel: 4446 0507

# Flat White Specialty Coffee
## (The Pearl)

Born as the brand's original outlet, Flat White at The Pearl embodies a philosophy rooted in community and craft. Specialty coffee is served alongside genuine hospitality, celebrating Qatar's coffee culture. Built on passion and togetherness, a welcoming destination for connection over quality coffee.




Tel: 5083 5061

# Karaki
(Lusail)



Karaki Lounge in Lusail is dedicated to celebrating the essence of Qatari and Khaleej culture with its beloved local brew, Karak tea. Guests can enjoy traditional offerings such as Shakshuka and Luqimat, alongside Arabic coffee and other regional delicacies. This venue creates a cozy space where the rich flavors of tradition meet a warm, inviting ambiance.

Tel: 5106 6622




# La Parisienne Doha

La Parisienne Doha invites guests to experience the elegance of an authentic French patisserie, where the art of pastry and the ritual of coffee converge. Signature offerings like the La Parisienne Afternoon Tea and Baked Cheesecake reflect a love letter to Parisian café culture.

Tel: 7056 9432



# Ledoux

True to its French name meaning «the sweet,» Ledoux offers an elegant escape into artisanal pastry. Beautifully crafted desserts, delicate viennoiseries, and refined confections reflect a commitment to French patisserie tradition. The inviting atmosphere welcomes guests to indulge in life's sweeter pleasures.

Tel: 4008 9000



# Lily House Café
(West Walk)

At Lily House Café, sophistication and comfort come together in a beautifully curated space. The menu features carefully crafted pastries, quality coffees, and thoughtful light offerings. An elegant setting invites guests to pause, relax, and savor moments of refined café culture.

Tel: 7722 0797




# Maison Chaudun

Maison Chaudun offers an indulgent experience for chocolate lovers, showcasing luxurious flavors crafted in the Parisian tradition. Known for its rich chocolates, the café provides a refined taste of Paris, letting guests savor the complexity and elegance of fine chocolate.

Tel: 6610 1810

# Malaki Lounge

At Malaki, the art of the afternoon tea reaches new heights of refinement. Nestled within Raffles Doha, this elegant lounge offers exquisite pastries, artisanal teas, and impeccable service in a setting of understated grandeur. A destination for those who appreciate life's finer rituals.



Tel: 4030 7070

# Mary Café
## (Gewan Island)

At Mary Cafe, attention to detail defines every visit. Quality coffees, artisanal pastries, and a curated selection of light dishes are served in a stylish, welcoming space. The inviting atmosphere encourages guests to relax and savor moments of everyday elegance.



Tel: 3042 7009




# Moka Caffe
## (Lusail)

Moka Caffe in Lusail reflects Italian coffee traditions through a clear focus on quality and craftsmanship. A Qatari-owned brand, it serves well-executed classics, from espresso to cappuccino, alongside handcrafted MokaCakes desserts such as the San Sebastian. The result is a thoughtfully curated café experience, appealing to those who appreciate precision, balance, and well-crafted flavors.

Tel: 5107 7111



# Piccolo Café
## (West Walk)

Piccolo Café at West Walk emphasizes quality and top-notch service as its core pillars. Guests can enjoy specialty coffee and a modern bakery experience, featuring signature dishes like Pyramid Benedict, French Toast, and Avocado Toast. This café invites guests to indulge in a harmonious blend of refined flavors and a welcoming atmosphere.

Tel: 5141 3939



# Seasons Tea Lounge

Seasons Tea Lounge offers a refined sanctuary within Four Seasons Doha. The signature afternoon tea presents an elegant array of delicate pastries, finger sandwiches, and freshly baked scones, complemented by a curated selection of premium teas. Gracious service and sophisticated surroundings invite guests to indulge in timeless ritual.

Tel: 4494 8888




# Volume Café
## (Place Vendome)

Volume Cafe is dedicated to the art of specialty coffee. Carefully sourced beans and precise brewing methods yield expertly crafted drinks, from signature espresso creations to pour-over selections. Light bites and pastries complement the offering. A refined destination for those who take their coffee seriously.

Tel: 3108 7666



3-Star Rated
Establishments

# Quick Service Cafe

Designed for on-the-go lifestyles, Quick-Service Cafés offer specialty coffee, light bites, and fast, seamless service.

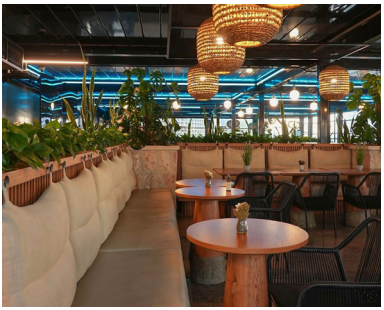

RESTAURANT RATING PROGRAM
Taste of Qatar
BY QATAR TOURISM
2025
برنامج تقييم المطاعم




# 3-2-1 Café

3-2-1 Café offers a vibrant quick-service dining experience tailored for active sports fans.The café delights guests with its fresh and delicious menu, featuring popular dishes like Mushroom Flatbread and Smashed Cheeseburger. With a focus on providing energizing meal options, 3-2-1 Café serves as an ideal spot for those seeking a perfect blend of taste and activity.

Tel: 4452 5847



# Dindan Bakery & Bistro

At Dindan, the aroma of freshly baked goods welcomes guests into a warm bistro setting. Artisan breads, delicate pastries, and hearty bistro dishes are crafted with care and quality ingredients. The inviting atmosphere bridges café culture with comforting cuisine, perfect for any time of day.

Tel: 6643 7407

# EspressoLab

Espresso Lab is a destination for curated specialty coffee, renowned for its signature Honey Bear Latte. With a focus on quality and passion, each cup is roasted with dedication, ensuring a memorable experience for coffee lovers. Espresso Lab is committed to offering expertly crafted beverages, inviting guests to enjoy a delightful coffee experience.




Tel: 4001 2460

# Go-Ssip Café
## (Place Vendome)

Go-Ssip Café invites guests to enjoy its signature Taiwanese Brown Sugar Milk Tea, crafted with care and a clear focus on flavor and balance. Guided by its “Best Served with Happiness” philosophy, the café offers a light-hearted yet satisfying experience for bubble tea enthusiasts seeking comfort and consistency in every cup.




Tel: 3112 0117




# Kitty Café
## (Cielo Hotel)

Kitty Café, Qatar’s first cat café, offers a relaxed setting centered on feline companionship and comfort. Guests are invited to enjoy “Kitty Power” dishes and coffee while unwinding in a calm, nurturing space, where playful cats create moments of quiet joy and connection.

Tel: 5516 8527




# Moka Caffe
## (Mall of Qatar)

Moka Caffe at Mall of Qatar offers a coffee-focused experience defined by craftsmanship and care. Known for its San Sebastian cheesecake, the café pairs premium beans with skilled preparation in a welcoming setting, delivering quality and comfort in every cup.

Tel: 5000 1422



# Mondo Café

## By Lavazza

Mondo Café By Lavazza captures the joy of a fresh brewed coffee experience, offering crafted treats and casual drinks in a welcoming atmosphere. Known for their signature éclairs, the café features an international menu designed to delight guests with each visit.

Tel: 3359 3043



# Pret-A-Manger

## (City Center)

Pret A Manger brings its beloved London-born concept to Doha, fresh, handmade food prepared daily with natural ingredients. Signature sandwiches, wholesome salads, and organic coffee anchor a menu built on quality and convenience. No preservatives, no compromises. A trusted destination for fresh fare on the go.

Tel: 4466 3429

# SOHO Coffee Co.

## (Place Vendome)

SOHO Coffee Co. delivers specialty coffee with a focus on quality and craft. Expertly sourced beans and skilled preparation yield perfectly balanced espresso drinks and filter brews. Fresh pastries and light bites complement the offering. A stylish, welcoming space for coffee enthusiasts seeking consistency and character in every cup.



Tel: 4142 9525




# Sugar & Spice
## (Lagoona Mall)

Sugar and Spice at Lagoona Mall offers a relaxed café experience with a focus on thoughtful service and well-crafted treats. Known for its signature Goodie Jar, the café provides a welcoming setting where guests can enjoy quality products and attentive hospitality.

Tel: 4411 4456




# Toby's Estate Coffee

Toby's Estate Coffee reflects a commitment to quality rooted in its origins in 1997. The café serves classics such as single-origin V60 and the Toby's Estate latte, alongside desserts like toffee date cake and milk chocolate cookies, offering a refined introduction to global coffee culture.

Tel: 7477 5475

3-Star Rated
Establishments

# Food Trucks & Kiosks

Celebrating creativity and street culture, Food Trucks and Kiosks bring bold flavors and innovative concepts to dynamic, informal settings.


RESTAURANT RATING PROGRAM
Taste of Qatar
BY QATAR TOURISM
2025
برنامج تقييم المطاعم



# Eat Pasta

Eat Pasta delivers exactly what the name promises, fresh, satisfying pasta done right. Quality ingredients and classic preparations keep the focus on flavor. Simple, delicious, and perfect for a quick Italian fix.

Tel: 4432 0948




# Float
(Lusail)

Float in Lusail offers a welcoming experience focused on specialty coffee and desserts. Known for its custard shells, tiramisu balls, and soft-serve selections, it invites guests to enjoy well-crafted treats and warm service in a relaxed setting.

Tel: 5999 9389

# Mataf & Tea

Mataf & Tea celebrates the ritual of tea with authentic warmth. Traditional brews and light bites offer a taste of local hospitality in a casual, welcoming setting. A simple pleasure, steeped in tradition.

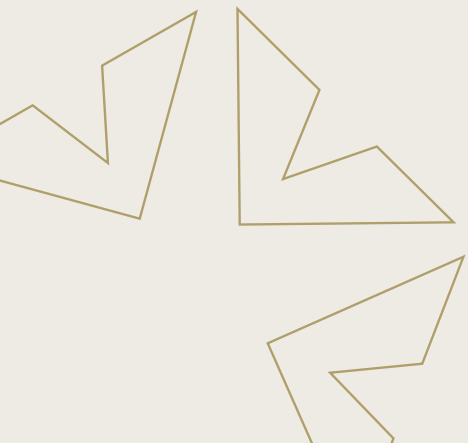



Tel: 3033 7163





# Index



## Introduction to the Program and Qatar's Culinary Landscape


Introducing the Taste of Qatar Program 5
Qatar: A Journey Awaits 6
Culinary Tourism in Qatar 7


## 3-Star Rated Establishments

### FINE DINING


Coya 12
Curiosa By Jean-Georges 12
Hakkasan 12
Iksha360 13
Liang 13
Jamavar 13
Spotlight : Chef Izu Ani 14
IZU 17
Morimoto 17


### UPSCALE CASUAL DINING


B Lounge 20
Beefbar 20
Carbone 20
Spotlight : Yasser Zein 22
Chicago Rare 24
Cipriani 24
Em Sherif 24
Fuego 25
Gaia 25
Gymkhana 25
Il Galante 26
Isaan 26
Jardin 26
Kai's Songbird 27
Kumar 27
La Mar Doha By Gastón Acurio 27
La Spiga by Paper Moon 28
Mosaic 28
Muru 28
New York Steakhouse 29
Opa 29
Opus 29
Parisa (Al Messila) 30
Parisa (Sharq Village & Spa) 30
Provok 30
Qalamkarri 31
Reberu 31
Rivaaj 31
Saffron 32
Sax 32
Scalini 32
Scarpetta 33
Shanghai Me 33
Signor Sassi 33
STK Doha 34
Sushi Samba 34
Teatro 34
Terrace By 21 High St 35
The Salt Road 35
Three Sixty 35
Yasmine Palace (Doha Festival City) 36
Yun 36

## CASUAL DINING


Spotlight : Chef Najla Al-Darwish 40
Adrift Anda 42
Al Hubara 42
Al Liwan 42
Al Sayyad 43
Al Thouraya Restaurant 43
Amaru 43
Amigos 44
B+F 44
Belgian Café 44
Benihana (Place Vendôme) 45
Carluccio's (Doha Festival City) 45
Carluccio's (The Pearl) 45
Chabrat Al Mina 46
Crazy Pizza 46
Feeh Al'Aafia 46
Flame 47
ForKnife Restaurant 47
Gaimer W Kahi 47
Hamilton's 48
IKA South American 48
Ipanema 48
Isla Mexican Kitchen 49
Jamie's Italian 49
Le Colonial Restaurant 49
Le Vesuvio 50
Makani Beach Club 50
Makimono 50
Mawasem 51
Mykonos 51
Nisrine Restaurant 51
O'Glacée 52
Oishi Sushi (Place Vendôme) 52
Pizza Box (City Center) 52
Quick Bites 53
Ric's Kountry Kitchen 53
Rocca 53
Russo's New York Pizzeria 54
Satsuma 54
Sel & Miel 54
Spontini 55
Sushi Library (Place Vendome) 55
Taj Rasoi 55
Tannour Beirut 56
Tche Tche Café (Qabila Westbay) 56
Tche Tche Premier Restaurant & Café (Wyndham Doha) 56
Texas De Brazil 57
Thai Kitchen Restaurant 57
The Asian Kitchen 57
The Restaurant At The Chedi Katara 58
U Burger 58
Zorba 58


## QUICK SERVICE CASUAL


Dave's Hot Chicken (Place Vendome) 62
Dave's Hot Chicken (Villaggio) 62
Wild & The Moon 62

## PREMIUM CAFE


Anis café 66
AtTeatude Lounge 66
Brown Café 66
Café Pouchkine (Place Vendome) 67
Cova 67
Créme & Butter (Place Vendome) 67
Duchess 68
Fauchon (St. Regis) 68
Flat White Specialty Coffee (The Pearl) 68
Karaki (Lusail) 69
La Parisienne Doha 69
Ledoux 69
Lily House Café (West Walk) 70
Maison Chaudun 70
Malaki Raffles Lounge 70
Mary Café (Gewan Island) 71
Moka Caffe (Lusail) 71
Piccolo Café (West Walk) 71
Seasons Tea Lounge 72
Volume Café (Place Vendome) 72


## QUICK SERVICE CAFÉ


3-2-1 Café 76
Dindan Bakery & Bistro 76
EspressoLab 76
Go-Ssip Café (Place Vendome) 77
Kitty Café (Cielo Hotel) 77
Moka Caffe (Mall of Qatar) 77
Mondo Café By Lavazza 78
Pret-A-Manger (City Center) 78
SOHO Coffee Co. (Place Vendome) 78
Sugar and Spice (Lagoona Mall) 79
Toby's Estate Coffee 79


## FOOD TRUCKS & KIOSKS


Eat Pasta 82
Float (Lusail) 82
Mataf & Tea 82