

## Starters

<b>LIL' BURGERS</b> 🍷🍷🍷🍷🍷	75
wagyu beef - truffle sauce - sesame brioche	
<b>CRAB CAKE</b> 🍷🍷🍷🍷🍷	95
curry mayo - green apple	
<b>MILANESA SLIDERS</b> 🍷🍷🍷🍷🍷	55
organic chicken breast - avocado - lettuce - tomato - chipotle mayo	
<b>BAJA STYLE FISH TACOS</b> 🍷🍷🍷🍷🍷🍷	55
hamour - flour tortilla - cucumber salad	
<b>BBQ KING TRUMPET</b>	45
<b>MUSHROOM TACOS</b> 🍷🍷🍷🍷	
pickled cabbage - miso aioli - flour tortilla	
<b>FRIED CAJUN CAULIFLOWER BITES</b> 🍷🍷🍷🍷🍷	45
gribiche sauce	

## Soups & Salads

<b>MUSHROOM SOUP</b> 🍷🍷🍷🍷	45
wild mushrooms - cream	
<b>CHOPPED SALAD</b> 🍷🍷🍷	60
peas - avocado - cucumber - croutons - cheddar	
<b>CAESAR SALAD</b> 🍷🍷🍷🍷	60
baby gem - crunchy sourdough - parmesan	
<b>CHICKEN 70</b> 🍷🍷🍷🍷🍷	
<b>PRAWNS 85</b> 🍷🍷	
<b>BURRATA</b> 🍷🍷	85
gazpacho dressing - cherry tomatoes - olives crumble - basil	
<b>BLUE CHEESE SALAD</b> 🍷🍷🍷🍷	65
mesclun - baby spinach - honey lemon dressing - red onions - caramelised walnuts - blue cheese - pears	

## Raw Bar

<b>OYSTERS</b> 🍷	115
6 pcs oysters N2 - mignonette sauce	
<b>SEA BASS CEVICHE</b> 🍷	95
passion fruit - red chili - lime - exotic fruits	
<b>BEEF TARTARE</b> 🍷🍷🍷🍷	125
pickled shallot - roasted garlic alioli - egg yolk	
<b>TUNA TARTARE</b> 🍷🍷🍷🍷	75
guacamole - taro chips - soy honey emulsion	
<b>WAGYU CARPACCIO</b> 🍷🍷🍷🍷	95
flakes parmesan - smoked paprika mayo	

## Mains

<b>SMASH BURGER</b> 🍷🍷🍷🍷🍷	105
truffle special sauce - sesame brioche - cheddar - homemade chips	
<b>FISH &amp; CHIPS</b> 🍷🍷🍷	125
homemade chips - tartare sauce - mushy green pea	
<b>SHORT RIBS</b> 🍷🍷🍷	155
cooked for 21 hours served with carrots purée - crispy celeriac	
<b>GRILLED SALMON</b> 🍷🍷🍷	165
broccolini - asparagus - lemon butter sauce - red chili	
<b>CORN-FED CHICKEN</b> 🍷🍷🍷🍷	135
fried crushed potatoes - mustard sauce	
<b>WAGYU BURGER</b> 🍷🍷🍷🍷🍷	140
truffle mayo - oyster mushroom - camembert cheese - homemade chips	
<b>LAMB RACK</b> 🍷🍷	175
spicy grilled vegetables - sweet potato purée - lamb jus	
<b>TAGLIATELLE WITH BLACK TRUFFLE</b> 🍷🍷🍷🍷	115
ricotta - white cheddar - parmesan - cream	
<b>SLOW COOKED LAMB SHANK</b> 🍷🍷	175
mashed potato with parmesan - chargrilled spiced zucchini	
<b>TRUFFLE RAVIOLI</b> 🍷🍷🍷	115
4 cheese - truffle oil - truffle paste - cream	
<b>AUBERGINE</b> 🍷	65
onion - tomato - tahini sauce	

STK  
D O H A

<b>AUSTRALIAN MBS6 FILLET 200G</b>	275
<b>AUSTRALIAN MBS6 FILLET 300G</b>	375
<b>AUSTRALIAN MBS9 RIB EYE 350G</b>	395
<b>AUSTRALIAN MBS6 STRIPLOIN 300G</b>	345
<b>USDA PRIME T-BONE 750G</b>	395

### SHARING

<b>AUSTRALIAN WAGYU MBS7 TOMAHAWK 1.2KG - 1.3KG</b>	725
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### DELICACY

<b>JAPANESE WAGYU "OMI" BEEF PER 100G</b>	365
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### SEAFOOD GRILL

TO SHARE 🍷🍷🍷🍷🍷

<b>LOBSTER TAILS - KING PRAWNS - HAMOUR - SEA BASS - LEMON BUTTER SAUCE - PERI-PERI</b>	375
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## Surf & Turf

<b>ROASTED LOBSTER TAIL</b> 🍷🍷	95
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### SAUCES

<b>STK</b> 🍷🍷	<b>BÉARNAISE</b> 🍷🍷
<b>STK BOLD</b> 🍷🍷🍷	<b>PEPPERCORN</b> 🍷🍷
<b>CHIMICHURRI</b> 🍷	<b>RED WINE JUS</b> 🍷🍷
<b>MUSHROOM CREAM</b> 🍷🍷	

### TOPPINGS

<b>FOIE GRAS</b>	60
<b>PEPPER CRUST</b>	20
<b>MARINATED KING PRAWNS</b> 🍷	65
<b>GRILLED PORTOBELLO MUSHROOM</b>	25
<b>LOBSTER TAIL</b> 🍷🍷	95
<b>CRAB OSCAR</b> 🍷🍷🍷	85

### SIGNATURE BUTTERS

<b>GARLIC BUTTER</b> 🍷	20
<b>BLACK TRUFFLE BUTTER</b> 🍷	35
<b>WAGYU UMAMI BUTTER</b> 🍷	25
<b>LOBSTER BUTTER</b> 🍷🍷	35

## Sides

<b>MAC &amp; CHEESE</b> 🍷🍷🍷	40
<b>MASHED POTATO</b> 🍷🍷	35
<b>CREAMY SPINACH</b> 🍷🍷	35
<b>TRUFFLE MAC &amp; CHEESE</b> 🍷🍷🍷	50
<b>PARMESAN TRUFFLED CHIPS</b> 🍷🍷🍷	40
<b>ROASTED BROCCOLINI WITH TOASTED ALMONDS &amp; PARMESAN</b> 🍷🍷🍷	35
<b>GRILLED ASPARAGUS WITH TRUFFLE BUTTER</b> 🍷	45
<b>HOMEMADE CHIPS</b> 🍷🍷🍷	35

## Desserts

<b>NEW YORK CHEESECAKE</b> 🍷🍷🍷🍷	55
vanilla ice-cream - raspberry sauce	
<b>CHOCOLATE SOUFFLÉ</b> 🍷🍷🍷🍷	55
vanilla ice-cream	
<b>STK ICE-CREAM &amp; SORBET CONES</b> 🍷🍷🍷	45
<b>CINNAMON CHURROS</b> 🍷🍷🍷	55
chocolate sauce - caramel sauce	
<b>JUNK CHALICE</b> - To share 🍷🍷🍷🍷🍷	150
M&M's - whipped cream	
brownie - popcorn - marshmallows	
vanilla & caramel ice-cream	
<b>CHOCOLATE VEGAN CAKE</b> 🍷🍷	55
chestnut - coconut ice cream - almonds	

Guests with allergies and intolerances should make a member of the team aware before placing an order for food or beverages.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Allergen information is available on request from your server.

🍷 Gluten 🍷 Soya 🍷 Nuts 🍷 Alcohol 🍷 Sesame 🍷 Shellfish 🍷 Fish 🍷 Molluscs 🍷 Celery 🍷 Milk 🍷 Eggs 🍷 Crustaceans 🍷 Vegan 🍷 Mustard 🍷 Locally Sourced

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