

SOCIAL BRUNCH

BY JASON ATHERTON

PEARL  
SOCIAL

WILD AND UNTAMEABLE, BUT STRANGELY CALMING.

### A TASTE

*To share*

Goat's cheese churros  
Baked rosemary & garlic focaccia  
Steak tartare, cured egg yolk, hazelnuts, truffle, horseradish  
Salad of snow peas & feta, mint & radish  
Potted salmon, apple, crème fraiche, pickled cucumber  
Spiced duck rilette, mango, pea shoots  
Whipped burrata, honey glazed figs

### TO INDULGE

*A selection of*

Roast corn fed chicken, Summer vegetable hash, baby onions, wild mushrooms  
Chargrilled sirloin steak, triple cooked chips, mixed leaf salad, peppercorn sauce  
Social burger, caramelized onions, jalapeno, pickles, French fries  
Fusilli pasta Arabiata, parmesan, basil  
Norwegian salmon, butternut squash & chick pea tagine, saffron yoghurt  
Baked Mac N Cheese, slow cooked beef cheeks  
Peas and Broad beans Risotto, asparagus, aged parmesan

### SWEET FINALE

*To share*

Pearl social Eton mess  
Profiteroles, white chocolate cheesecake  
Warm steamed sponge pudding, golden syrup, vanilla custard

### WINES

*Selection of*

#### SPARKLING WINE

HOUSE WHITE

HOUSE RED

**QAR 390**

*Bubbles & Grapes*

**QAR 320**

*Grapes Only*

**QAR 220**

*Non – Alcoholic*

Please inform your waiter of any allergy or dietary requirements

[www.pearlsocialdoha.com](http://www.pearlsocialdoha.com)

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