

SNACKS

- Marinated olives | 20
- Potted foie gras, crispy duck, orange, chestnut brioche | 50
- Wood fired flatbread, pea hummus, pistachio feta dip, Romesco sauce, crudités | 50
- Lobster Social dog | 50
- Amalfi lemon chicken, lemon mayonnaise | 35
- Goats cheese churros, truffle honey | 30
- Crispy soft shell crab, chilli mayo | 45
- Baked potato crackers, smoked sour cream, chive | 25

STARTERS

- Italian beef tomato, burrata, aged balsamic, tomato salt | 60
- Atlantic crab tart, avocado, pink grapefruit, frisée | 65
- Whipped burrata, honey glazed figs, sourdough toast | 55
- Steak tartare, cured egg yolk, hazelnuts, truffle, horseradish | 60
- Avocado, artichoke and hazelnut salad | 50
- Classic Caesar salad | 50 (Prepared at the table) add grilled chicken or salmon | 50
- Grilled tiger prawns, chilli, mango, cashew nuts, coriander | 75
- Jerusalem artichoke veloute, wild mushrooms, truffle toast | 45

PASTA & VEGETARIAN

- Fettuccine, Atlantic white crab, brown crab butter, capers, tarragon | 90
- Tortellini, aged parmesan & potato, grilled asparagus, wild mushrooms | 80
- Lobster & truffle baked Mac n cheese | 125
- Casarecce, basil pesto, pine nuts | 70
- Heritage carrot risotto, apricot, olives, aged parmesan | 70

SOURDOUGH PIZZA

- Roast mushroom, Taleggio, truffle | 85
- Tomato, mozzarella, capers, basil | 65
- Confit lamb shoulder, pesto, courgette, ricotta | 80

MEAT & GRILL

- Rack of lamb, shoulder confit, aubergine purée, rosemary jus | 170
- Roast corn-fed chicken, chicken and tarragon pie, girolles, asparagus, truffle mash | 140
- Veal Milanese, fried egg, caper, lemon & parsley butter | 150
- Social burger, veal bacon, Cheddar cheese, crispy onions, fries | 100
- Beef Wellington | 190/350

STEAKS

- Our steaks come with triple cooked chips, mixed leaf salad and a choice of sauce
- Aberdeen Angus Rib eye (300g) | 230
- Wagyu Sirloin (250g) | 270
- Aberdeen Angus Fillet (220g) | 230
- Cote de boeuf (800g for 2-3 persons) 620

SEAFOOD

- Roast snapper, red pepper purée, squid and white beans | 135
- Pan-fried sea bass, lobster bisque, mussels, tomato and fennel | 130
- Norwegian salmon, fregola, tomato, lemon & chive butter sauce | 125
- Fish and chips, mushy peas, tartare sauce, grilled lemon | 120

SIDES | 30

- Tender stem broccoli, chilli, garlic
- Snow peas, radish, feta, toasted almonds
- Truffle and parmesan fries
- Triple cooked chips
- Cheesy cauliflower mash
- Mixed leaves and herb salad
- Cherry tomato and shallot salad

SAUCES | 20

- Tomato and olive
- Béarnaise
- Salsa verde
- Basil pesto
- Peppercorn sauce
- Diane

BBQ NIGHT

Every Thursday night, come to join us for
BBQ night
19:00 to 23:30

STEAK NIGHT SOCIAL

Every Friday night, come to join us for steak
night.
19:00 to 23:30

FRIDAY BRUNCH

Soft package: QAR 270
House package QAR 380
Bubbly package: QAR 440
Friday 12:30-15:00

SOCIAL ROAST

Traditional roast beef, lamb or corn fed
chicken served with all the trimmings
Saturday from 13:00 to 22:30
and Sunday 19:00-22:30