

جیوان

مجلس

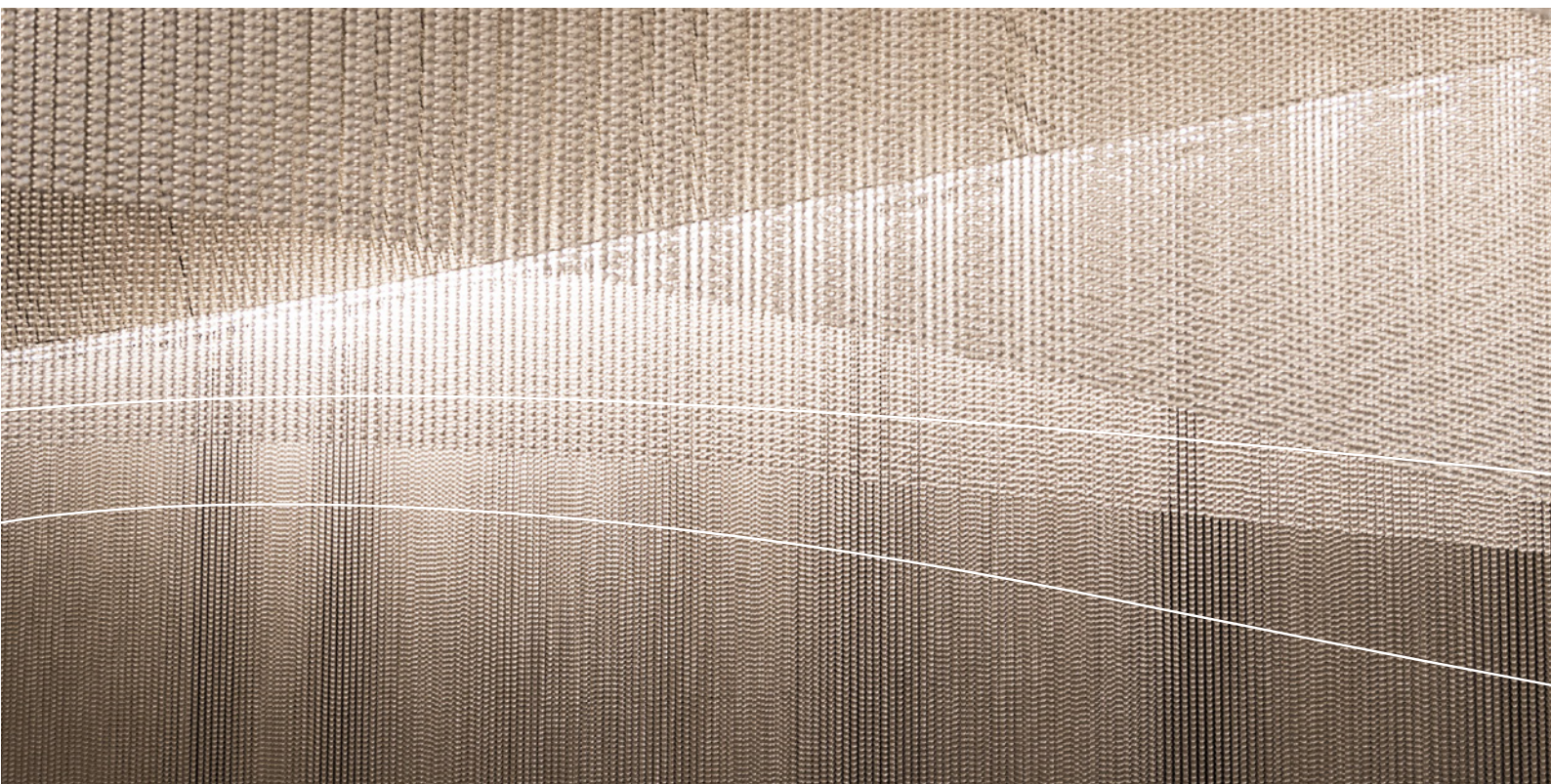
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PRIVATE DINING AT JIWAN

RESTAURANT



RESTAURANT



RESTAURANT



TERRACE



CUISINE





Jiwan is a modern Middle Eastern restaurant located on the fourth floor of the National Museum of Qatar (NMoQ). Offering à la carte, tasting and sharing menus that change to reflect the best of the season, our mission is to invite guests on a transformative dining experience, where the journey is as exciting and unpredictable as discovering the Middle East itself.



PRIVATE DINING

- Private Dining Packages include a customised event menu* and the option to choose between full-day or half-day exclusive use of Jiwan Restaurant.
- Entertainment can be arranged upon request.
- Meeting rooms with full AV support will be available upon request.

Capacity:

Main dining room: Up to 130 guests

Terrace (seated): Up to 140 guests

Terrace (cocktail format): Up to 200 guests

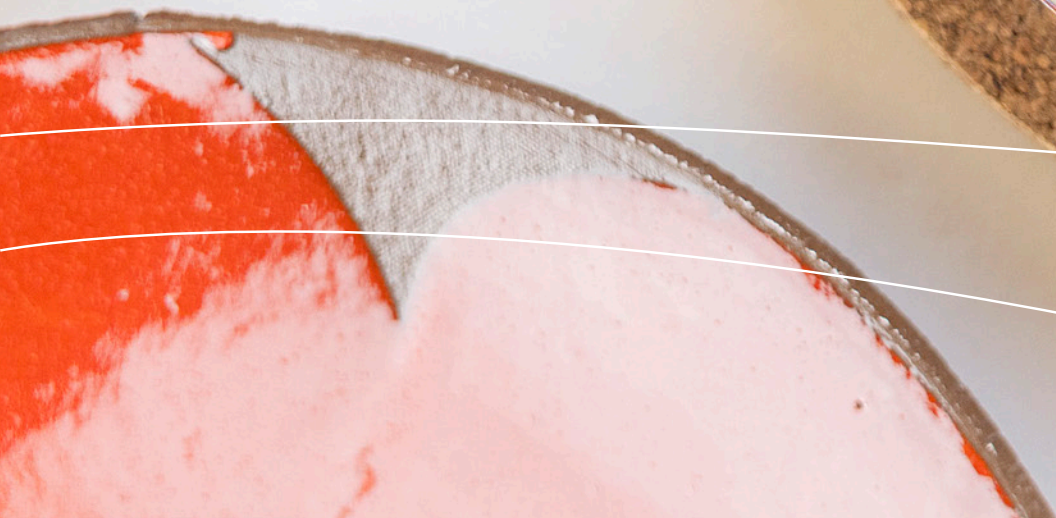
Half-day Privatization**: QAR 25,000

Full-day Privatization**: QAR 45,000

*Tailored menus or cocktail receptions are available upon request.

**Minimum amount spent. Includes event space rental and curated menu.

JIWAN
MENU



À LA CARTE

MEZZE

Cold Mezze

Beetroot salad ~ walnut ~ citrus QAR 40
Beetroot carpaccio with walnut, date dressing and citrus

Cauliflower ~ grape ~ turmeric QAR 50
Cauliflower tabouleh, grapes, seeds and pickles

Baby marrow ~ goat cheese ~ mint QAR 60
Goat cheese ravioli and baby marrow sauce, green apple and dried mint

Hot Mezze

Crispy Ladyfish ~ kuku spices QAR 80
Breaded ladyfish alongside kuku spiced tartare sauce

Herbs samboussek ~ confit lemon QAR 40
Delicate samboussek stuffed with herbs, labneh, and confit lemon

Lentil ~ za'atar ~ tarragon QAR 40
Lightly spiced lentil soup and toasted pita

Signature Mezze

Lamb kofta ~ buckwheat ~ cardamom QAR 60
Lamb koftas grilled over embers, green cardamom labneh and puffed buckwheat

Hammour tandoori ~ naan bread QAR 50
Hammour fish-stuffed naan bread with tandoori spices

Brussels sprouts ~ date molasses ~ labneh QAR 50
Brussels sprouts fried with seven spices, served with pomegranate jewels and date labneh

Main Courses

Koffer ~ romaine lettuce ~ green olive QAR 110
Grilled koffer fish, romaine lettuce, olive tapenade and mint sauce

Red snapper ~ fennel ~ saffron QAR 140
Red snapper fish and caramelized fennel in a saffron broth

Beef margoog our way QAR 190
Slowly cooked beef cheek, pasta, orange sauce and aromatic broth

Quail ~ tamarind ~ pistachio QAR 110
Seared quail and offal, tamarind yoghurt, raisins and pistachio

Cumin madroba QAR 80
Whole wheat stewed with lamb, spices and ghee

Portobello mushrooms ~ spinach ~ hazelnut QAR 80
Roasted portobello mushrooms, buttered spinach and toasted hazelnut

Jiwan Sides

Majboos rice QAR 25
Long grain basmati rice, bell pepper and nuts

Vermicelli rice QAR 30
Brown butter vermicelli pasta mixed with basmati rice and toasted almonds

Ginger rice QAR 25
Indian basmati rice, grated ginger, pickles and coriander

Sharing Dishes

Assortment of Jiwan mezze QAR 200
Explore the flavours of the Middle East with a selection of our most popular mezze

Confit lamb shank ~ vermicelli rice QAR 280
Confit lamb shank cooked Mansaf-style, served with vermicelli rice and toasted almonds

Desserts

Jiwan baklava QAR 50
Buttery, flakey biscuits with espresso chantilly, caramel and Arabic coffee gel

Date soufflé QAR 90
Oven-baked date soufflé, laban sorbet

Chocolate churros QAR 50
Black cardamom churros, chocolate sauce

Pistachio cheesecake QAR 50
Oat crumble base, pistachio and saffron mousse

Fruit delight QAR 50
Lemon and za'atar sorbet, confit skins and wedges, honey granola

Ice cream and sorbet selection QAR 50

LUNCH MENU

QAR 150

Lentils soup ~ za'atar ~ tarragon

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Hammour tandoori ~ naan bread

Cauliflower ~ grape ~ turmeric

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Beef margoog our way

Majboos rice

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Fruit delight

Chocolate churros

JIWAN MENU

QAR 250

Lentils soup ~ za'atar ~ tarragon

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Lamb kofta ~ buckwheat ~ cardamom

Beetroot salad ~ walnut condiment

Herbs sambousek ~ confit lemon

Baby marrow ~ goat cheese ~ mint

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Koffer ~ romaine lettuce ~ green olive

Beef margoog our way

~

Fruit delight

Jiwan baklava

AFTERNOON
TEA



شاي ما بعد الظهيرة

مجموعة مختارة من المقبلات الحلوة مع
الشاي المغربي والموكتيلات.

100 ريال قطري، من الساعة 3:00 مساءً إلى 6:00 مساءً.



AFTERNOON TEA

A selection of sweet mezze paired with Moroccan tea
and a mocktail.

QAR 100, from 3:00 PM to 6:00 PM.

For more information and bookings, please contact:

Sami Rachet, Restaurant Manager

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www.jiwan.qa/private-dining