



*Le Gourmet*

Lebanese Mediterranean Restaurant

# M E N U



*Rooted in Lebanese heritage and Mediterranean simplicity,  
Le Gourmet brings together fresh ingredients, honest cooking, and  
timeless flavors — from the first mezze to the last bite.*



# Breakfast 79 Qr.

*A Lebanese–Mediterranean breakfast built around eggs, dairy, legumes, flatbreads, and fresh produce. Simple, nourishing, and prepared to start the day well.*

## Labneh

*Velvety Lebanese yogurt cheese, delicately seasoned and served with extra virgin olive oil*

15 Qr.



## Hummus

*Creamy chickpea purée blended with tahina, garlic, lemon and olive oil*

17 Qr.





## Hummus with Tahina or Oil

Silky chickpea purée with tahina, garlic and lemon, finished with olive oil or extra tahina

17 Qr.



## Grilled Halloumi Cheese

Halloumi slices grilled to a golden crust with a warm, savory finish

20 Qr.



## Fatteh Hummus

Toasted pita layered with hummus and chickpeas, topped with garlic yogurt, ghee and toasted nuts

20 Qr.



## Fatteh Chicken

Toasted pita layered with tender chicken, topped with garlic yogurt, ghee and roasted nuts

25 Qr.



## Mixed Olives

Selection of marinated olives with olive oil and Mediterranean herbs

12 Qr.

## Falafel

Crisp golden chickpea croquettes blended with fresh herbs and aromatic spices

16 Qr.

## Hummus with Meat

Creamy hummus topped with sautéed lamb, aromatic spices and olive oil

25 Qr.



## Foul Medames with Tahini or Olive Oil

Slow-cooked fava beans with garlic and lemon, finished with tahini or olive oil

17 Qr.



## Egg Selections

Choice of sunny side up, cheese omelet, mushroom omelet or Spanish-style omelet

15 Qr.



## Shakshouka

Eggs gently cooked in a rich tomato and pepper sauce with onions and spices

18 Qr.





# Saj

## Zaatar

Saj bread topped with zaatar and olive oil, baked

10 Qr.



## Labneh

Saj bread topped with labneh and olive oil, baked

12 Qr.



## Zaatar with Cheese

Saj bread topped with zaatar, olive oil and cheese, baked

14 Qr.



## Halloumi

Saj bread filled with grilled halloumi cheese, baked

18 Qr.



## Cheese

Saj bread filled with mixed cheeses, baked

14 Qr.



## Muhammara

Saj bread filled with roasted red pepper paste, walnuts, garlic, olive oil and pomegranate molasses

14 Qr.



## Zaatar with Labneh

Saj bread topped with labneh, zaatar and olive oil, baked

12 Qr.



## Muhammara with Kashkaval Cheese

Saj bread filled with muhammara and kashkaval cheese, baked

15 Qr.



# Salad

## Tabbouleh

Finely chopped parsley with tomatoes, onions and bulgur, dressed with lemon and olive oil

22 Qr.



## Caesar Salad

Romaine lettuce with grilled chicken, croutons and parmesan, tossed in classic Caesar dressing

27 Qr.



## Rocca Beetroot Salad with Grilled Halloumi

Fresh rocca leaves with roasted beetroot and grilled halloumi, topped with walnuts and lemon dressing

25 Qr.



## Fattoush

Crisp lettuce and seasonal vegetables with toasted pita, finished with pomegranate dressing

20 Qr.



## Greek Salad

Lettuce, tomatoes, cucumbers and green bell pepper with olives and feta, finished with herbs and olive oil

23 Qr.



## Oriental Rocca Salad

Peppery rocca leaves with white onion, lemon juice and olive oil

20 Qr.





# Soup

## Lentil Soup

Red lentils simmered with aromatic spices

15 Qr.

## Cream of Chicken Soup

Tender chicken in a velvety cream broth

17 Qr.



## Cream of Mushroom Soup

Mushrooms in velvety cream broth

17 Qr.



# Cold Appetizers

*Traditional Lebanese mezze made with chickpeas, vegetables, yogurt, herbs, and olive oil, served fresh and designed for sharing.*

## Hummus

Creamy chickpea purée blended with tahina, garlic, lemon and olive oil

17 Qr.



## Hummus Beiruti

Chickpea purée with tahina, garlic and lemon, finished with parsley, tomatoes and olive oil

18 Qr.



## Eggplant Moutabal

Smoky roasted eggplant blended with tahina, yogurt, garlic and lemon

18 Qr.



## Baba Ganoush

Roasted eggplant with capsicum, walnuts and lemon

18 Qr.



## Muhammara

Roasted red peppers blended with walnuts, breadcrumbs, spices and olive oil

16 Qr.



## Labneh with Garlic

Creamy Lebanese yogurt cheese with fresh garlic and olive oil

15 Qr.



## Vine Leaves

Grape leaves stuffed with rice, herbs and spices, finished with olive oil

22 Qr.

## Sliced Vegetables with Pickles

Seasonal fresh vegetables served with Lebanese pickles

14 Qr.



## Yoghurt

Plain and chilled

8 Qr.



## Le Gourmet Mixed Appetizers

A selection of Hummus, Moutabal, Labneh, Vine leaves and Fattoush

55 Qr.



## Mashed Potatoes

Boiled potatoes mashed with butter and milk

17 Qr.



# Hot Appetizers

*Warm Lebanese starters featuring fried, baked and sautéed favourites, prepared with spices, meats, vegetables and cheese to open the appetite.*



## Fried Kibbeh (5pcs.)

Bulgur shells filled with minced meat, onions, and pine nuts, deep-fried.

30 Qr.



## Cheese Rolls (6pcs.)

Pastry rolls filled with cheese and herbs, fried or baked.

25 Qr.



## Spring Rolls (6 pcs.)

Crisp pastry rolls filled with mixed vegetables

30 Qr.

## Meat Sambousek (6 pcs.)

Golden pastries filled with seasoned minced meat

30 Qr.



## Spinach Fatayer (6 pcs.)

Baked pastries filled with seasoned spinach

25 Qr.



## Mix Fatayer (6 pcs.: 2 cheese, 2 spinach, 2 meat)

Assorted baked pastries with cheese, spinach and meat

30 Qr.

## Spicy Potato Cubes

Crisp potatoes tossed with aromatic spices

20 Qr.



## Makanek

Sautéed Lebanese beef sausages glazed with pomegranate molasses

30 Qr.



## Provençal Chicken Wings

Grilled chicken wings with garlic and herbs

25 Qr.



## Mozarella Sticks

Golden-fried mozzarella with a melted center

30 Qr.



## Fried Calamari with Tartar Sauce

Lightly battered calamari served with tartar sauce

38 Qr.



## Fish & Chips

Crisp battered fish fillet served with French fries

35 Qr.



## French Fries

Golden crisp potato fries

14 Qr.

## Chicken Liver

Sautéed chicken liver with garlic, lemon, coriander and pomegranate molasses

25 Qr.



## Sojouk

Sautéed Lebanese beef sausage with garlic and lemon

30 Qr.

## Kibbeh Sajiyeh

Baked kibbeh with bulgur, minced lamb, onions and pine nuts

30 Qr.





# Kids' Meal

## Chicken Nuggets

Deep fried battered chicken pieces served with French fries

15 Qr.



# Sandwiches

## Beef Steak Sandwich

Grilled beef steak with capsicum, mushrooms and vegetables, finished with sauce and served with French fries

40 Qr.



## Chicken Fajita Sandwich

Grilled chicken with capsicum, mushrooms and onions, finished with sauce and served with French fries

35 Qr.





# Pasta

*Mediterranean style pasta dishes prepared al dente, paired with rich sauces, meats, seafood and herbs for comforting, familiar flavours.*

## Lasagna

Layered pasta with seasoned minced meat, béchamel sauce and melted cheese

40 Qr.



## Penne Arrabbiata

Penne tossed in tomato sauce with garlic, chili, olive oil and herbs

40 Qr.



## Chicken Alfredo Fettuccine

Fettuccine in a creamy sauce with chicken, mushrooms, garlic and parmesan

45 Qr.



## Spaghetti Bolognese

Spaghetti in rich beef and tomato sauce with garlic, onions, herbs and parmesan

45 Qr.

## Seafood Pasta

Spaghetti in tomato sauce with shrimp, calamari, fish, garlic and herbs

50 Qr.



# From the Grill

*Charcoal grilled meats and seafood marinated with garlic, herbs, olive oil and spices, a central expression of Lebanese Mediterranean cuisine.*

## Mix Grill (4 skewers)

Lamb kebab, lamb shoukaf and chicken shish taouk, served with French fries, grilled vegetables and garlic sauce

75 Qr.



## Grilled Lamb (3 skewers)

Charcoal-grilled lamb skewers served with grilled onions, tomatoes and green chili

73 Qr.



## Lamb Kofta (4 skewers)

Grilled minced lamb skewers served with grilled onions, tomatoes, green chili and garlic sauce

60 Qr.



## Arayis Meat

Pita bread stuffed with minced lamb and aromatic spices

45 Qr.



## Lamb Chops (5 pcs.)

Charcoal-grilled lamb chops served with grilled onions, tomatoes and green chili

89 Qr.





### Shish Taouk (3 skewers)

Marinated chicken skewers served with French fries, grilled onions, tomatoes, green chili and garlic sauce

55 Qr.



### Boneless Chicken

Charcoal-grilled boneless chicken served with French fries and garlic sauce

55 Qr.



### Chicken Kebab (4 skewers)

Grilled chicken skewers served with French fries, grilled vegetables and garlic sauce

55 Qr.



### Grilled Shrimp (10 pcs.)

Charcoal-grilled shrimp served with French fries

70 Qr.



# Main Course

*Hearty Lebanese and Mediterranean plates featuring rice, meats, poultry, seafood and sauces, prepared for complete, satisfying meals.*

## Beef Tenderloin Fillet

Beef tenderloin with garlic and black pepper, served with French fries, sautéed vegetables and a choice of mushroom or pepper sauce

69 Qr.



## Chicken Kabsa

Spiced chicken with rice, tomatoes, onions and garlic, finished with toasted nuts and served with dakous sauce

55 Qr.



## Hamour Fish Fillet

Hamour fillet served with yellow rice, sautéed vegetables and lemon butter sauce

60 Qr.

## Cordon Bleu

Breaded chicken stuffed with cheese and turkey, served with French fries, vegetables and mushroom sauce

55 Qr.



## Slow Cooked Lamb

*Chef's Signature*

Tender lamb slow-cooked with garlic, rosemary and olive oil, served with tomato sauce and a choice of mashed potatoes or rice

85 Qr.



### -Add Ons-

Mashed Potatoes	15 Qr.
Parmesan Cheese	5 Qr.
Garlic Sauce	5 Qr.
Mushroom Sauce	10 Qr.



### Lamb Machboos

Lamb with aromatic rice infused with saffron, cinnamon and traditional spices, served with yogurt

67 Qr.



### Kibbeh Labanieh with Rice

Bulgur and lamb dumplings in warm yogurt sauce with garlic and coriander, served with rice

60 Qr.



### Shish Fakhara

Oven-baked marinated chicken cubes with capsicum, mushrooms and onions in a rich house sauce, topped with melted mozzarella and served in a traditional clay pot with white rice

55 Qr.



### Grilled Herb Chicken with Rice

Herb-seasoned chicken steak served with white rice and cream sauce

55 Qr.



### Chicken Mushroom Sauce

Chicken breast in mushroom cream sauce with garlic and onions, served with white rice

55 Qr.



# Fresh Juices

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*Freshly squeezed*

Orange	20 Qr.
Pineapple	22 Qr.
Lemonade	18 Qr.
Lemon Mint	20 Qr.
Kiwi	20 Qr.
Strawberry	20 Qr.
Mango	20 Qr.
Banana Milkshake	20 Qr.
Le Gourmet Cocktail	22 Qr.

# Cold Drinks

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Soft Drinks	5 Qr.
Red Bull	14 Qr.
Iced Tea	16 Qr.
Mojito	22 Qr.
Laban Ayran	12 Qr.



# Water

**Bottled Water**  
Small 3 Qr.  
Large 4 Qr.

**Sparkling Water**  
Small 10 Qr.  
Large 16 Qr.



## Smoothies

Vanilla	23 Qr.
Chocolate	23 Qr.
Strawberry	23 Qr.
Caramel	23 Qr.



## Hot Drinks

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Turkish Coffee	15 Qr.	Cappuccino	16 Qr.
Double Turkish Coffee	17 Qr.	Caffè Latte	18 Qr.
Americano	16 Qr.	Nescafé	12 Qr.
Espresso	15 Qr.	Hot Chocolate	18 Qr.
Double Espresso	17 Qr.	Hot Milk	10 Qr.
Espresso Macchiato	17 Qr.	Tea Selections	12 Qr.
Double Espresso Macchiato	18 Qr.		

# Desserts

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## Mahalabia

Classic Middle Eastern milk pudding topped with crushed pistachios and rose water

15 Qr.



## Chocolate Mousse

Dark chocolate mousse with fresh cream

20 Qr.

## San Sebastian

Basque-style burnt cheesecake with a caramelized top

25 Qr.



## Tiramisu

Espresso-soaked ladyfingers layered with mascarpone cream and cocoa

25 Qr.

## Rice Pudding

Slow-simmered rice and milk, served warm or chilled

15 Qr.



## Cheesecake

Baked cheesecake with a crushed biscuit base

20 Qr.



## Custard

Classic vanilla custard

20 Qr.



## Ice Cream

Selection of classic flavors

20 Qr.

## Fruit Platter

Refreshing selection of chilled seasonal fruits

Small: 35 Qr.

Large: 55 Qr.





# Shisha

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*A selection of classic shisha flavors carefully prepared for a smooth and relaxed experience to enjoy at any time of the day.*

Apple	65 Qr.
Grape	65 Qr.
Mint	65 Qr.
Lemon Mint	65 Qr.
Grape Mint	65 Qr.
Blueberry	65 Qr.
Cinnamon Gum	65 Qr.
<i>Head Change</i>	30 Qr.

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