



Mila مِلا

GROWN IN QATAR. CRAFTED AT MILA.

Mila at Rosewood Doha is proud to introduce Farm to Table, a celebration of the land, the harvest, and the hands that tend them.

In partnership with Torba Farm, Qatar's beloved family-owned sanctuary of sustainable and regenerative agriculture in Al Khor, this brunch brings the farm directly to you.

مزرعة مزرعة | TORBA FARM



FOR THE TABLE TO SHARE

Carob "BBQ Carrots" V/N
local fig, pine seed, shatta, mint leaf
wipped fetta

**Burrata with Fig Jam &
Pomegranate Pearls V**
drizzled with saffron-infused honey and
crispy crostini

Torba Fattoush V/N
thinly sliced zucchini in a crisp batter
mint, dill, feta cheese dip

Mediterranean Ceviche
seabass cured with lime, lemon basil,
Aleppo chili

SOUPS

CHOICE OF ONE

Roasted Tomato Soup V/N
sweet feenel, macadamia nut

OR

Pumpkin Soup
crème friche, spiced pumpkin seed

FROM THE BREAD OVEN TO SHARE

Wild Oregano Pide N
marinated heritage cherry tomatoes, roasted pine seed, citrus olive oil

CHARCOAL GRILL

CHOICE OF ONE

Grilled Seabass Fricassee
avolemono sauce, iceberg, dill

OR

Beef Fillet & Pepper Skewer
tender Australian fillet cube, fire-roasted bell pepper, chimichurri sauce

OR

Half-Grilled Chicken
dill harissa yogurt, pomegranate glaze

DESSERTS TO SHARE

Baklawa Cheesecake N
a fusion of traditional baklawa and cheesecake

Mini Tarts N
glaze vanilla bean custard, pistachio cream, dark chocolate ganache tart

Seasonal Fruit Platter V

QAR 285 PER GUEST

V Vegan | G Gluten-free | N Nuts

If you have any special dietary requirements, food allergies or intolerances, please inform our associates upon placing your order. All prices are in Qatari Riyal and include a 7% service charge.