THE FIRST MANKO TO OPEN IN THE MIDDLE EAST, MANKO DOHA, BRINGS YOU A HOST OF SPECIALLY CURATED PISCO COCKTAILS. CRAFTED BY OUR EXPERT MIXOLOGISTS FROM PARIS, MANKO DOHA OFFERS A UNIQUE COCKTAIL PROGRAM FOR YOUR ENJOYMENT.

OUR BEVERAGES ARE INSPIRED BY A BLEND OF LOCAL ELEMENTS AND A CHIC PARISIAN FLAIR, PREPARED USING ONLY THE FRESHEST INGREDIENTS AND HOMEMADE SYRUPS.

WE LOOK FORWARD TO WELCOME YOU IN MANKO DOHA FOR AN UNFORGETTABLE NIGHTLIFE EXPERIENCE, LIVE DJ MUSIC, HAND-CRAFTED SIGNATURE COCKTAILS, ALL PAIRED WITH STUNNING VIEWS OF DOHA’S GLAMOROUS SKYLINE.
MANKO COCKTAILS

PISCO SOUR

PISCO SOUR MANKO* 60
Pisco 1615 quebranta, lime juice, gomme syrup

PISCO SOUR LAVENDER* 65
Pisco 1615 quebranta, lime juice, lavender syrup

PISCO SOUR ANANAS* 65
Pisco 1615 quebranta, lime juice, roasted pineapple syrup

SIGNATURE PISCO

PISCO SOUR EXPERIENCE* 65
Pisco 1615 quebranta, citrus sherbet, lime juice, purple corn ice, banana leaves, cardamom cream

CHILCANO LEMONGRASS 65
Pisco 1615 quebranta, chamomile, lemongrass, ginger beer

ROSA MAMA* 65
Pisco 1615 acholado, rose, fresh raspberry, lychee, lime juice

PERUVIAN NEGRONI 85
Pisco 1615 acholado, truffle, campari, red vermouth, parmigiano

*This cocktail contains egg white.
**This cocktail contains dairy products.
SIGNATURE COCKTAILS

RUM

SMOKY PERUANO 75
Ron millonario 10, fig, manko bitter

INCAS TIKI 60
Pisco 1615 acholado, ron millonario 10, mango, rocoto, roasted coconut

AMAZONIA MILK PUNCH CLARIFIED** 65
Ron millonario 10, pisco quebranta, ardbeg jasmine tea, physalis, banana, grapes, mango, spicy

GIN

ROSA FRESCA* 65
Gin’ca, celery, coriander, rose water soda

TÉQUILA

SOUQ INSPIRATION 75
Patrón añejo, souq spices doha, bitter

WHAT ELSE 65
Patrón reposado, black cardamom, cold brew coffee, grand marnier

FRENCH KISS 85
Patrón reposado, sage, blackberry, cranberry, agave

*This cocktail contains egg white.
**This cocktail contains dairy products.
MANKO SOFT COCKTAILS

**CHICHA MORADA 45**
Purple corn, pineapple, cinnamon, cloves

**TI TIME* 40**
Black tea, peche, muña, lime, juniper

**LIMA LIMONADE 40**
Lemongrass, rosemary, kumquat, soda

*This cocktail contains egg white.
**This cocktail contains dairy products.
BOTTLE SERVICE

Experience a personalised bottle service by our expert bartenders. Bottle service includes soft beverages and mixers.

TEQUILA
Patrón Silver, 40% 1,200
Patrón Añejo, 40% 1,500

RUM
Havana Club 7 y.o., 40% 900
Zacapa 23 y.o., 40% 1,300
Ron Millonario XO, 40% 3,500

WHISKY
Chivas 12 y.o., 40% 1,300
Glenfiddich Solera 15 y.o., 40% 2,000
Chivas 18 y.o., 40% 2,800
Chivas Royal Salute 21, 40% 5,000

VODKA
Stolichnaya Elit, 40% 1,350
Grey Goose Original, 40% 1,500

GIN
Hendrick’s, 44% 900
Tanqueray 10, 47.3% 1,400

COGNAC
Hennessy VSOP, 40% 1,900
Hennessy XO, 40% 4,500
CHAMPAGNE

CHAMPAGNE BY THE GLASS
Moët & Chandon, Brut Imperial, NV 275

CHAMPAGNE
Duval-Leroy, Brut, NV 895
Moët & Chandon, Brut Imperial, NV 1,100
Laurent-Perrier, Brut, NV 1,250
Veuve-Clicquot, Brut, NV 1,250
Dom Perignon, Brut, 2003 2,900
Krug, Grande Cuvée, Brut, NV 3,500
Louis Roederer, Cristal, Brut, 2006 3,900

SPARKLING ROSE
Duval-Leroy, Brut Rosé, NV 1,200
Louis Roederer, Cristal, Brut Rosé, 2006 5,900

LARGE FORMAT CHAMPAGNE
Moët & Chandon, Brut Imperial - Magnum 2,450
Moët & Chandon, Brut Imperial - Jeroboam 6,500
WINE BY THE GLASS

WHITE
Miguel Torres, Viña Sol, Catalunya, Spain 45
Canaletto, Pinot Prigio, I.G.T. 50
South, Chardonnay, Central Valley, Chile 65
Sauvion & Fils, «Les Eglantines», Sauvignon Blanc, Touraine France 70

ROSÉ
Sauvion & Fils, Rosé D’anjou 60

RED
Lou Magret, Merlot, Grenache, Vin De Pays, D’oc, France 50
Anakena, Cabernet Sauvignon, Rapel, Chile 50
Anakena, Pinot Noir, Bio Bio, Chile 60
Bouchard Aîné & Fils, Côtes Du Rhône, France 65
WINE BY THE BOTTLE

WHITE

CHILE
San Pedro, 35° South, Chardonnay, Central Valley 225
Anakena, Sauvignon Blanc, Central Valley 255
Montes, “Alpha”, Chardonnay, Casablanca Valley 415

FRANCE
Longchamps, Bordeaux Blanc 240
Bouchard Aîné & Fils, Chablis, Burgundy 435
Jean-Claude Boisset, Puligny-Montrachet, 1er Cru, “Les Perrières” 1,450

SPAIN
Miguel Torres, Viña Sol, Catalunya 225

ITALY
Canaletto, Pinot Grigio, I.G.T. 245
Antinori, Villa Antinori, I.G.T. 275

NEW ZEALAND
Oyster Bay, Sauvignon Blanc, Marlborough 395

SOUTH AFRICA
Brampton, Sauvignon Blanc, Western Cape 260
WINE BY THE BOTTLE

RED

CHILE/ARGENTINA
Anakena, Cabernet Sauvignon, Rapel, Chile 225
Anakena, Pinot Noir, Bio Bio, Chile 280
Luigi Bosca, Malbec, Reserva, Mendoza, Argentina 335
Errazuriz, Don Maximiano, Founder’s Reserve, Aconcagua, Chile 1,550

FRANCE
Lou Magret, Merlot, Grenache, Vin de Pays, d’Oc 200
Beau Rivage, Bordeaux Supérieur 225
Bouchard Aîné & Fils, Côtes Du Rhône 240
Château Lamarsalle, Montagne-St. Emilion 420
M. Chapoutier, “Petite Ruche”, Crozes-Hermitage 420
Baron Philippe de Rothschild, Mouton Cadet, Réserve 595
Antonin Rodet, Volnay, Burgundy 990

SPAIN/PORTUGAL
Bodegas Farina, Dolfos, Tempranillo, Castilla, Spain 200
Campo Viejo, Gran Reserva Tempranillo, Rioja, Spain 625

ITALY
Montepulciano d’Abruzzo, D.O.C. 225
Santi, Amarone Della Valpolicella, D.O.C. 895

ROSÉ
Miguel Torres, Santa Digna, Central Valley, Chile 240
Sauvion & Fils, Rosé d’Anjou, France 250
Château d’Esclans, “Whispering Angel”, Provence, FR 460

SHARING: THAT IS THE ONLY WAY PERUVIAN GASTRONOMY LIVES, AND THIS IS HOW MANKO HAS REACHED QATAR.
Quality and freshness are our priorities when sourcing our fish and seafood products.

Preservation of the ocean resources is also very important to us, this is why we have partnered with sustainable fisheries that abide by the same philosophy we do.

We invite you to discover on our menu, less known fish species that are as delicious and more sustainable.
GLOSSARY

AJÍ ..................... Means chili. Panca, Amarillo, Rocoto, Limo ... from the least intense to the spiciest

CANCHA .............. Fried corn that’s very popular in Peru, from chulpe variety

CHOCLO .............. White corn variety from Peru

LECHE DE TIGRE .... Lime juice mixed with a fish fumet, raw fish, coriander, onion and ají

CEBICHE ............. Fresh raw fish, cut in cubes, marinated in leche de tigre

TIRADITO ............ Raw fish filets, sashimi style cut, marinated in leche de tigre

CAUSA ................ Cold mashed potato, seasoned with lime & ají amarillo, served with variety of toppings

ANTICUCHO ........... Peruvian brochettes, marinated with ají panca, oregano & cumin
TIRADITO PASSION  65
Yellowtail tuna, fried wonton, pickled vegetables, passionfruit leche de tigre.

SCALLOPS MAKI  55
Fried shrimp, avocado, ikura, smoked aji amarillo sauce.

KING CRAB MAKI  65
Fried shrimp, avocado, tobiko, rocoto emulsion.

GUNKAN  48
Yellowtail tuna tartare, aji amarillo, coriander, ponzu sauce.
**PARA PICAR**

**BAO  55**
Steamed bread, crispy chicken thigh, roasted spring onions, cucumber sauce, lettuce.

**QUINOA BURGER  55**
Quinoa steak, brioche bun, rocoto alioli, pear chutney.

**CRISPY CRIOLLO CHEESE  50**
Halloumi cheese, peanut and coriander sauce, carretillero sauce.

**CHARAPA  55**
Crispy green plantain, shrimp tartare, amazonic emulsion, coriander thai mayonnaise.
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FROM OUR PERUVIAN GRILL:

CHICKEN WINGS 65
Roasted in a charcoal oven, glazed in chifa sauce, coconut cream, pickles, coriander.

BOCADO CRIOLLO 55
Lamb sirloin, anticuchera sauce, fries, smoked mayonnaise.

OCTOPUS ANTICUCHO 65
Grilled in charcoal oven, anticuchera sauce, potato cream, dried black olives, chimichurri.

LOMO AL JUGO 220
400gr beef sirloin cook in a charcoal oven, sautéed vegetables with lomo saltado sauce.

LOBSTER 325
Whole lobster, smoked, hollandaise rocoto sauce, green salad, pachamanca dressing.
DESSERTS

70% CHOCOLATE 55
Chocolate tuile, chocolate mousse, lucuma foam, crispy quinoa.

CACHANGA 55
Traditional peruvian crispy pastry, red fruits, coconut cream, lime.

MARACUYA 50
Passion fruit and banana cream, chocolate-orange crumble, ginger biscuit, banana chips.