

STARTERS

WAKA Mole | QAR 65

A Nikkei-style guacamole with avocado, lime, and soy, topped with pomegranate seeds. Served with crispy homemade corn chips.

Burratina Salad | QAR 69

Creamy burrata on arugula, tomatoes, and cucumbers, drizzled with balsamic reduction and garnished with basil and sea salt.

Salmon Salad | QAR 65

Marinated salmon on mixed greens with cherry tomatoes and radish, topped with avocado, sesame seeds, and chives, finished with citrus-soy vinaigrette.

King of Caesar | QAR 55

Baby gem lettuce and kale in a creamy Caesar dressing, topped with Parmesan, garlic croutons, and black pepper.

SOY SESAME DAIRY
FISH SHELLFISH GLUTEN

HOT STARTERS

Taco Prawn | QAR 45
Grilled smoky-spiced prawns in corn tortillas, topped with lime crema, slaw, and cilantro.

Taco Al Pastor | QAR 40
Marinated chicken with al pastor spices and pineapple, served in tortillas with onions, cilantro, and lime.

Taco Spicy Beef | QAR 65
Seasoned beef with chili in tortillas, topped with avocado crema, red cabbage slaw, and cilantro.

Pulpo Parrillero | QAR 105
Grilled octopus with a smoky char, drizzled with chimichurri and garnished with herbs.

Conchas A La Parmesana | QAR 80
Broiled scallops with Parmesan topping, a crispy crust, and a touch of lime.

Calamares Crocantes | QAR 55
Crispy fried calamari served with lime aioli and fresh herbs.

Cachapas | QAR 55
Golden sweet corn pancakes topped with melted cheese and Manchego.

Grilled Beef Anticucheros | QAR 85
Peruvian-spiced beef skewers with aji amarillo sauce and fresh herbs.

SHELLFISH GLUTEN DAIRY



FROM THE NIKKEI BAR



Ceviche | QAR 75
Fresh fish in leche de tigre, lime, cilantro, chili, served with red onion, Peruvian corn, and sweet potato.

Octopus Tiradito | QAR 80
Sliced octopus with ponzu sauce, rocoto chili, avocado puree, and shiso leaves.

Tuna Tartare with Aji Amarillo | QAR 75
Diced tuna with avocado, aji amarillo sauce, and crispy wonton chips.

Acivechado Roll | QAR 60
Sushi roll with fish, avocado, leche de tigre sauce, cilantro, and aji pepper.

Spicy Tuna Roll with Rocoto | QAR 65
Tuna, avocado, cucumber, rocoto chili, and sesame seeds.

Vegetable Roll | QAR 50
Cucumber, avocado, and bell peppers in sushi rice, with sesame seeds and soy sauce.

Salmon Anticucho Nigiri | QAR 60
Salmon nigiri with anticucho sauce, lightly torched.

Scallop Ceviche Nigiri | QAR 55
Scallop sashimi in leche de tigre, topped with microgreens.

SOY SESAME FISH SHELLFISH

MAIN COURSES

Seabass Trigotto | QAR 135
Pan-seared seabass on creamy Peruvian quinoa risotto with Parmesan and citrus reduction.

Tacu Tacu De Mariscos | QAR 75
Crispy rice and bean patty topped with sautéed shrimp, squid, mussels, and clams in garlic-aji amarillo sauce.

Pollo Tipakay | QAR 70
Crispy fried chicken in tamarind sauce with ginger, soy, and sautéed vegetables, garnished with green onions and sesame.

Lomo Saltado | QAR 105
Beef stir-fry with onions, tomatoes, soy sauce, and vinegar. Served with fries and rice.

Ribeye a lo Pobre | QAR 145
Grilled ribeye with rice, fries, plantains, and a fried egg.

IKA Burger | QAR 85
Beef patty with avocado, tempura onions, and teriyaki aioli on a brioche bun.

SOY SESAME FISH EGG DAIRY
GLUTEN SHELLFISH



SHARING PLATTER



Arroz Con Mariscos | QAR 80
Shrimp, squid, mussels, and clams in spiced rice with aji amarillo and cilantro.

Arroz Con Pato | QAR 225
Slow-cooked duck leg on cilantro-infused rice with peas and red peppers.

Seafood Paella | QAR 225
Lobster tail and seafood on saffron-infused rice, garnished with bell peppers and parsley.

Grilled Meat Platter | QAR 225
Beef, lamb chops, and chicken with grilled vegetables, potatoes, and dipping sauces.

SHELLFISH DAIRY

MAIN COURSE - VEG

Arepas with Black Beans and Avocado | QAR 65
Golden arepas stuffed with black beans, avocado, and cheese.

Ají de Quinua | QAR 85
Quinoa in creamy aji amarillo sauce with potatoes, olives, egg, and Parmesan.

Feijoada Vegetariana | QAR 75
Black bean stew with vegetables, rice, collard greens, and orange slices.

Mote Pillo | QAR 75
Sautéed hominy with eggs, queso fresco, and fresh herbs, served with fried plantains.

SIDE DISHES

Umami Fries | QAR 35
Crispy fries seasoned with umami-rich spices.

Grilled Vegetables | QAR 35
Seasonal vegetables grilled and finished with olive oil and fresh herbs.

EGG DAIRY





DESSERTS

Saffron Tres Leches | QAR 60
Moist sponge cake soaked in three milks, infused with floral saffron.

Choco Torta | QAR 60
Layers of coffee-soaked chocolate cookies, dulce de leche, and whipped cream.

Yuzu Cheesecake | QAR 60
Creamy cheesecake with tangy yuzu sauce, topped with candied ginger.

Pisco Sour Sorbet | QAR 60
Refreshing pisco sorbet with lime, egg white foam, and cinnamon dust.

EGG DAIRY GLUTEN ALCOHOL

SOUTH AMERICAN COCKTAILS

Pisco sour 69
Pisco, lime juice, sugar syrup, bitters, aquafaba

Batida 65
Cachaça, lime juice, coconut syrup passion fruit puree

Pisco Mojito 59
Pisco, lemon juice, sugar syrup, sprite

Chilcano 69
Pisco, ginger ale, bitters, lime Juice, lime

Caipirinha 59
Cachaça, lime, sugar

El Capitan 69
Pisco, sweet vermouth, bitters

SIGNATURE COCKTAILS

Pisco Punch 69
Pisco, dry vermouth, passion fruit, pineapple juice, lime juice

IKA Mule 55
Pisco, basil, mint, passion fruit, lime homemade ginger syrup, ginger ale

La Huacachina 69
Havana club 7, spiced rum, kahlua, pineapple juice, mango syrup, coconut syrup

The Johnny Special 55
Bacardi carta negra, sugar syrup, lime juice, varichon

Oasis Ica 69
Malibu, sugar syrup, lemon juice, blue curaçao, coconut syrup

Pisco 1920 69
Pisco, jim beam, lemon juice, peach puree, aquafaba

CLASSIC COCKTAILS

Mojito 65
Rum, mint, lime, sugar syrup, soda
ADD FLAVOR: +10
Passion fruit, mango, strawberry, Peach

Margarita 65
Tequila, lime juice, triple sec, sugar syrup

Coco Loco 65
Rum, vodka, tequila, coconut syrup, lime

Cuba Libra 65
Rum, cola, lemon

Piscola 65
Pisco, cola, lemon

SIGNATURE MOCKTAILS

Berry Delight 45
Fresh berries, maple syrup, cranberry juice, ginger ale

Paradiso 45
Pomegranate seeds, dried ginger, fresh lemongrass, soda water

Rosa 45
Lychee juice, strawberry puree, cardamom, Iranian rose, whipping cream

Manzana De IKA 45
Basil, peach, tonic water, sparkling apple juice

Zinggreen Frost 45
Iced green tea, ginger, lemon juice, honey

0.0% COCKTAILS

Zero Gin Gin Mule 65
Lyre's Dry London Spirit, ginger ale, lime juice, sugar syrup, mint leaves

Zero Espresso Martini 65
Lyre's Coffee Original, Lyre's White Cane Spirit, fresh espresso, sugar syrup

Zero Mojito 65
Lyre's White Cane Spirit, lime juice, sugar syrup, mint leaves, Soda water

Zero Whiskey Sour 65
Lyre's American Malt, Lemon juice, sugar syrup, aquafaba

INFUSED GIN

Cranberries Infused Gin	55
Thyme Infused Gin	55
Mango & Chili Infused Gin	55

CHAMPAGNE

	Bottle
Laurent Perrier Brut, France	1350
Moet & Chandon Brut, France	1450
Laurent Perrier Cuvee Rose, France	2500

SPARKLING WINES

	125 ml	Bottle
Varichon & Clerc, France	65	325
Prosecco Di Conegliano, Italy		450

ROSE WINE

	150 ml	Bottle
Rose D'Anjou, France	55	250
Nederburg Rose, S. Africa	55	250
Whispering Angel, France		490

WHITE WINE

	150 ml	Bottle
Heritage Sauvignon Blanc, France	55	250
Barefoot Pinot Grigio, California	55	250
Nederburg Chardonnay, S. Africa		290
Finca La Linda Torrontes, Argentina	59	290
Casa Silva Reserva Viognier, Chili		320
Hugel Riesling, France		490
Bouchard Aîné & Fils Chablis, France		480

RED WINE

	150 ml	Bottle
Heritage Merlot, France	55	250
Barefoot Shiraz, California	55	250
Nederburg Baronne, S.Africa	59	290
Finca La Linda Malbec, Argentina	59	290
Mud House Pinot Noir, NZ		420
M Chapoutier Belleruche Cotes du Rhone, France		420
Peppoli Chianti Classico DOCG, Italy		490

APERITIF

	60 ml
Aperol	45
Campari	45
Martini Extra Dry	45
Martini Bianco	45
Martini Rosso	45
Ricard	45
Lillet Rose	59

PORT

	60 ml	Bottle
Croft Fine Ruby Port, Portugal	30	300

BEER

Budweiser	45
Heineken	45
Corona	45
Savanna Dry	45

DRAUGHT

Heineken	50

PISCO

	30 ml	Bottle
Pisco 1615	45	900

CACHACA

	30 ml	Bottle
Sagatiba Pura	39	800

VODKA

	30 ml	Bottle
Stolichnaya	35	850
Absolut (Blue, Citron, Raspberry)	45	1100
Smirnoff Red Label	45	1100
Ciroc	55	1300
Grey Goose	69	1920

TEQUILA

	30 ml	Bottle
Jose Cuervo 1800 Anejo	49	1000
Jose Cuervo Gold	39	900
Jose Cuervo Silver	39	900
Patron Reposado	95	2300
Patron Silver	85	2100

GIN

	30 ml	Bottle
Gordon's	39	1000
Hendrick's	59	1320
Bombay Sapphire	45	1000
Tanqueray	49	1200
Tanqueray 10	55	1400
Monkey 47	89	2000

RUM

	30 ml	Bottle
Malibu	35	700
Havana Club 3 Y/O	39	850
Havana Club 7 Y/O	55	1250
Bacardi Black	45	900
Bacardi Carta Blanca	45	900
Captain Morgan Spiced Rum	45	900

WHISKY

Scotch	30 ml	Bottle
Ballantines	45	1300
Johnnie Walker Red Label	45	1300
Glenfiddich Single Malt 12 Y/O	59	1400
Johnnie Walker Gold Reserve	79	2000
Johnnie Walker Black Label	55	1600
Johnnie Walker Double Black	69	2240
Chivas Regal 12 Y/O	65	2080
Chivas Regal 18 Y/O	110	2600

IRISH

	30 ml	Bottle
Jameson	49	1500

TENNESSEE

Jack Daniels	49	1250

BOURBON

Jim Beam	39	1000
Woodford Reserve	65	1700

LIQUEUR

Grand Marnier	65
Kahlua	45
Midori	55
Sambuca	39
Malibu	49
Jägermeister	39
Disaronno	39
Frangelico	49
Baileys	49
Limoncello	39
Peach Schnapps	39
Drambuie	59

COGNAC

	30 ml	Bottle
Hennessy VS	65	1950
Hennessy VSOP	99	2500
Remy Martin VSOP	110	2700

TEA

Earl Grey	25
English Breakfast	25
Moroccan mint tea	25
Chamomile	25
Jasmine Green	25
Peppermint	25

COFFEE

Espresso	20
Espresso Double	25
Espresso Macchiato	25
Americano	25
Café Latte	30
Cappuccino	30
Mocha	30

COLD BEVERAGES

Chilled Juices (Orange, Pineapple, Watermelon, Lemon & Mint)	35
Coca Cola	25
Diet Coca Cola	25
Sprite	25
Fanta	25
Ginger Ale	25
Tonic Water	25
Soda Water	25
Red Bull	35

STILLWATER

San Benedetto 500ml	25
San Benedetto 1000ml	35
Rayyan 500 ml	22
Rayyan 750ml	30

SPARKLING WATER

San Benedetto 500ml	25
San Benedetto 1000ml	35