

**BEVERAGE
MENU****SERVED FROM
12PM-12AM**

Our selection features a diverse range of wines, spirits, beers, and cider. Each offering has been thoughtfully paired to elevate your moments, ensuring that every sip is as memorable as the moments you share.

CHAMPAGNE

<i>BRUT AND ROSÉ</i>	BOTTLE
FRANCE	
Impérial, Moët & Chandon Épernay, France, Jeroboam, 3 L	8500
Dom Pérignon, Moët & Chandon Épernay, France	6500
Grande Cuvée, Krug Reims, France	6500
Impérial, Moët & Chandon Épernay, France, Magnum, 1.5 L	4000
Veuve Clicquot Reims, France	2400
Laurent Perrier Cuvée Tours-Sur-Marne, France Rosé	1800
Black Label, Lanson Reims, France	1500
Impérial, Moët & Chandon Épernay, France, 750 ML	1500
Impérial, Moët & Chandon Épernay, France, Half Bottle, 37.5 CL	900
Duval Leroy, France Rosé Brut	800

SPARKLING WINE

<i>BRUT AND ROSÉ</i>	GLASS	BOTTLE
FRANCE		
Grand Reserve Cremant de Bourgogne, Louis Bouillot Pinot Noir Gamay Chardonnay Aligoté		750
Varichon & Clerc, Bourgogne Chardonnay Ugni Blanc Chenin Blanc	60	300
SPAIN		
Cordon Negro Brut, Freixenet, Catalonia Parellada Macabeo Xarel-lo	60	350
Cordon Rose, Freixenet, Catalonia Trepas Garnacha	60	350
AUSTRALIA		
Jacob's Creek Rosé, Barossa Valley Pinot Noir Chardonnay		400

RED WINE

	GLASS	BOTTLE
FRANCE		
1er Grand Cru Classé, Château Angelus Saint Emilion Merlot Cabernet Franc		15000
Château Lynch Bages 5eme cru classe Pauillac Cabernet Sauvignon Merlot Cabernet Franc		6500
Châteauneuf du Pape, Bonpas Rhône Valley Grenache Blend		1800
Cru Bourgeois, Château Malescasse Haut Médoc Cabernet Sauvignon Merlot Petit Verdot		1200
Château Kirwan 3eme Cru Classe Margaux Cabernet Sauvignon Merlot		1100
Château Kirwan Les Charmes de Kirwan Margaux Merlot		990
Gigondas, Michel Chapoutier Rhône Valley Grenache Cinsault Mourvèdre		850
Grande Reserve, Calvet Merlot Cabernet Sauvignon		425
Louis Eschenauer Pays d' Oc Cabernet Sauvignon		350
Chartron La Fleur, Maison Schroder & Schyler Merlot Cabernet Sauvignon	55	275
ITALY		
Bussia Barolo D.O.C.G, Prunotto Piedmont Nebbiolo		2200
Barbaresco D.O.C.G, Collina del Sole Piedmont Nebbiolo		1750
Valpolicella Classico Superiore, Bottega Verona Corvina Rondinella Molinara		1000
Amarone della Valpolicella Classico, Veneto Santi Corvina Rondinella Molinara		950
SPAIN		
Salmon, Miguel Torres Priorat Carifena Garnacha Syrah		1300
70 Aniversario, Bodegas Fariña Tinta de Toro		900
Atrium, Miguel Torres Penedès Merlot		475
Sangre de Toro, Miguel Torres Catalonia Garnacha	65	350
USA		
Lodi Old Vine, Ravenswood, California Zinfandel		600
NEW ZEALAND		
Cloudy Bay Marlborough Pinot Noir		1350



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REPÚBLICA ARGENTINA IN EVERY SIP

Blending traditional flavors with modernity, our signature cocktails bring the diverse tastes of Argentina to Doha. Each sip offers a glimpse into our culture, our stories, and our passion—past and present, in perfect harmony. Explore the flavors that perfectly complement your time with us!

SIGNATURE COCKTAILS

BUENOS AIRES Tequila, Triple sec, Homemade Chimichurri syrup, and Lemon	75
RIO NEGRO Red Wine Infused in Pears, Egg White, Homemade Cinnamon and Star Anise Syrup	75
MISIONES Gin, Yerba Mate infusion, Freshly Squeezed Lime Juice, Honey Syrup, Tonic	60
JUJUY Whiskey, Orange, Lemon, Honey Syrup, Tabasco, Chilli	75
SANTA FE Vermouth Rosso, Vermouth Bianco, Handpicked Rosemary from JW Garden, Orange, Grapefruit, Soda	60
ENTRE RIOS Vodka, Amaretto, Orange, Dulce de Leche Syrup	75

CLASSIC COCKTAILS

FERNANDITO Classic Cocktail from Argentina: Fernet-Branca, Cola	75
NEGRONI Gin, Campari, Vermouth Rosso, Orange	
CUBA LIBRE Rum, Cola, Freshly Squeezed Lemon Juice	
OLD FASHIONED Whiskey, Angostura, Brown sugar, Orange	
MARGARITA Tequila, Triple sec, Freshly squeezed lime juice, Sugar Syrup	
CAIPIRINHA Cachaça, Handpicked Mint from JW Garden, Freshly Squeezed Lime Juice, Sugar Syrup	
PISCO SOUR Pisco, Egg White, Freshly Squeezed Lemon Juice, Sugar Syrup, Angostura	
MOJITO Rum, Lemon, Handpicked Mint from JW Garden, Sugar Syrup	

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WHITE WINE

	GLASS	BOTTLE
NEW ZEALAND		
Cloudy Bay Sauvignon Blanc		1600
Wither Hills Sauvignon Blanc		1200

ROSÉ WINE

	GLASS	BOTTLE
FRANCE		
Rosé d'Anjou Sauvion & Fils, Chemin des Sables Cabernet Franc Gamay	65	350
PORTUGAL		
Rose, Mateus Original Baga Rufete Tinta Barocca		350

DESSERT WINE

	GLASS	BOTTLE
FRANCE		
Muscadet Sevre et Maine Sur Lie Chateau du cleray, Sauvion and Fils		350
PORTUGAL		
Port (Croft) Fine Tawny	60	450

RUM

	SHOT	BOTTLE
Zacapa Centenario 23yrs	80	2200
Angostura 1919	60	1600
Captain Morgan Gold Spiced	55	1200
Captain Morgan Black	55	1200
Bacardi Carta Blanca	50	1100
Bacardi Black	50	1100

COGNAC

	SHOT	BOTTLE
Hennessy X.O	275	6500
Remy Martin X.O	250	6300
Hennessy V.S.O.P	90	2100
Remy Martin V.S.O.P	70	1800
Hennessy V.S	60	1300

VODKA

	SHOT	BOTTLE
Grey Goose	65	1800
Belvedere	70	1500
Absolut Blue	50	1100
Stolichnaya	50	1000

WHISKEY

	SHOT	BOTTLE
SINGLE MALT		
Glenlivet 18yrs	140	3300
Glenjoyne 15yrs	120	2600
Glenlivet 15yrs	100	2500
Glenfiddich 18 Small Batch	90	2800
Glenfiddich 15yrs Solera	80	2100
Glenlivet 12yrs	80	1800
Glenmorangie Original	75	1700
Glenfiddich 12yrs	60	1600

SCOTCH BLENDED

	SHOT	BOTTLE
Johnnie Walker Blue Label	350	800
Royal Salute 21yrs	150	4000
Chivas Regal 18yrs	110	3200
Ballantine's 17yrs Johnnie Walker Black Label	100	2500
Chivas Regal 12yrs	65	1800
Ballantine's 12yrs	55	1300
Monkey Shoulder	60	1400
Johnnie Walker Red Label	50	1100

AMERICAN/IRISH

	SHOT	BOTTLE
Woodford Reserve	75	1600
Maker's Mark	60	1400
Jack Daniel's Single Barrel	65	1400
Jack Daniel's	60	1300
John Jameson	55	1200
Jim Beam	55	1100

GIN

	SHOT	BOTTLE
Monkey 47	90	1700
Tanqueray No.10	65	1600
Bombay Sapphire Bramble	55	1200
Tanqueray	55	1200
Bombay Sapphire	50	1100
Hendriks	60	1100
Beefeater	45	1000
Gordon's	45	1000

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RED WINE

	GLASS	BOTTLE
CHILE		
Don Melchor, Concha y Toro Puente Alto Cabernet Sauvignon		3500
Purple Angel, Montes Colchagua Valley Carménère Petit Verdot		2200
1865 Single Vineyard, San Pedro Cachapoal Valley Carménère		600
Escudo Rojo, Baron Philippe de Rothschild Cabernet Sauvignon		550
Limited Selection, Montes Aconcagua Coast Pinot Noir	90	450
Mapu Reserva Valle del Maule Cabernet Sauvignon	60	300
ARGENTINA		
Bodega Luigi Bosca Mendoza Malbec		450
Bodega Luigi Bosca Mendoza Cabernet Sauvignon		450
Reserva, Kaiken Mendoza Cabernet Sauvignon		450
Reserva, Kaiken Mendoza Malbec	75	400
Cristobal 1492, Don Cristobal Mendoza Malbec		400
Cristobal 1492, Don Cristobal Mendoza Bonarda		375
Finca La Linda, Bodega Luigi Bosca Mendoza Cabernet Sauvignon	60	350
AUSTRALIA		
Bin 28 Kalimna, Penfolds South Australia Shiraz		1100
Brown Brothers 1889, Heathcote Shiraz		550
Faith, St. Hallet Barossa Valley Shiraz		400
Gamekeeper's, St. Hallet Barossa Valley Shiraz Grenache Touriga		400
Partners, Tatchilla South Australia Cabernet Sauvignon Shiraz		350
SOUTH AFRICA		
Kaapzicht Stellenbosch Pinotage		700
Blanc de Noirs, Boschendal Stellenbosch Merlot Cabernet Sauvignon Shiraz		350

WHITE WINE

	GLASS	BOTTLE
FRANCE		
Meursault, Bouchard Aîné & Fils, Burgundy Chardonnay		2300
Pouilly-Fuisse, Bouchard Aîné & Fils Burgundy Chardonnay		1300
Pouilly-Fume, Bouchard Aîné & Fils Sauvignon Blanc		1200
Hugel & Fils Alsace Riesling		1200
Chablis 1er Cru Vaillons, Bouchard Aîné & Fils Burgundy Chardonnay		1100
Mouton Cadet, Baron Philippe de Rothschild Sauvignon Blanc Sémillon Muscadelle		700
Château Lafont Menaut Sauvignon Blanc		700
Louis Eschenauer Pays d' Oc Sauvignon Blanc	65	350
Chartron La Fleur, Maison Schroder & Schyler Sauvignon Blanc	70	350
ARGENTINA		
Reserva Chardonnay, Bodega Luigi Bosca Mendoza Chardonnay	90	450
Finca La Linda, Bodega Luigi Bosca, Mendoza Torrontés	60	350
Finca La Linda, Bodega Luigi Bosca Mendoza Chardonnay	60	350
GERMANY		
Dr. Loosen, Mosel Riesling	70	400
ITALY		
Feudi di San Gregorio, Greco Campania D.O.C.G. Greco di Tufo		1450
Prunotto, Roero Arneis		1200
Castello di Pomino, Marchesi de' Frescobaldi Tuscany Chardonnay Pinot Bianco		600
SPAIN		
Rueda Protos Verdejo		650
Vina Sol, Torres Garnacha		300
CHILE		
1865 Single Vineyard, San Pedro Leyda Valley Sauvignon Blanc		600



À LA CARTE
FOOD MENU

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SIDES

PURE DE PAPAS ^D	45
Truffle Potato Puree, Cream, Milk, Butter	
CREAMY POLENTA ^D	40
Creamy Polenta with Mascarpone and Butter	
CHARRED BONE MARROW ^G	50
Handpicked Rosemary from our JW Garden, Garlic, Crispy Sour Dough	
SETAS ^{G, D}	45
Pan Roasted Mix Wild Mushrooms, Yuzu sauce, Chives	
LOBSTER MAC & CHEESE ^{D, S}	50
Creamy Macaroni and Cheese with Lobster Chunks, Toasted Garlic Panko	
ARROZ CON CHOCLO ^D	45
Jasmine Rice, Peruvian Corn, Lemongrass	
PAPAS FRITAS ^D	45
French Fries, Parsley, Parmigiano Cheese, Truffle	
SWEET POTATO FRIES	45
Basil Powder, Spicy Sriracha Aioli	
CORN RIBS ^D	45
Charred Grilled Corn Ribs, brushed with herb butter, Smoked Paprika, Chipotle Aioli	
BRUSSELS SPROUTS ^D	45
Charred Grilled Brussels Sprouts, Topped with Crispy Beef Bacon Bits	
BROCCOLINI ^V	45
Charred Grilled Broccolini, Garlic, Farofa	
ESPARRAGOS ^V	45
Charred Grilled Asparagus, Spicy Hollandaise, Parmesan cheese	

SAUCES

FUEGO STEAK SAUCE	15
CHIMICHURRI	
NATURE BEEF JUS	
GREEN PEPPERCORN	
BLUE CHEESE SAUCE	
BÉARNAISE SAUCE	
MUSHROOM SAUCE	
SPICY SAUCE	
SELECTION OF TWO MUSTARD	

DESSERTS

TRES LECHES ^{D, G}	50
Moist Sponge Cake, Tres Leches Sauce, Lemon Sorbet	
FLAN MIXTO ^D	35
Abuela's Recipe	
PASSION FRUIT CHEESE CAKE ^{D, G}	55
Rich and Creamy Passion Fruit Cheese Cake, Passion Coulis	
FUEGO TENTACION ^{D, N, G}	80
Serves a minimum of two Tres Leches, Flan, Passion Fruit Cheese Cake, Fresh Fruits	
HAZELNUT CHOCOLATE SOUFFLE ^{D, N, G}	55
Caramelized Hazelnuts, Vanilla Ice Cream	
HELADOS ^D (One Scoop)	15
Discover Fuego's Selection of Homemade Ice Cream	
SELECTION OF SORBET ^V	20
Orange, Lime & Mint, Passion Fruit	
FRUTAS FRESCAS	70
Fresh Seasonal Cut Fruits	

AT JW MARRIOTT, WE ARE COMMITTED TO CREATING AN EXCEPTIONAL DINING EXPERIENCE. SHOULD YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS, PLEASE INFORM YOUR SERVER PRIOR TO PLACING YOUR ORDER.

(D) Dairy | (S) Shellfish | (F) Fish | (Se) Sesame Seed | (S) Soy Sauce | (E) Egg | (G) Gluten | (Vg) Vegetarian | (V) Vegan | (N) Nuts



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SOUP & SALAD

CAZUELA DE MARISCOS SOUP S, D, G	75
Lobster Bisque, Mix Seafood, Crab Meat, Crispy Sourdough Bread	
TOMATE & AJI AMARILLO SOUP D, G	50
Roma Tomato, Yellow Chili, Goat Cheese, Capsicum	
TRUFFLE CAESAR SALAD D, G, F	80
Hearts Romaine Lettuce, Shaved Parmesan Reggiano, Anchovy Fillets, Soft Boiled Quail Egg, Truffle Caesar Dressing, Brioche Truffle Cheesy Croutons *Add Chicken 30 + Add Shrimp 35	
CHARRED CORN AVOCADO SALAD D	65
Corn, Avocado, Heirloom Tomato, Red Onion Pickled, Cilantro, Goat Cheese, Lime Honey Dressing	
FUEGO BEEF CARPACCIO D, G	90
Angus Raw Beef Slices, Grated Smoked Parmesan, Freshly Cracked Black Pepper, Lemon Zest, Rocket Leaves, Mushroom Shimeji Pickles, Chives, Lemon Caper Aioli	
ASPARAGUS & CRAB SALAD S, G	75
Jumbo Lump Crab Meat, Avocado Slices, Fresh Herbs, Cherry Tomato, Pickled Radish, Yuzu Lemon Vinaigrette	

APPETIZERS

GUACAMOLE V	55
Avocado, Tomato, Shallots, Lime, Totopos Chips	
CEVICHE DE ATUN S, G, N	70
Bluefin Tuna, Mango, Nikkei Tiger Milk, Tapioca Chips	
SALMON CRUDO S	75
Salmon, Passion Fruit Sauce, Crispy Quinoa, Avocado Cream	
EMPANADA PAMPEANA G	55
Homemade Baked Pastry Dough, Argentinian Beef Angus, Lljajua Sauce	
PROVOLETA G, D	75
Argentinian Provolone Cheese, Charred Garlic Bread	
TACOS DE CANGREJO S, G	80
Crispy Soft-Shell Crab, Corn Tortilla, Habanero Sauce	
BROCHETAS DE CARNE G	90
Beef Skewers, Panca Chili, Roasted Potatoes, Chimichurri Sauce	

FUEGO'S FEATURED DISHES

OSOBUCO D	170
Argentina Style Shank Meat, Polenta, Broccolini	
HAMBURGUESA G, D	120
Angus patty, Potato bun, Brie Cheese, Crispy onion, Yellow Chili Aioli, Potato Fries	
POLLO AL GRILL G, D	150
Char Grill Baby Chicken, Secret Marinade, Sweet Potato Fries	
PULPO PARRILLERO S, N	160
Char Grill Octopus, Romesco Sauce, Chimichurri	
LANGOSTINOS S, D	150
Charred Grill King Prawns, Yuzu Butter, Caviar	
SALMON A LAS BRASAS F, D	170
Salmon of Pacific, Asparagus, Pico de Gallo, Citrus Sauce	
CORDERO D	190
Australian Lamb Chops, Guajillo Marinade	
RISOTTO A LA MEXICANA D, VV	85
Arborio Rice, Corn, Broccoli, Zucchini, Aji Amarillo, Parmesan	

FROM THE JOSPER GRILL

CERTIFIED ARGENTINE ANGUS

FILETE D	220
Argentinian Angus tenderloin (250 gm) Choose One Side Dish + One Sauce	
ENTRANA D	190
Argentinian Angus skirt steak (250 gm) Choose One Side Dish + One Sauce	
PICANHA D	270
Argentinian Angus rump steak (500 gm) Choose One Side Dish + One Sauce	
TOMAHAWK D	900
serves a minimum of two Argentinian Angus Tomahawk (1.2 Kg.) Choose Two Side Dishes + Two Sauces	
CHULETON DE BUEY D	390
Argentinian Angus T-Bone (500 gm) Choose One Side Dish + One Sauce	

CERTIFIED AUSTRALIAN WAGYU

FILETE D	290
Argentinian Wagyu tenderloin (250 gm) Choose One Side Dish + One Sauce	
OJO DE BIFE D	330
Australian Wagyu ribeye (330 gm) Choose One Side Dish + One Sauce	
ASADO PUERTO MADERO S, G, D	490
Serves a minimum of two Tenderloin, Skirt Steak, Cumberland Sausage Chicken, Prawns, Selection of Two Sides & Three Sauces	

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TEQUILA

	SHOT	BOTTLE
Patron Silver	60	2000
Jose Cuervo Tradicional Reposado	55	1200
Jose Cuervo 1800 Añejo	60	1100
Jose Cuervo Gold	50	1000
Jose Cuervo Silver	50	1000

DRAUGHT BEER

Heineken	50
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BOTTLED BEER

Corona	45
Heineken	
Stella Artois	
Carlsberg	
Peroni	
Estrella Galicia	

BOTTLED CIDER

Savanna	45
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MOCKTAILS

LOS ANDES Yerba Mate Infusion, Blackberry, Honey, Freshly Squeezed Lime Juice, Egg White	45
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LA LINDA Orange, Pineapple, Passion Fruit, Lemon
--

IGUAZÚ Apple, Honey, Freshly Squeezed Lime Juice, Soda, Parsley

MAR DEL PLATA Strawberry, Pineapple, Coconut
--

MERLO Chamomile, Grapefruit, Pomegranate, Lemon, Tonic
--

USUAHIA Coconut, Chocolate, Vanilla, Coffee

CAFAYATE Watermelon, Sugar, Freshly Squeezed Lime Juice, Tabasco
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SOFT BEVERAGES

Aqua Panna (L)	30
San Pellegrino (L)	30
Red Bull	30
Soft drinks	25
Aqua Panna (S)	20
San Pellegrino (S)	20

FRESH JUICES

Enjoy our today selection of fresh juices	20
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COFFEE

Cafe Latte	25
Cappuccino	25
Espresso Macchiato	20
Espresso	20
Decaffeinated Coffee	20
Double Espresso	20

TEA

English Breakfast Tea	25
Green Tea	
Chamomile	
Earl Grey	
Peppermint Tea	
Jasmine Tea	