

PAUL

depuis 1889

Breakfast





Eggs & Omelettes



Stracciatella Omelette and Pistachio Pesto
New 🌱 🥛 🥜 524Cal

Creamy Stracciatella Omelette, with smoked beef, pistachio pesto, sundried tomatoes, basil, and Parmigiano-Reggiano. **59**

Avocado Poached Eggs 🥑 🥚 🥛 649Cal
Two poached eggs with avocado, toasted brioche bread with cream cheese and dill, baby spinach, topped with Hollandaise sauce, served with a side salad 66Cal and hash brown potato 138Cal. **59**



Eggs Benedict
Two poached eggs on grilled brioche bun, topped with Hollandaise sauce, served with a side salad 66Cal & hashbrown potato 138Cal.
Add on:
Veal Bacon **54** 🥑 🥚 🥛 🥜 430Cal
Smoked Turkey **59** 🥑 🥚 🥛 🥜 481Cal
Smoked Salmon **59** 🥑 🥚 🥛 🐟 363Cal

Halloumi Pesto Quinoa 🌱 🥚 🥛 🥜 1195Cal
Nutritious combination of quinoa, pesto, homemade chia crackers grilled halloumi, avocado, sweet potato, chickpeas, rocket leaves served with mandarin dressing, topped with your choice of poached or boiled egg. **74**



Continental 59
1 hot beverage + 1 fresh orange juice
+ 1 viennoiserie of your choice
+ 1/2 flute à l'ancienne, butter & jam (apricot & strawberry)

Parisien 49
1 hot beverage
+ 1 viennoiserie of your choice
+ 1/2 flute à l'ancienne, butter & jam (apricot & strawberry)

Complet 69
1 hot beverage + 1 fresh orange juice
+ 1 viennoiserie of your choice
+ 1/2 flute à l'ancienne, butter & jam (apricot & strawberry) & plain omelette, served with side salad.



Eggs Your Way 🌱
Your choice of: Fried eggs 263Cal, Scrambled 535Cal, Sunny side up 273Cal. Served with a side salad 66Cal. **49**
Add on:
Marseillaise vegetables **13** 🌱 13Cal
Emmental cheese **13** 🌱 311Cal



Sands & Toasts



Veal Ham Fromage Baguette **New** 🍷🥗🍴 829Cal
Classic smoked beef and Gruyère cheese, on salted peppered burnt butter, served with a side salad. **62**



Croque-Monsieur **New** 🍷🥗🍴 609Cal
Classic French open-faced sandwich with smoked beef, Gruyère cheese, on crispy bread, served with a side salad. **62**
Add Egg: a variation of croque madame, topped with your choice of poached or fried egg.



Halloumi Pesto 🍷🥗🍴🥗🌱 565Cal
Grilled Halloumi, polka bread, pesto, sundried tomato, fresh tomatoes, cucumber, basil, rocca, served with a side salad. **52**



Kimchi Egg **New** 🍷🥗🍴🥗 475Cal
Fluffy omelette, tangy spicy kimchi, creamy goat cheese, served on our crispy toasted bread. **62**



Croissalmon Avocado 🍷🥗🍴🥗🥗 497Cal
Fresh croissant delicately filled with mixed greens, scrambled eggs, smoked salmon, fresh avocado, served with a side salad. **59**

Smoked Turkey 🍷🥗 381Cal
Smoked turkey with mayo mustard spread, pickles, fresh tomatoes & lettuce in polka bread, served with a side salad. **52**



Feta Avo 🍷🥗🍴 529Cal
Avocado, scrambled eggs, topped with crumbled feta cheese, served on our crispy toast. **59**

Miso Avocado 🍷🥗🍴🥗🥗 647Cal
Avocado, poached eggs drizzled with miso cashew sauce, served on our crispy toast. **49**

All items are priced in QAR.



Puddings & Acai



Acai Peanut Butter 🍓🌱 422Cal

Served with peanut butter and banana. 42

Add on:

Granola 5 🌱🌱 132Cal

Dried Nuts 8 🍓🌱 60Cal

Acai Bowl 🌱 233Cal

Served with seasonal fruits. 42

Add on:

Granola 5 🌱🌱 132Cal

Dried Nuts 8 🍓🌱 60Cal



Red Fruits Chia Pudding 🍓🌱 369Cal

Chia seeds & coconut milk base topped with red fruits coulis & fresh red fruits. 39



Mango Chia Pudding 🍓🌱 411Cal

Chia seeds & coconut milk base topped with mango coulis & fresh mangoes, pomegranate & almond flakes. 39

All items are priced in QAR.



Drinks

LIGHT & REFRESHING



Chamomile Yuzu 🌿 126Cal
A refreshing fusion of cold brew chamomile tea with a Japanese twist. **28**



Kiwi Honey Sparkler 🌿 141Cal
A fragrant & sweet kiwi with natural honey and fresh basil. **28**



Passion Surprise 🌿 111Cal
A thirst-quenching blend of fresh sage, cold brew chamomile tea and passion fruit. **28**

Honeybee Sparkler 🌿 170Cal
Our take on the classic lemonade with natural honey and touched rosemary finish. **28**

BODY & MIND



Heart Beet 🌿🥬🍎🌿 237Cal
A heartful combination of avocado, apple and beetroot, garnished with a homemade beetroot tuile. **28**



Greenfields 🌿 182Cal
Crisp tropical fruits combined with fresh spinach and a hint of ginger. **28**



Miel Et Soleil 🌿 189Cal
Homemade mango nectar blended with passion fruit and a pinch of turmeric, garnished with sumac and fresh tropical mango. **28**

Avopassion 🥑🌿 344Cal
Dairy rich blend of avocado, passion fruit and granny smith apple. **28**


Sip and savor the difference!
Our drinks are freshly made with real, natural flavors.



All items are priced in QAR.




PAUL SPECIALS







PAUL Caramel Cappuccino   160Cal
House blend coffee, caramel and velvety frothed milk, drizzled with indulgent caramel on top. **25**


PAUL Spanish Latté   201Cal
Our signature method of making a Spanish latté creating a rich-velvety and smooth-creamy texture. **28**

Vanilla Almond Latté   175Cal
Plant-based Almond milk, house blend coffee with Madagascar vanilla sprinkled with roasted almond flakes. **25**

Cinnamon Honey Latté   202Cal
Velvety smooth latte spiced up with cinnamon and natural honey. **25**

Iced Matcha Latté   134Cal
Indulge in the exquisite experience of Japanese tradition with a creamy rich texture over ice. **28**

PAUL Matcha Latté   120Cal
Indulge in the exquisite experience of Japanese tradition with a rich-velvety smooth texture. **28**

PAUL Mix  142Cal
A flavour adventure of fresh kiwi, mango juice and fresh strawberry juice. **28**



Cold Brew Hibiscus Berry Tea
Smooth mellow combination of cold brew hibiscus infused with blackcurrant and natural honey. **26**



ICED & FROZEN





Iced Spanish Latté   201Cal
The trendy milk beverage using our house blend coffee combined with condensed milk. **28**





Coffee Frappé   108Cal
An improved recipe of rich-flavour coffee with a creamy and indulgent taste. **26**

Iced Caramel Cinnamon   285Cal
Latté over ice with a touch of cinnamon and indulgent caramel. **28**

Mocha Frappé   325Cal
A combination of dark & milk chocolate with house blend coffee with whipped cream and a chocolate pearl finish. **26**

Salted Caramel Frappé   227Cal
Indulgent salted caramel blended with house blend coffee, milk and a caramel sauce drizzle. **26**

Low- Calorie Frappé  
Selection of Caramel 114Cal or Hazelnut 118Cal. **28**

Shaken Homemade Iced Tea 
Selection of Lemon 123Cal or Peach 136Cal. **24**



Chocolate Duo Café Frappé    216Cal
Crunchy coffee beans and indulgent rich chocolate topped with whipped cream, dark chocolate sauce toffee caramel. **28**

All items are priced in QAR.



BODY & MIND

Bluebanana 322Cal
A duo of blueberries and banana. 28

Passion Mango Smoothie 220Cal
A tropical-thirst quencher of passion fruit and mango with a handful of fresh mint leaves. 28

FRESH & FRUITY

Orange 24 150Cal

Orange and Carrot 24 154Cal

Carrot 24 102Cal

Kiwi 24 232Cal

Mango 24 119Cal

Strawberry 24 193Cal

Frozen Mint Lemonade 24 131Cal

PAUL TEA & INFUSIONS

Thé noir Breakfast 20

Thé noir Vanilla 20

Thé noir Earl Grey 20

Thé vert Menthe 20

Thé vert Yunann 20

Chamomille 20

HOT & WARMTH

Espresso (S/D) 14 / 22

Café Crème 26 109Cal

Cappuccino 26 122Cal

Flat White 26 205Cal

Cortado 26 44Cal

Piccolo 26 36Cal

Americano 24

Mocha 26 219Cal

PAUL Hot Chocolate 26 342Cal
Alternative milk substitutes: 6
Coconut milk
Almond milk
Oat milk
Soya milk
Please ask your server for available options.

OTHER DRINKS

Acqua Panna 14 (small) / 22 (large)

Sparkling Water 18 (small) / 26 (large)

Soft Drinks 12

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