

PAUL
depuis 1889

Lunch & All Day Brunch



ALL DAY BRUNCH

All items are priced in QAR.

Steak & Eggs 1425Cal

A fulfilling brunch meal of prime tenderloin steak, grilled corn ribs, candied smoked beef strips, sweet potatoes, two eggs with your choice of: fried, boiled, or poached, drizzled with Chimichurri sauce. 109



Steak & Eggs

Halloumi Pesto Quinoa 1195Cal

Nutritious combination of quinoa, pesto, homemade chia crackers, grilled halloumi, avocado, sweet potato, chickpeas, rocket leaves served with mandarin dressing. Choose your pick of poached or boiled eggs. 74



Halloumi Pesto Quinoa

Brunch Burger 1432Cal

Beef patty, topped with grilled turkey Emmental, served with your choice of: fried or poached egg, candied smoked beef strips & sriracha honey mayo sauce, served in our soft potato bun, with allumette potatoes on the side. 69

Salmon Croll 603Cal

Poached eggs, layered on smoked salmon, tartar cream cheese, rocket leaves, over a croissant croll, drizzled with our hollandaise sauce, garnished with crispy crushed onions, with Allumette potatoes on the side. 59



Salmon Croll

Miso Avocado Toast 549Cal

Avocado, poached eggs drizzled with miso cashew sauce, served on our crispy toast. 49



Miso Avocado Toast

Acai Bowl 233Cal

Served with seasonal fruits 42

Add on:

Granola 132Cal 5

Dried nuts 60Cal 8

Acai Peanut Butter 79Cal

Served with peanut butter & banana 42

Add on:

Granola 132Cal 5

Dried nuts 60Cal 8



SOUPS

Red Lentil Soup  309Cal

Red lentil, lemon juice, coriander, sun-dried tomato, served with croutons on the side 39



Traditional Onion Soup 263Cal without bread bowl

Onion, Mozzarella cheese served in our homemade bread bowl 39



Mushroom Soup  263Cal

Fresh mushroom creamy soup 39
Add chicken 13 115Cal



Chef's Soup 115Cal

Soup of the day 39

APPETIZERS

Crusted Feta Chili Honey  991Cal

Feta, coated in white & black sesame, chili honey, served with Fougasse bread. 49



Grilled Corn Ribs  665Cal

Grilled corn ribs, with dry rub, yogurt ranch, infused oil, topped with parmesan cheese. 46

Furikake Sweet Potato 594Cal

Sweet potatoes, tossed in sage Furikake spices, served with wasabi black sesame mayo. 34



Truffle Mac & Cheese   790Cal

Crispy Mac & Cheese truffle rock, pesto pomodoro sauce 44

Avocado Shrimp Basket  794Cal

Tempura-battered, served with honey sriracha aioli 59

Horseradish Salmon Pizzetta  572Cal

Toasted PAUL bread, smoked salmon, horseradish cheese, edamame, spinach, watercress, Parmesan tomato salsa 69



Our Fries

Truffle Parmesan fries 948Cal 29
French fries 750Cal 18

SANDWICHES

Steak Sandwich 1075Cal

Tenderloin strips, sautéed with fresh mushrooms, green pepper & onion in steak sauce, topped with lettuce, Emmental cheese & avo-mayo sauce in sesame soft bread, served with a side salad & French fries 74



Smoked Salmon 659Cal

Cream cheese, onion rings, rocca & capers in multigrain bread, served with a mixed green salad 74



Chicken Avocado 976Cal

Pan-seared chicken topped with Emmental cheese, fresh avocado & tomato with garlic-mayo in soft bread served with a side salad & French fries 64



Halloumi Pesto 565Cal

Grilled Halloumi, polka bread, pesto, balsamic sundried tomato paste, fresh tomatoes, cucumber, basil, rocca, served with side a salad 52



Smoked Turkey 381Cal

Smoked turkey sandwich on a mustard & mayonnaise spread, pickles, fresh tomatoes & lettuce in a polka bread, served with a side salad 66Cal 52
Add Emmental cheese 375Cal 13



Please be advised:
Some of our products may contain nuts or traces of nuts, in case of allergies please consult our team. The daily amount for an average adult is 2000 Calories. Requirements may vary based on individual needs.

Consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or egg may increase your risk of foodborne illnesses, especially if you have certain medical conditions.



BURGERS & CLUBS

Brunch Burger 1432Cal

Beef patty, topped with grilled turkey Emmental, served with your choice of: fried or poached egg, candied smoked beef strips & sriracha honey mayo sauce, served in our soft potato bun, with allumette potatoes on the side. 69

Crunchy Slaw Burger 1091Cal

Flake crispy chicken breast, honey mustard, pickles, honey sriracha aioli, crispy slaw, served with French fries, in your choice of potato bun or multigrain 64
Add cheddar cheese 205Cal 8



Crunchy Slaw Burger

BBQ Cheesy Burger 1486Cal

Homemade beef patty, melted cheddar cheese, crispy onion, Marie-rose BBQ sauce, caramelized onion, crispy smoked beef strips, served with French fries in your choice of potato bun or multigrain 64

Vegan Burger 661Cal

Homemade sweet potato & quinoa patty, tahini gremolata, fresh vegetables, sliced avocados, 6 cereals toasted, served with a side salad 64
Add French fries 12



Vegan Burger

Rustic Beef 966Cal

Roast beef, drizzled with rustic parmesan sauce, rocket leaves, tomatoes, emmental cheese, fresh mint, served in our Emmental soft bread, with French fries on the side. 64

Chicken Club 571Cal

Grilled chicken mixed in mustard, mayonnaise & lettuce, pickles, avocado & tomato slices, in toasted white Pain de Mie bread, served with french fries 375Cal on the side 64



Chicken Club

Chicken Sando 818Cal

Flake crispy chicken pressed between 2 soft bread, honey sriracha mustard, tomatoes, pickles, lettuce, melted cheese, served with French fries on the side 59



Chicken Sando

SALADS

BBQ Steak & Avocado

Mixed lettuce, grilled tenderloin steak sautéed in smokey barbecue sauce, avocado, cherry tomato, fresh spinach, baby corn, crispy onion flex, served with sesame peanut vinaigrette dressing 76



BBQ Steak & Avocado

Feta Barley Salad

Mixed lettuce, vierge dressing, fresh mint, peas, tomato salsa, barley, green capsicum, spring onion, olives, cherry tomatoes, topped with crumbled feta cheese 64
Add Grilled chicken 115Cal 15



Feta Barley Salad

Crab & Salmon

Fresh rocca, mixed green, fresh avocado & tomato slices served with lemon dressing 365Cal 76



Crab & Salmon

Fermière

Farm salad topped with marinated grilled chicken, fresh green apple slices, walnuts, raisins, grated Emmental cheese & carrots served with balsamic dressing 274Cal 64



Fermière

Avocado Fraîcheur

Mixed green salad with avocado, rocca, spinach, red radish, tomato, cucumber, fresh mint, roasted almonds, sun-dried tomatoes, spring onions & green thyme served with balsamic dressing 274Cal 69



Avocado Fraîcheur

Caesar

Romaine lettuce, cherry tomatoes, Parmesan cheese & herb toasted bread served with Caesar dressing 330Cal 49
Add on:

- Smoked salmon 79Cal 25
- Grilled salmon 204Cal 25
- Grilled chicken 114Cal 15
- Poached or grilled shrimp 59Cal 24

Quinoa Citrus

Quinoa mixed with pomegranate, edamame, avocado & mango, infused in citrus dressing 171Cal 54
Choice of:

- Smoked salmon 323Cal 25
- Grilled salmon 408Cal 25
- Grilled chicken 312Cal 15
- Poached or grilled shrimp 327Cal 24

Any dressing, can be substituted with a light dressing:
Lemon oil 180Cal

BOWLS

Chicken & Corn Bowl 942Cal

An ultimate combination of Mango Chutney chicken, grilled sweet corn, avocado salsa, edamame, red beans, lettuce, mixed with orange dressing 69



Ginger Chicken Cashew 1181Cal

Sautéed chicken in Hoisin orange sauce, cut vegetables, served with your choice of wild rice 1203Cal or white rice 1159Cal topped with sunny-side up egg 84



Salmon Poke Bowl 994Cal

Fresh grilled salmon, sesame mix rice, avocado, edamame, broccoli, cashew, served with healthy lime soya dressing 109



Chicken Poke Bowl 810Cal

Fresh spinach, raw cashew & almond, honey grilled chicken, warm ginger wild rice, sweet potatoes, broccoli, avocado, edamame, served with mango glazed dressing 82Cal 76



PASTA

Shrimp Burrata Rosé 1053Cal

A perfect blend of linguini pasta, topped with shrimps, burrata cheese, mixed with sauce rosée, chili garlic oil & sprinkled with crispy onion 69



Shrimp Burrata Rosé

Chicken Tagliatelle 1120Cal

Tagliatelle pasta cooked in fresh cream, sautéed chicken, pine nuts, sun-dried tomatoes, topped with Parmesan cheese & fresh rosemary 69



Chicken Tagliatelle

Veggie Pomodoro 468Cal

Fusilli pasta with eggplant, asparagus, oven-dried tomatoes, mushroom, broccoli, black olives, zucchini in pomodoro sauce, topped with Parmesan cheese 64

Linguine Bolognese 593Cal

Linguine pasta cooked in Bolognese tomato sauce topped with Parmesan cheese 64



Linguine Bolognese

Vegan Meatballs Pasta 713Cal

Homemade vegan meatballs, pomodoro tomato sauce with vegan pasta 64

France is known for its pasta too!
France began its pasta tradition in the 1700s in southern France, close to Italy. It grew into a much-loved dish across the country. By the 1900s, there were pasta makers all over Paris making vermicelli, macaroni & lasagne.

MAIN DISHES

Steak & Eggs 1425Cal

A fulfilling brunch meal of prime tenderloin steak, grilled sweet corn, smoked beef strips, sweet potatoes, two eggs with your choice of: fried, boiled, or poached, drizzled with Chimichurri sauce. 109



Steak & Eggs

Grilled Beef Tenderloin 811Cal

Mashed Potatoes, sautéed vegetables, with our homemade Sauces 109
Add Truffle Mac & Cheese 603Cal 19

Salmon Poke Bowl 994Cal

Fresh grilled salmon, sesame rice, avocado, edamame, broccoli, cashew, served with a healthy lime soya dressing 109



Salmon Poke Bowl

Ginger Chicken Cashew Bowl 1181Cal

Sautéed chicken in Hoisin orange sauce, cut vegetables, served with your choice of wild rice 1203Cal or white rice 1159Cal topped with sunny-side up egg 84

Chicken Cordon Bleu 702CAL

Fried chicken breast stuffed with turkey, thyme & three cheeses served with your choice of our homemade sauces & your choice of: sautéed veggies 148Cal, mashed potatoes 236Cal, or linguine tomato sauce 323Cal 84



Chicken Cordon Bleu

Healthy Grilled Chicken 583Cal

Herbs marinated chicken breast, served with grilled vegetables & your choice of our homemade sauces 84

- Choice of Sauces:
- Mushroom 79Cal
 - Pepper 44Cal
 - Truffle Mushroom 60Cal
 - Edamame Salsa 109Cal
 - Lime Soya dressing 33Cal
 - Marinara Pesto 54Cal
 - Chimichurri Sauce 196Cal

DESSERTS

Apple Tarte Tatin 🌿 1070Cal
Crunchy puff pastry filled with apple, drizzled with caramel sauce & garnished with vanilla chantilly cream 39
Add vanilla ice cream 6



Apple Tarte Tatin

Chocolate Fondant 🌿 521Cal
Valrhona dark chocolate melted fondant, served with ice cream, topped with dark chocolate shavings 39



Chocolate Fondant

Chocolate Choux au Craquelin 🌿🍄 2050Cal
Chocolate choux au craquelin, filled with tropézienne vanilla cream, drizzled with chocolate sauce 39
Add vanilla ice cream 6



Chocolate Choux au Craquelin

Pain Perdu 915Cal 🌿
PAUL's baked brioche, packed with creamy vanilla, served with vanilla ice cream & garnished with red fruits 44



Pain Perdu

Tiramisu 🌿 547Cal
Coffee soaked lady fingers, topped with mascarpone cheese, garnished with cocoa powder & dark chocolate 39



Tiramisu

Tropézienne Crêpe Brûlée 🌿 532Cal
Crêpe filled with tropézienne cream & homemade strawberry sauce, topped with caramelized custard & fresh strawberries 39
Add vanilla ice cream 6



Tropézienne Crêpe Brûlée

Our Traditional French pastry is available in our display, please contact our team.



LIGHT & REFRESHING

Chamomile Yuzu

A refreshing fusion of cold brew chamomile tea with Japanese twist 28



Passion Surprise

A thirst-quenching blend of fresh sage, cold brew chamomile tea and passion fruit 28



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



Kiwi Honey Sparkler

A fragrant & sweet kiwi mix with natural honey and fresh basil 28



Honeybee Sparkler

Our take on the classic lemonade with natural honey and torched rosemary finish 28



BODY & MIND

Heart Beet

A heartful combination of avocado, apple and beetroot, garnished with a homemade beetroot tuile 28



Greenfields

A crisp tropical fruits combined with fresh spinach and a hint of ginger 28



Miel Et Soleil

Homemade mango nectar blended with passion fruit and a pinch of turmeric, garnished with sumac and fresh tropical mango 28



Avopassion

Dairy rich blend of avocado, passion fruit and granny smith apple 28



BODY & MIND

Bluebanana 🌱 322Cal

Fresh blueberries, blueberry purée, fresh banana and milk 28

Four Berries 🌱

4 types of berries, passion fruit and natural honey 28

Takes Two 🌱

A pair of Mango and yogurt, with hints of cinnamon 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 150Cal 24 🌱

Orange and Carrot 154Cal 24 🌱

Kiwi 1022Cal 24 🌱

Mango 119Cal 24 🌱

Strawberry 24 🌱

Mint Lemonade 230Cal 24 🌱

PAUL TEA & INFUSIONS

Earl Grey 20 🌱

Chamomile 20 🌱

Mint Green 20 🌱

English Breakfast 20 🌱

PAUL Special Blend 20 🌱

HOT & WARMTH

Espresso (S/D) 🌱 14 / 22

Café Crème 🌱 109Cal 26

Cappuccino 122Cal 🌱 26

Flat White 205Cal 🌱 26

Cortado 26

Piccolo 26

Americano 🌱 24

Mocha 26

PAUL Hot Chocolate 342Cal 🌱 26

Alternative milk substitute 6

Coconut milk

Almond Milk

Oat Milk

Soya Milk

Please ask your server for alternative options

OTHER DRINKS

Aqua Panna (small) 14 / (large) 22

Sparkling Water (small) 18 / (large) 26

Soft Drinks 12

Sip and savor the difference!

Our drinks are freshly made with real, natural flavors.



PAUL SPECIALS

PAUL Mix 142Cal

A flavour adventure of fresh kiwi, mango juice and fresh strawberry juice 28

PAUL Spanish Latte 201Cal

Our signature method of making a Spanish latte creating a rich-velvety and smooth-creamy texture 28

PAUL Caramel Cappuccino 160Cal

House blend coffee, caramel and velvety frothed milk, drizzle with indulgent caramel on top 25



PAUL Caramel Cappuccino

Vanilla Almond Latte 175Cal

Plant-based Almond milk, house blend coffee with Madagascar vanilla sprinkled with roasted almond flakes 25

Cinnamon Honey Latte 202Cal

Velvety smooth latte spiced up with cinnamon and natural honey 25

PAUL Matcha Latte

Indulge in the exquisite experience of Japanese tradition with a rich-velvety smooth texture 28

ICED & FROZEN

Iced Spanish Latte 201Cal

The trendy milk beverage using our house blend coffee combined with condensed milk 28



Iced Spanish Latte

Iced Matcha Latte

Indulge in the exquisite experience of Japanese tradition with a creamy rich texture over ice 28

Iced Caramel Cinnamon 285Cal

Latte 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 or Hazelnut 28

Shaken Homemade Iced Tea 136Cal

Selection of Lemon or Peach 24

Chocolate Duo Cafe Frappe

A crunchy coffee beans and indulgent rich chocolate topped with whipped cream, dark chocolate sauce & toffee caramel 28



Chocolate Duo Cafe Frappe