

Yunza
BRUNCH

Yunza BRUNCH

QAR 325 PER PERSON
INCLUDING SOFT BEVERAGES

COLD STARTERS

FROM THE COUNTER

Cebiche clásico (S), cebiche limeño (S), maki charapa (S, G), maki veggie, huerta salad, pulpo salad (S,E), mini causa limeña (D,E,G)

HOT STARTERS

CLASSIC STREET FOOD

Veggie empanada (G,E,D), Grilled chicken anticucho (G,D), Grilled fish anticucho (S,D,G), beef slider (B,G,D)

MAIN COURSE

SEAFOOD CAU CAU (S)

Peruvian seafood stew, cau cau sauce, green peas, carrot & chalaquita

CHAUFA CAPON (G, B)

Stir-fried rice, vegetables, shiitake mushrooms, beef, chifera sauce, fried wontons & pickled veggies

POLLO A LA BRASA (G,E)

Roast chicken marinated in Peruvian chili sauces, deep fried potato, chimichurri & Peruvian sauces

QAR 495 PER PERSON
INCLUDING ENHANCED BEVERAGES

DESSERT

YUNZA SWEETS

La Yunza tree with a variety of Peruvian desserts

Antojitos

- La Chocoteja, dulce de leche, pecan & chocolate (D,N)
- Los Bombones, chocolate, salted caramel & passion fruit (D)
- El Alfajor, Peruvian cookies with dulce de leche (G)
- La Estacion

DESSERT LIVE STATION

G (GLUTEN), S (SEAFOOD), B (BEEF), E (EGGS), D (DAIRY)



ENHANCED BEVERAGE PACKAGE

COCKTAILS

APEROL SPRITZ
MOSCOW MULE
DARK & STORMY
GIN TONIC

PERUVIAN COCKTAILS

PISCO SOUR

Pisco Quebranta, Fresh Lime, Homemade Sugar Syrup,
Egg White.

CHILCANO

Pisco Quebranta, Fresh Lime, Topped
with Ginger Ale.

INCA MULE

Pisco Quebranta, Basil And Mint, Fresh Passion Fruit,
Homemade Ginger Syrup, Fresh Lime Juice

SOFT BEVERAGES

STILL / SPARKLING WATER
SOFT DRINKS
CHILLED JUICES

WHITE WINE

Anakena Sauvignon Blanc, Chile San Pedro, 35° South,
Chardonnay, Central Valley, Chile

RED WINE

Bodegas Farina, Dolfos, Tempranillo, Castilla, Spain
Montepulciano d'Abruzzo, D.O.C, Italy

ROSE WINE

Sauvion & Fils, Rose D'Anjou, France

BOTTLED BEER

Heineken, Holland
Stella Artois, Belgium
Corona, Mexico

Yunza BRUNCH

La Yunza, also known as "La Yunta," is a festive tradition deeply rooted in Andean culture, particularly in Peru. Usually held during the Carnival season, which falls around February or March, La Yunza is a celebration of community spirit, abundance, and shared prosperity.

At the heart of the ritual stands a decorated tree, adorned with various items such as fruits, candies, and small gifts. This tree symbolizes fertility and abundance.

The ceremony begins with the selection of a couple to serve as the "godparents" or sponsors of the tree. They oversee the event's organization and provide the tree for the celebration.

As participants gather around the tree, they form a circle, singing traditional songs and dancing in unison. The atmosphere is lively and joyous, reflecting the spirit of unity.

As the celebration progresses, individuals take turns swinging at the tree with a machete or axe, attempting to chop it down. The goal is to bring the tree down while preserving its integrity.

Once the tree falls, everyone rushes in to collect the items that were hanging from it. These items are believed to bring good luck and prosperity to those who retrieve them. The tree itself is then divided among the participants, who take pieces of it home to plant in their own gardens. The people who cut the tree down will be the 'godparents' to organize La Yunza the following year.

La Yunza is a joyous and colorful celebration that brings people together to celebrate their cultural heritage and strengthen social bonds. It is a time for sharing food, music, and laughter, and for reaffirming the values of cooperation and mutual support within the community.

WHY CELEBRATE LA YUNZA AT LA MAR?

What we aim for is to gather all the people around Doha to celebrate the festivities with us in our Friday Brunch. Live music will be played where there's a buffet for the food for the people to enjoy as well as areas around the terrace for the guests to stand up and dance while enjoying the celebrations. A tree will be set at the heart of the restaurant for guests to go grab gifts from it. What we look for is to create a similar experience to what happens around Peru in our restaurant so that our guests can have the authentic Peruvian food with the music and the atmosphere as if they are in Lima.

