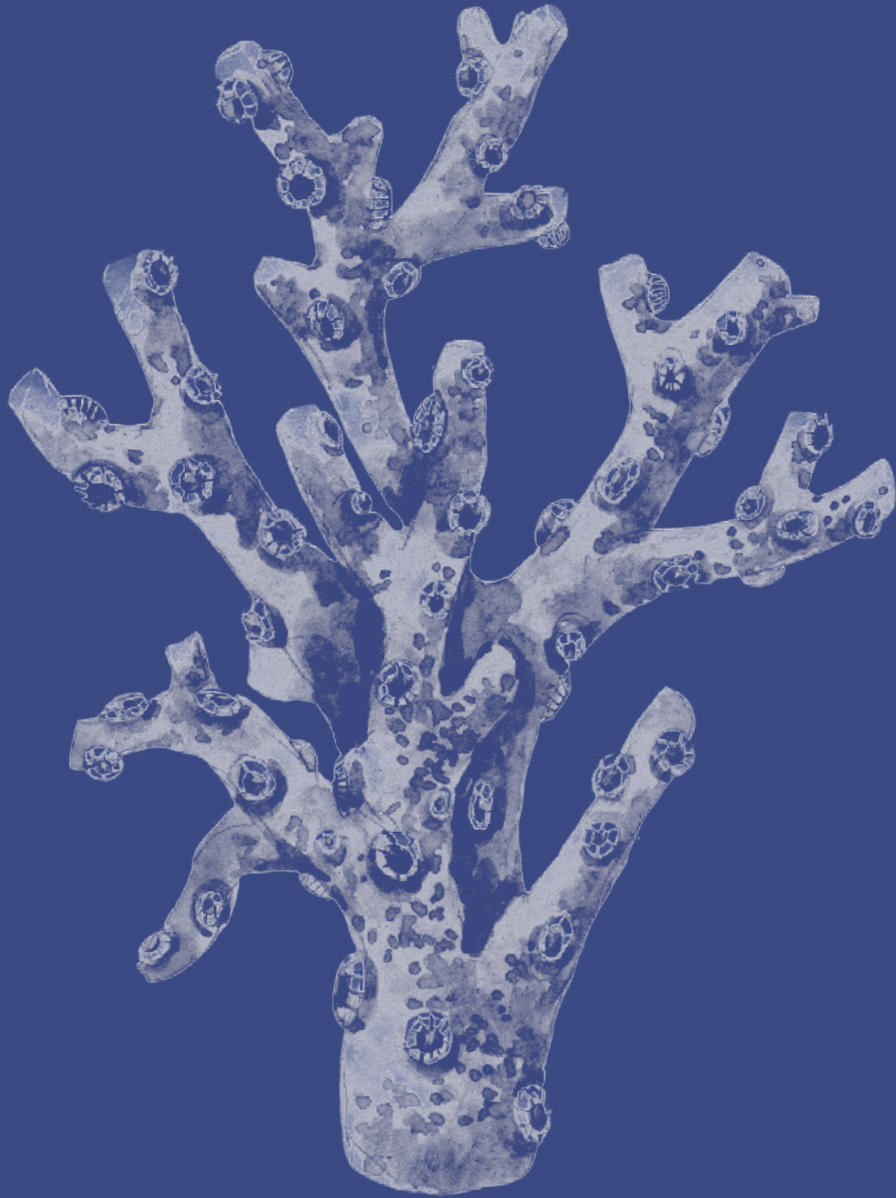




السلطان ابراهيم
Al-Sultan Brahim



MENU





1968: THE BEGINNING

The El Ramy brothers, Elias, Brahim & Chaker, launched Al Sultan Brahim restaurant in Jnah.



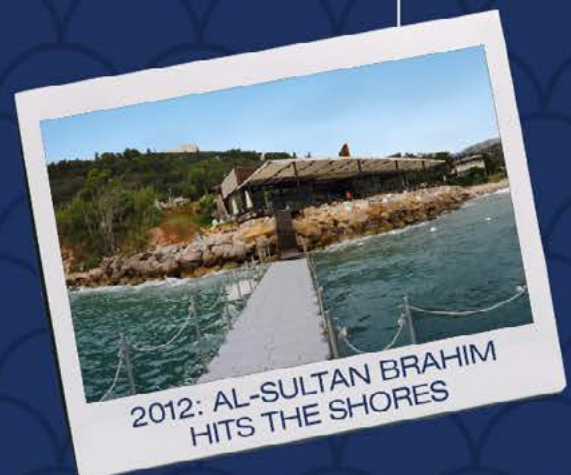
2003: THE EXPANSION BEGINS

A second location in Beirut Central District (DT area) was launched. This branch enabled Al Sultan Brahim to become one of the most distinguished restaurant concepts, in Lebanon and the Arab countries.



1978: THE NEW BEGINNING

Following its closure in 1976 due to the war, The El Ramy brothers opened a new Al Sultan Brahim restaurant in Antelias, Jal El Dib highway.



2012: AL-SULTAN BRAHIM HITS THE SHORES

Al Sultan Brahim opens in the Jounieh Bay area. Its award-winning design and strategic and picturesque location set new standards in the industry.



2013: BEYOND BORDERS

Al Sultan Brahim opens in the St Regis Hotel in Doha, Qatar, quickly becoming one of the most remarkable restaurants in town.



2016:
THE JOURNEY CONTINUES

While introducing a standardized design that transfers the same mood in every outlet, while not losing its uniqueness, the brand identity expanded. It grew because of its distinct atmosphere and exquisite taste in such a way that it couldn't be just contained in the land of the cedars.



2016: BEST RESTAURANT
IN THE ARAB WORLD

In September 2015, Al Sultan Brahim received the prestigious award of 'Best Restaurant in the Arab World' by the League of Arab States for 2016.

SALADS

- USD 7.5 **Fattoush**
فتوش
Mixed vegetables, pomegranate molasses, toasted bread, and sumac, mixed with an olive oil and lemon dressing.
- USD 7.5 **Tabbouleh**
تبولة
Parsley, tomatoes, chopped mint and onions, mixed with an olive oil and lemon dressing.
- USD 7.5 **Tabboulet Al-sitt**
تبولة الست
Parsley, lettuce, cucumber, tomatoes, chopped mint, and onions, mixed with an olive oil and lemon dressing.
- USD 14.5 **Crab Salad**
سلطة سلاطين
Shredded crab sticks mixed with our special spicy sauce.
- USD 14.5 **Rocca Crab Salad**
سلطة سلاطين مع الروكا
Rocca and shredded crab sticks mixed with our special spicy sauce.
- USD 33 **Fresh Crab Salad**
سلطة سلاطين طازج
Baby mixed greens, fresh crab, and sliced avocado mixed with wasabi vinaigrette.
- USD 25 **Shrimp Salad**
سلطة قريدس
Baby mixed greens, shrimp, and sliced avocado mixed with wasabi vinaigrette.
- USD 33 **Bottarga Salad**
سلطة بطرخ
Thinly sliced dried fish roe with onions, thyme, fleur de sel, and lemon dressing, topped with olive oil.
- USD 13.5 **Bizri Fish Salad (seasonal)**
سلطة بزري (موسمي)
Bizri fish, tomatoes, cucumbers, and purslane topped with a tarator, lemon, and olive oil dressing.

- USD 7.2 **Rocca, Thyme and Purslane**
روكا، زعتر وبقلة
Rocca, thyme, purslane leaves, chopped onions, and sumac mixed with an olive oil and lemon dressing.
- USD 7.2 **Season Salad**
سلطة الموسم
Lettuce, tomatoes, and cucumbers, mixed with an olive oil and lemon dressing.
- USD 7.2 **Oriental Salad**
سلطة عربية
Shredded lettuce, finely diced tomatoes, cucumbers, and dried mint, mixed with an olive oil and lemon dressing.
- USD 12 **Fresh Vegetables Platter**
جاط خضرة
Assortment of fresh seasonal vegetables.

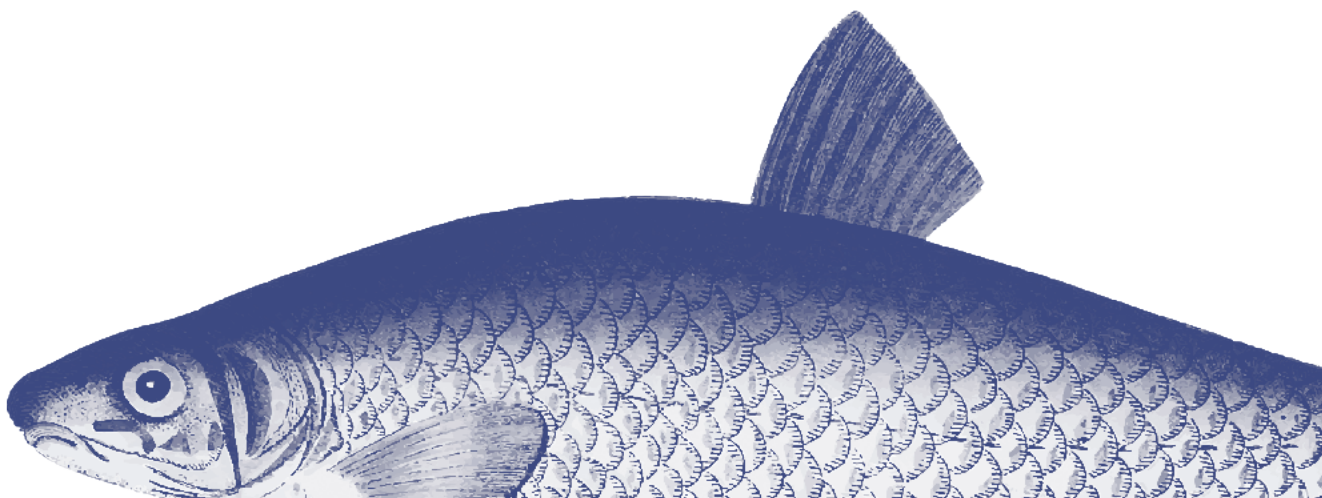
RAW

- USD 28 **Octopus Carpaccio**
Thin slices of raw octopus with a bright citrus vinaigrette.

Oysters (6 or 12 pieces)

Served with shallots, lemon, and vinegar.

SASHIMI	Salmon	Tuna	Scallops	Hamachi
Full	28	28	33	36
Half	15	15	18	19
CEVICHE	Hamachi	Shrimp		
Full	36	25		
Half	19			
TARTAR	Salmon	Tuna		
Full	28	28		
Half	15	15		

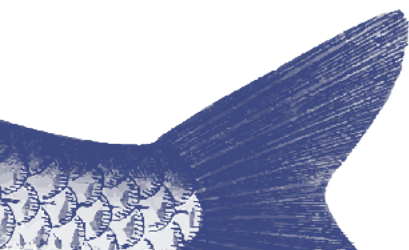


COLD MEZZE



السلطان ابراهيم
Al-Sultan Ibrahim

USD 6.5	Hummus Al-Sultan حمص السلطان Mashed chickpeas, sesame seed paste, lemon juice, and olive oil.	USD 8.5	Tripoli's Harra حزة طرابلسية Fried chopped coriander, onions, and minced tomatoes, topped with spicy sesame seed paste, and olive oil.
USD 6.8	Hummus Beiruti حمص بيروت Mashed chickpeas with our special spicy sauce.	USD 8	Vine Leaves ورق عنب Vine leaves stuffed with rice, tomatoes, and parsley.
USD 9.5	Hummus Akkary حمص عكاري Mashed chickpeas mixed with diced pickles, tomatoes, chopped parsley, pine nuts, and olive oil.	USD 6.5	Balila بليلة Chickpeas topped with salt, and cumin powder, served with olive oil.
USD 14	Hummus Fish Awarma حمص قاورما سمك Mashed chickpeas topped with sautéed fish cubes, toasted pine nuts, and special herbs.	USD 8.5	Balila with Ghee and Pine Nuts بليلة بسمنة و صنوبر Chickpeas topped with pine nuts fried in ghee.
USD 14	Hummus with Meat حمص مع لحمة Mashed chickpeas topped with fried meat cubes.	USD 8	Shanklish شنكليش Spicy cheese tossed with diced onions, tomatoes, and thyme.
USD 8.5	Hummus with Ghee and Pine Nuts حمص مع سمنة و صنوبر Mashed chickpeas topped with pine nuts fried in ghee.	USD 8.5	Tajen طاجن Chopped onions sautéed in olive oil, mixed with sesame seed paste, and lemon juice.
USD 6.8	Hummus Mutammam حمص متمام Mashed chickpeas mixed with chopped parsley, and fava beans.	USD 33	Bottarga بطرخ Thin slices of dried fish roe, sliced fresh garlic, and olive oil.
USD 6.5	Eggplant Mutabbal متبل باذنجان Mashed grilled eggplant, sesame seed paste, lemon juice, and olive oil.	USD 33	Bottarga with Zaatar بطرخ مع زعتر Thin slices of dried fish roe, fresh thyme, and olive oil.
USD 6.8	Eggplant Raheb راهب باذنجان Mashed grilled eggplant, onions, green and red peppers, with lemon juice, and olive oil.	USD 6.8	Artichoke (seasonal) أرضي شوكي (موسمي) Artichoke hearts with olive oil, lemon juice, and a touch of garlic.
USD 6.8	Hindbeh Bil Zeit هندبة بالزيت Blanched chicory leaves, sautéed onions, whole garlic cloves, lemon juice, and olive oil.	USD 3.3	Spicy Olives زيتون بالحر Olives stuffed with spicy peppers.
		USD 4.5	Mixed Pickles كبيس مشكل Assortment of pickles: black, and green olives, turnip, eggplant, carrot, and cucumbers (may vary seasonally).



HOT MEZZE



- USD 2 **Cheese Rolls (per piece)**
رقائق بالجبنه (بالحبّة)
Grilled or deep-fried cheese rolls.
- USD 1.5 **Fatayer (per piece)**
فطائر (بالحبّة)
Filled with spinach.
- USD 2 **Sambousek (per piece)**
سمبوسك (بالحبّة)
Filled with minced beef.
- USD 2.5 **Seafood Rolls (per piece)**
رقائق ثمار البحر (بالحبّة)
Deep-fried rolls filled with mixed seafood.
- USD 2 **Meat Kebbeh (per piece)**
كبة لحمه (بالحبّة)
Fried meatballs stuffed with pine nuts, onions, and minced beef.

- USD 2.2 **Fish Kebbeh (per piece)**
كبة سمك (بالحبّة)
Fried fish balls filled with chopped seafood.
- USD 6 **Potatoes with Summac**
بطاطا مع سماق
Potatoes sautéed with garlic, and summac, can be served with pomegranate molasses.
- USD 6 **Spicy Potatoes à la Provençale**
بطاطا حرة مع كزبرة وثوم
Potatoes sautéed with garlic, and coriander.
- USD 5.5 **Grilled Potatoes**
بطاطا مشوية
- USD 5.5 **French Fries**
بطاطا مقلية

SEAFOOD SPECIALTIES



- USD 33 **Scallops Tripolitaine**
صدف بالحرة الطرابلسية
Seared scallops, served with spicy Tripolitan sauce, coriander, sumac, and toasted sesame seeds.
- USD 25 **Spicy Rock Shrimp**
Fried baby shrimp with a creamy sweet and spicy sauce.
- USD 25 **Ginger Soy Shrimp**
قريدس مع الصويا والزنجبيل
Grilled jumbo shrimp marinated in ginger, soy, and chili peppers, served with rice.
- USD 25 **Shrimp Tempura**
قريدس تمبورا
Fried shrimp in tempura batter, served with tartar sauce.
- USD 25 **Gambas al Ajillo**
قريدس بالفخار
Spicy sautéed shrimp with garlic, and lemon juice.
- USD 28 **Octopus à la Provençale**
أخطبوط بالكزبرة والثوم
Sautéed octopus in a spicy sauce with garlic, and coriander.

- USD 32 **Grilled Octopus**
أخطبوط مشوي
Grilled octopus marinated in Al-Sultan Brahim's special sauce.
- USD 25 **Al-Sultan Squid (seasonal)**
صبيدج السلطان (موسمي)
Cooked squid in a mildly spicy tomato sauce with mixed vegetables.
- USD 25 **Squid with Ink (seasonal)**
صبيدج بالحبر (موسمي)
Cooked squid in its ink.
- USD 22 **Grilled Calamari**
كالامار مشوي
Grilled calamari drizzled with lemon juice.
- USD 22 **Breaded Calamari**
كالامار بانيه
Deep-fried baby calamari, served with French fries.
- USD 22 **Calamari à la Provençale**
كالامار بالكزبرة والثوم
Calamari sautéed with garlic, coriander a dash of spices and lemon.

SEAFOOD SPECIALTIES



USD 18.5 **Mussels à la Provençale (seasonal)**
بلح البحر بالكزبرة والثوم (موسمي)
Mussels sautéed with garlic, coriander, a dash of spices, and lemon.

USD 18.5 **Fish Ras Asfour**
سمك رأس عصفور
Diced fresh fish with our special lemon-and-soy sauce.

USD 22 **Fisherman's Catch**
صحن الصياد
A mix of fresh mussels, fresh shrimp, and octopus, sautéed in Al-Sultan Ibrahim's special sauce.

USD 16.5 **Fish Sausages**
مقانيق سمك
Homemade special fish sausages, grilled or sautéed.

GRILLS SECTION



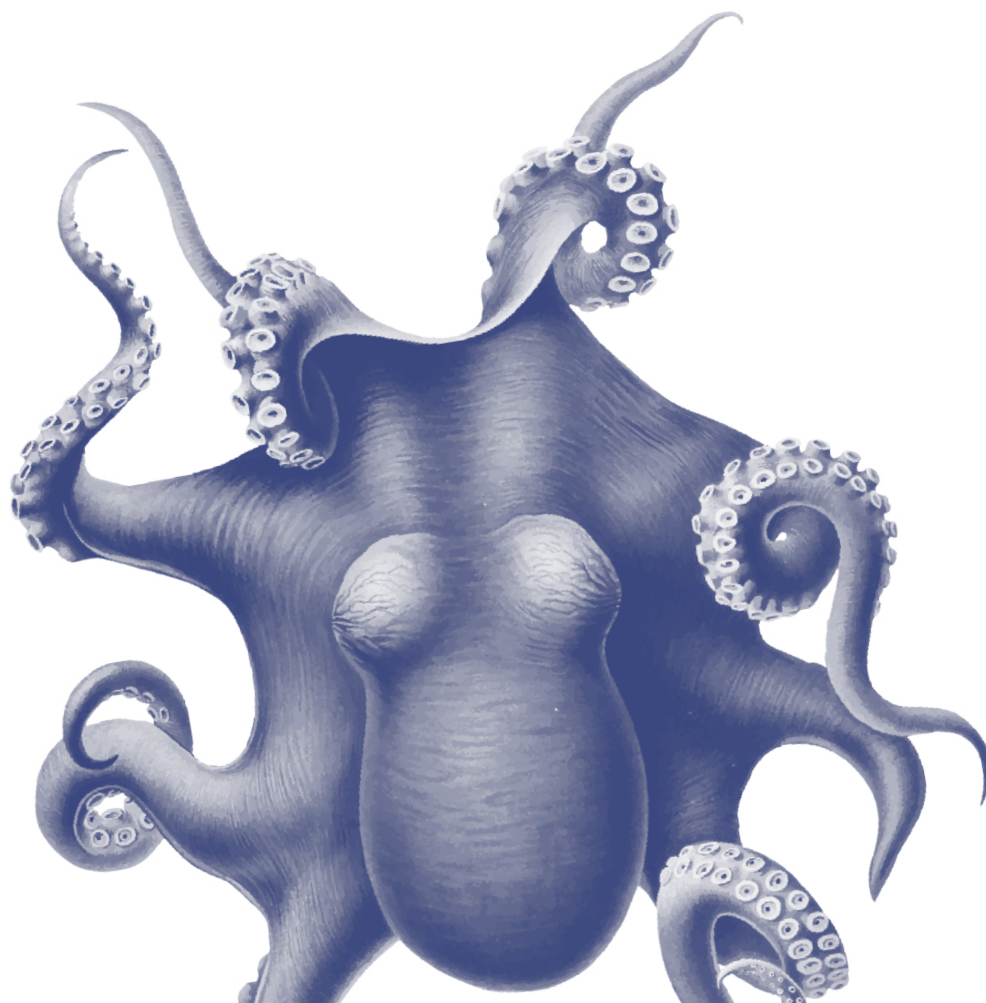
USD 8 **Grilled Meat (per skewer)**
لحمة مشوية (بالسيخ)
Grilled lamb meat skewer served with grilled tomatoes, and grilled onions.

USD 4 **Grilled Kafta (per skewer)**
كفته مشوية (بالسيخ)
Skewer of minced meat mixed with onions, parsley, and spices served with antakli bread.

USD 5.5 **Shish Taouk (per skewer)**
شيش طاووق (بالسيخ)
Grilled marinated chicken skewer served with French fries.

USD 18 **Arayes Kafta**
كفته عرايس
Grilled kafta served on bread.

USD 21 **Mixed Grill**
مشاوي مشكل
Grilled lamb meat, shish taouk, and grilled kafta served with grilled tomatoes, grilled onion, and antakli bread.

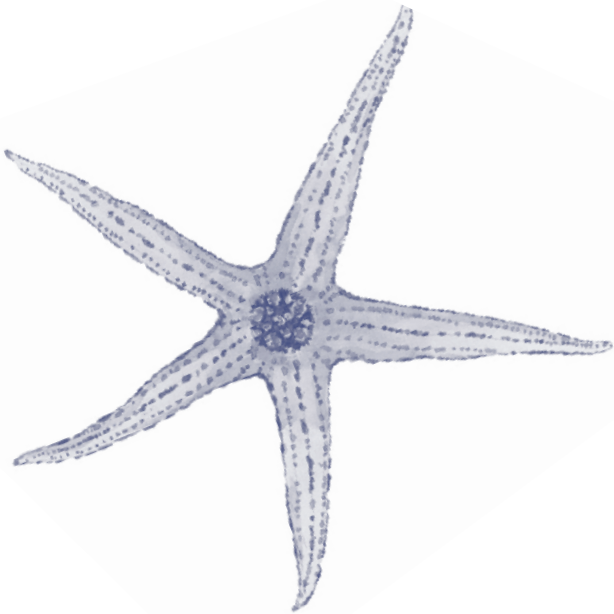


DESSERTS

USD 3.5	Biscuit au Chocolat	USD 8.5	Knefe Bil Jebneh
USD 4.5	Debs Bil Tahini	USD 10.5	Daoukieh (Ashta Ice Cream)
USD 5.5	Ghazel Al-Sultan Brahim		

NARGILEH

USD 12	Nargileh Mouassal
USD 14	Nargileh Ajami



BEVERAGES

non-alcoholic

Local mineral water (small)	USD 1.5
Local mineral water (large)	USD 2.2
Sparkling mineral water (small)	USD 2.8
Sparkling mineral water (large)	USD 5
Soft drinks	USD 3
Fresh orange juice	USD 4
Lemonade	USD 4
Energy drink	USD 5
Iced tea	USD 3.2

coffee & tea

Espresso	USD 2.5
Double espresso	USD 3.5
Coffee	USD 2.5
White coffee	USD 2.5
Tea	USD 2.5

BEVERAGES



beer

Local beer	USD 5
Mexican beer	USD 5.5
Imported beer	USD 6
Non-alcoholic beer	USD 5

gin

	glass	bottle
Gordons London Dry	USD 6	USD 54
Hendricks	USD 10	USD 90
Gin Mare	USD 12	USD 108

vodka

	glass	bottle
Stolichnaya Red	USD 6	USD 54
Tito's	USD 9	USD 80
Belvedere	USD 10	USD 90

arak

	glass	1/4	1/2	bottle
Al-Sultan Ibrahim	USD 3	USD 9	USD 15	USD 27
Crystal		USD 10	USD 17	USD 30
Brun	USD 4	USD 12	USD 20	USD 36
Ksarak	USD 4	USD 12	USD 20	USD 36
Kefraya	USD 4	USD 12	USD 20	USD 36
Fakra	USD 4	USD 12	USD 20	USD 36
Massaya	USD 4	USD 12	USD 20	USD 36

champagne & prosecco

	bottle
Astoria Fashion Victim, Prosecco Rosé	USD 55
Moët & Chandon, Impérial Brut	USD 180

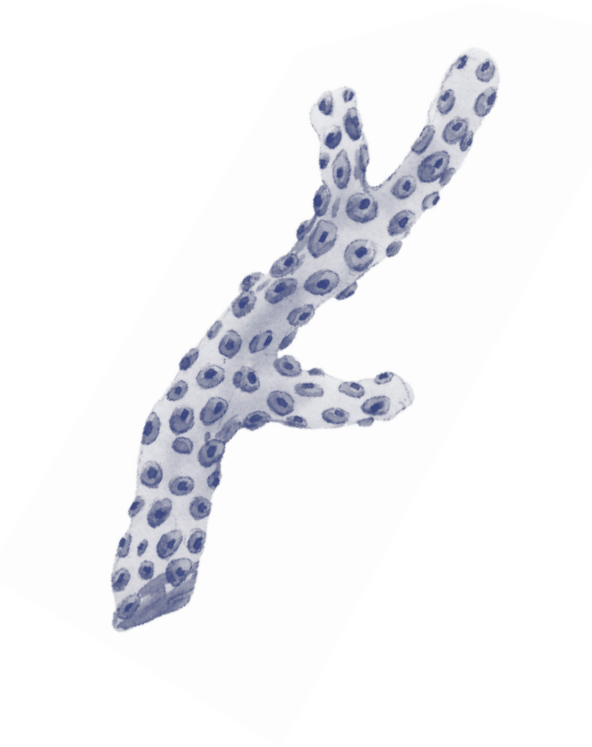


BEVERAGES



whiskey

	glass	1/4	1/2	bottle
Johnnie Walker Red Label	USD 6	USD 18	USD 30	USD 54
Johnnie Walker Black Label	USD 8	USD 24	USD 40	USD 72
Johnnie Walker Blue Label	USD 55			USD 495
Dewar's White Label	USD 6	USD 18	USD 30	USD 54
Dewar's 12 Years	USD 8		USD 40	USD 72
J&B Rare	USD 6	USD 18	USD 30	USD 54
J&B Reserve 15 Years	USD 8			USD 72
Chivas Regal 12 Years	USD 8		USD 40	USD 72
Chivas Regal 18 Years	USD 20			USD 180
Jack Daniel's	USD 8			USD 72
Glenfiddich 12 Years	USD 10			USD 90
Glenfiddich 15 Years	USD 17			USD 150
Old Parr 12 Years	USD 14			USD 126
The Macallan 12 Years	USD 20			USD 180



tequila

	glass	bottle
1800® Reposado	USD 10	USD 90
1800® Añejo	USD 12	USD 108





local wine

glass 1/2 bottle

Red

Château Kefraya USD 38

Ksara, USD 5 USD 15 USD 25
Réserve du Couvent

Rosé

Château Kefraya USD 38
Rose

Ksara, USD 5 USD 15 USD 25
Sunset

Ixsir, USD 45
Grande Réserve

White

Château Kefraya, USD 5 USD 15 USD 25
Blanc de Blancs

Ksara, USD 5 USD 15 USD 25
Blanc de Blancs

B-Qā, USD 36
Marsyas

Aurora, USD 36
Cuvée N Sauvignon Blanc

Ixsir, USD 45
Grande Réserve

Sept Winery, USD 85
Obeideh



imported wine

bottle

Red

Il Puro Merlot, USD 40
Astoria, Italy

Brouilly, USD 44
Joseph Drouhin, Beaujolais

Rosé

Marius Peyol, USD 40
Côtes de Provence

By Ott, USD 55
Côtes de Provence

White

Astoria Alisia, USD 45
Pinot Grigio, Italy

Gavi Di Gavi, USD 70
Marchesi Di Barolo, Italy

Chablis, USD 95
Joseph Drouhin, Bourgogne







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