



1968: THE BEGINNING

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



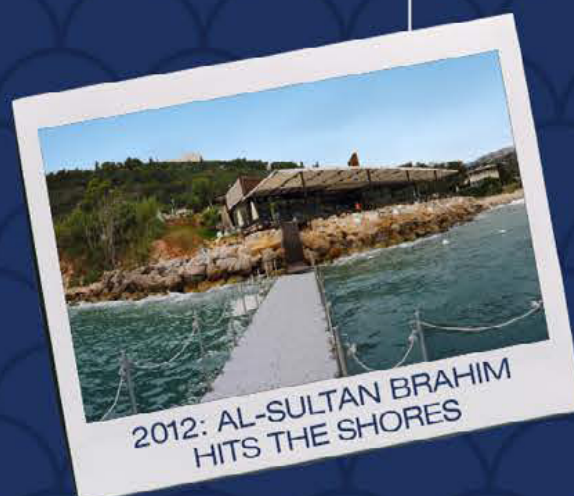
2003: THE EXPANSION BEGINS

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

USD 7.5 Tabbouleh

تبولة

Parsley, tomatoes, chopped mint and onions, mixed with

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

USD 33 Fresh Crab Salad

سلطة سلاطين طازج

Baby mixed greens, fresh crab, and sliced avocado mixed

USD 25 Shrimp Salad

سلطة قريدس

Baby mixed greens, shrimp, and sliced avocado mixed

USD 33 Bottarga Salad

سلطة بطرخ

Thinly sliced dried fish roe with onions, thyme, fleur de

USD 13.5 Bizri Fish Salad (seasonal)

سلطة بيزري (موسمي)

Bizri fish, tomatoes, cucumbers, and purslane topped

USD 7.2 Rocca, Thyme and Purslane

روكا، زعتر وبقلة

Rocca, thyme, purslane leaves, chopped onions, and

USD 7.2 Season Salad

سلطة الموسم

Lettuce, tomatoes, and cucumbers, mixed with an olive

USD 7.2 Oriental Salad

سلطة عربية

Shredded lettuce, finely diced tomatoes, cucumbers, and dried mint, mixed with an olive oil and lemon

USD 12 Fresh Vegetables Platter

جاط خضرة

RAW



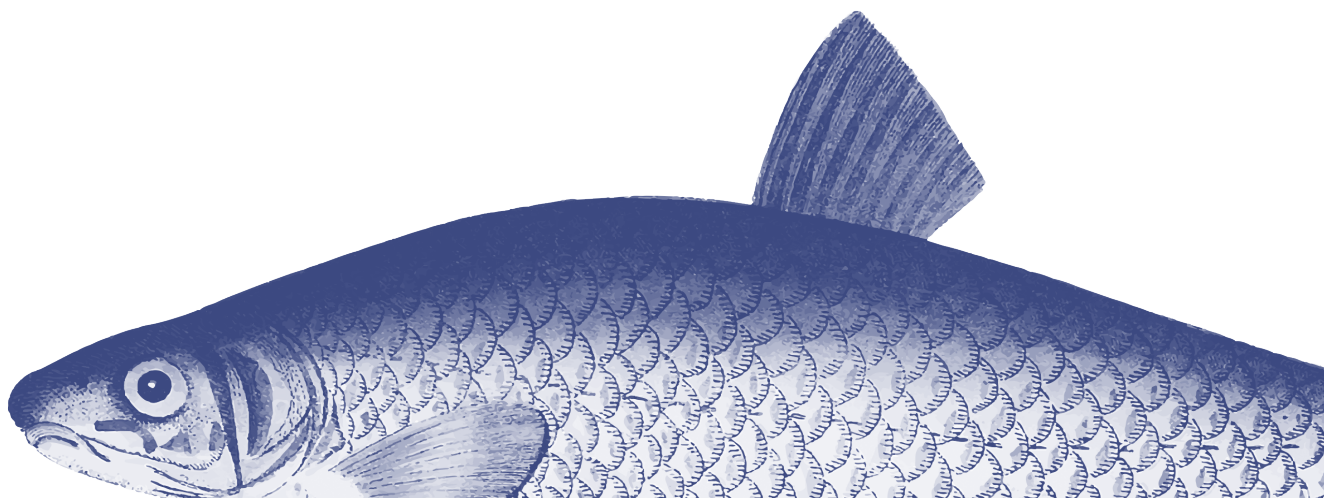
USD 28 Octopus Carpaccio

Thin slices of raw octopus with a bright citrus

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

USD 6.8 **Hummus Beirut**
حمص بيروت

USD 9.5 **Hummus Akkary**
حمص عكاري
Mashed chickpeas mixed with diced pickles, tomatoes, chopped parsley, pine nuts, and olive oil.

USD 14 **Hummus Fish Awarma**
حمص قاورما سمك
Mashed chickpeas topped with sautéed fish cubes,

USD 14 **Hummus with Meat**
حمص مع لحمة

USD 8.5 **Hummus with Ghee and Pine Nuts**
حمص مع سمنة وصنوبر
Mashed chickpeas topped with pine nuts fried in ghee.

USD 6.8 **Hummus Mutammam**
حمص ممتم
Mashed chickpeas mixed with chopped parsley, and fava

USD 6.5 **Eggplant Mutabbal**
متبل باذنجان
Mashed grilled eggplant, sesame seed paste, lemon juice,

USD 6.8 **Eggplant Raheb**
راهب باذنجان
Mashed grilled eggplant, onions, green and red peppers,

USD 6.8 **Hindbeh Bil Zeit**
هندبة بالزيت
Blanched chicory leaves, sautéed onions, whole garlic cloves, lemon juice, and olive oil.

USD 8.5 **Tripoli's Harra**
حرّة طرابلسية
Fried chopped coriander, onions, and minced tomatoes, topped with spicy sesame seed paste, and olive oil.

USD 8 **Vine Leaves**
ورق عنب
Vine leaves stuffed with rice, tomatoes,

USD 6.5 **Balila**
بليلة
Chickpeas topped with salt, and cumin powder, served

USD 8.5 **Balila with Ghee and Pine Nuts**
بليلة بسمنة وصنوبر

USD 8 **Shanklish**
شنكليش
Spicy cheese tossed with diced onions, tomatoes, and thyme.

USD 8.5 **Tajen**
طاجن
Chopped onions sautéed in olive oil, mixed with sesame

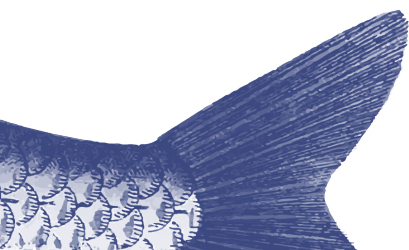
USD 33 **Bottarga**
بطرخ
Thin slices of dried fish roe, sliced fresh garlic,

USD 33 **Bottarga with Zaatar**
بطرخ مع زعتر
Thin slices of dried fish roe, fresh thyme, and olive oil.

USD 6.8 **Artichoke (seasonal)**
أرضي شوكي (موسمي)
Artichoke hearts with olive oil, lemon juice,

USD 3.3 **Spicy Olives**
زيتون بالحر

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 2.2 Cheese Rolls (per piece)
رقائق بالجبنة (بالحبّة)

USD 1.8 Fatayer (per piece)
فطائر (بالحبّة)

USD 2.2 Sambousek (per piece)
سمبوسك (بالحبّة)

USD 2.5 Seafood Rolls (per piece)
رقائق غمار البحر (بالحبّة)

USD 2.2 Meat Kebbeh (per piece)
كبة لحمة (بالحبّة)
Fried meatballs stuffed with pine nuts, onions, and

USD 2.2 Fish Kebbeh (per piece)
كبة سمك (بالحبّة)

USD 6 Potatoes with Summac
بطاطا مع سماق
Potatoes sautéed with garlic, and summac, can be

USD 6 Spicy Potatoes à la Provençale
بطاطا حرّة مع كزبرة وثوم

USD 5.5 Grilled Potatoes

USD 5.5 French Fries

SEAFOOD SPECIALTIES



USD 33 Scallops Tripolitaine
صدف بالحرّة الطرابلسيّة
Seared scallops, served with spicy Tripolitan sauce,

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

USD 25 Shrimp Tempura
قريدس تمبورا
Fried shrimp in tempura batter, served with tartar sauce.

USD 25 Gambas al Ajillo
قريدس بالفخار

USD 28 Octopus à la Provençale
أخطبوط بالكزبرة والثوم
Sautéed octopus in a spicy sauce with garlic, and

USD 32 Grilled Octopus
أخطبوط مشوي
Grilled octopus marinated in Al-Sultan Brahim's special

USD 25 Al-Sultan Squid (seasonal)
صبيدج السلطان (موسمي)
Cooked squid in a mildly spicy tomato sauce with mixed

USD 25 Squid with Ink (seasonal)
صبيدج بالحبر (موسمي)
Cooked squid in its ink.

USD 22 Grilled Calamari
كالامار مشوي

USD 22 Breaded Calamari
كالامار بانیه

USD 22 Calamari à la Provençale
كالامار بالكزبرة والثوم
Calamari sautéed with garlic, coriander a dash of spices

SEAFOOD SPECIALTIES



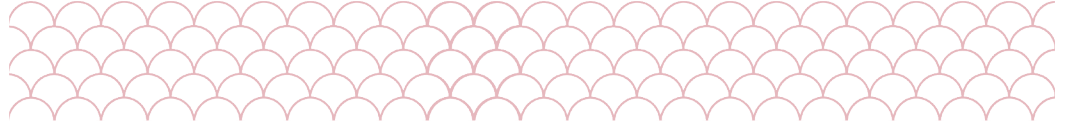
USD 18.5 **Mussels à la Provençale (seasonal)**
بلح البحر بالكزبرة والثوم (موسمي)
Mussels sautéed with garlic, coriander, a dash of spices,

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,

USD 16.5 **Fish Sausages**
مقانيق سمك

GRILLS SECTION



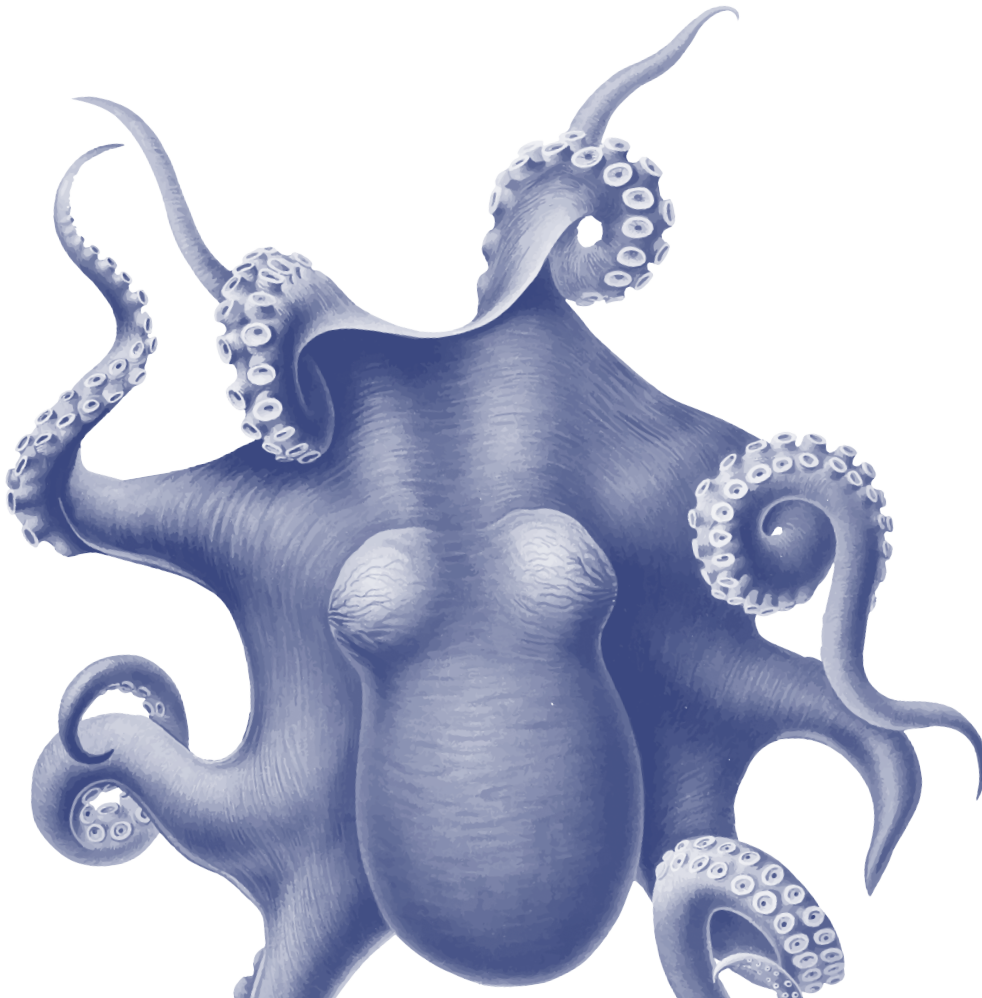
USD 9 **Grilled Meat (per skewer)**
لحمة مشوية (بالسيخ)
Grilled lamb meat skewer served with grilled tomatoes,

USD 5 **Grilled Kafta (per skewer)**
كفتة مشوية (بالسيخ)
Skewer of minced meat mixed with onions, parsley, and

USD 6.5 **Shish Taouk (per skewer)**
شيش طاووق (بالسيخ)
Grilled marinated chicken skewer served with French

USD 21 **Arayes Kafta**
كفتة عرايس

USD 25 **Mixed Grill**
مشاوي مشكل
Grilled lamb meat, shish taouk, and grilled kafta served with grilled tomatoes, grilled onion,



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)

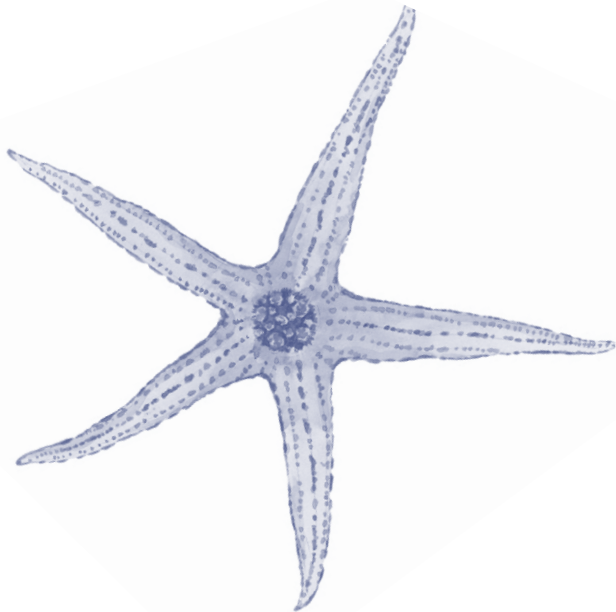
USD 5.5 Ghazel Al-Sultan Brahim

NARGILEH



USD 12 Nargileh Mouassal

USD 14 Nargileh Ajami



BEVERAGES



non-alcoholic

Local mineral water (small)	USD 2
Local mineral water (large)	USD 3
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 4.5
Mexican beer	USD 5
Imported beer	USD 5.5
Non-alcoholic beer	USD 4.5

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 7	USD 63
Tito's	USD 10	USD 90
Belvedere	USD 12	USD 108

arak

	glass	1/4	1/2	bottle
Al-Sultan Brahim	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

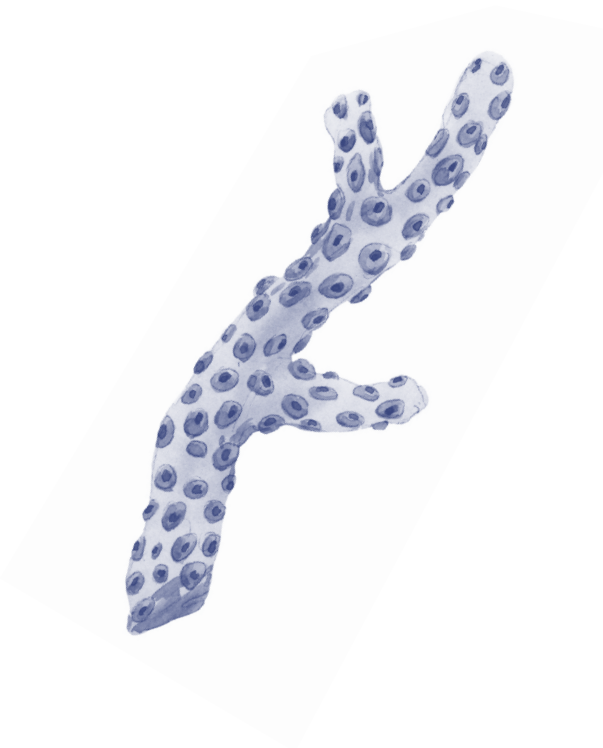
	bottle
Astoria Fashion Victim, Prosecco Rosé	USD 55
Moët & Chandon, Impérial Brut	USD 180





whiskey

	glass	1/4	1/2	bottle
Johnnie Walker Red Label	USD 7	USD 21	USD 35	USD 63
Johnnie Walker Black Label	USD 9	USD 27	USD 45	USD 81
Johnnie Walker Blue Label	USD 63			USD 567
Dewar's White Label	USD 7	USD 21	USD 35	USD 63
Dewar's 12 Years	USD 9		USD 45	USD 81
J&B Rare	USD 7	USD 21	USD 35	USD 63
J&B Reserve 15 Years	USD 9			USD 81
Chivas Regal 12 Years	USD 9		USD 45	USD 81
Chivas Regal 18 Years	USD 22			USD 198
Jack Daniel's	USD 9			USD 81
Glenfiddich 12 Years	USD 12			USD 108
Glenfiddich 15 Years	USD 19			USD 171
Old Parr 12 Years	USD 16			USD 144
The Macallan 12 Years	USD 22			USD 198



tequila

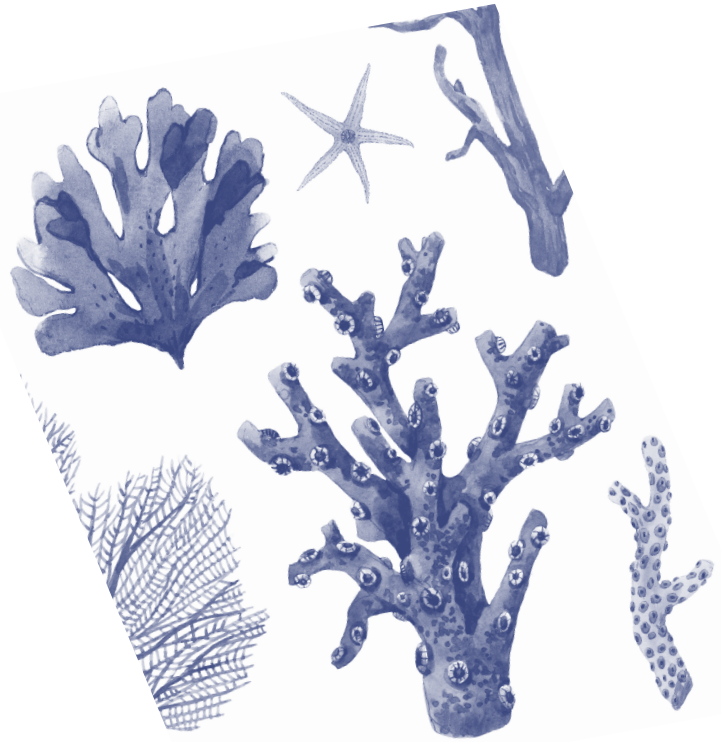
	glass	bottle
1800° Reposado	USD 10	USD 90
1800° Añejo	USD 12	USD 108





local wine

	glass	1/2	bottle
<u>Red</u>			
Château Kefraya			USD 45
Ksara, Réserve du Couvent	USD 5	USD 15	USD 25
<u>Rosé</u>			
Château Kefraya Rose			USD 45
Ksara, Sunset	USD 5	USD 15	USD 25
Ixsir,			USD 45
<u>White</u>			
Château Kefraya, Blanc de Blancs	USD 5	USD 15	USD 25
Ksara, Blanc de Blancs	USD 5	USD 15	USD 25
B-Qā, Marsyas			USD 36
Aurora, Cuvée N Sauvignon Blanc			USD 36
Ixsir, Grande Réserve			USD 45
Sept Winery,			USD 85



imported wine

	bottle
<u>Red</u>	
Il Puro Merlot, Astoria, Italy	USD 40
Brouilly,	USD 44
<u>Rosé</u>	
Marius Peyol, Côtes de Provence	USD 40
By Ott,	USD 55
<u>White</u>	
Astoria Alisia, Pinot Grigio, Italy	USD 45
Gavi Di Gavi, Marchesi Di Barolo, Italy	USD 70
Chablis,	USD 95



