





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.



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.



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 Antillas, 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.



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 8.5	Fattoush فتوش Mixed vegetables, pomegranate molasses, toasted bread, and sumac, mixed with an olive oil and
USD 8.5	Tabbouleh تبولة Parsley, tomatoes, chopped mint and onions, mixed with
USD 8.5	Tabboulet Al-sitt تبولة الست Parsley, lettuce, cucumber, tomatoes, chopped mint, and onions, mixed with an olive oil and lemon dressing.
USD 16	Crab Salad سلطة سلاطعين Shredded crab sticks mixed with our special spicy sauce.
USD 16	Rocca Crab Salad سلطة سلاطعين مع الروكا Rocca and shredded crab sticks mixed with our special
USD 35	Fresh Crab Salad سلطة سلاطعين 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 15	Bizri Fish Salad (seasonal) سلطة بزري (موسمي) Bizri fish, tomatoes, cucumbers, and purslane topped

USD 8	Rocca, Thyme and Purslane روكا، زعتر وبقلة Rocca, thyme, purslane leaves, chopped onions, and
USD 8.5	Season Salad سلطة الموسم Lettuce, tomatoes, and cucumbers, mixed with an olive
USD 8.5	Oriental Salad سلطة عربية Shredded lettuce, finely diced tomatoes, cucumbers, and dried mint, mixed with an olive oil and lemon
USD 13.5	Fresh Vegetables Platter جاط خضرة

RAW

USD 29

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

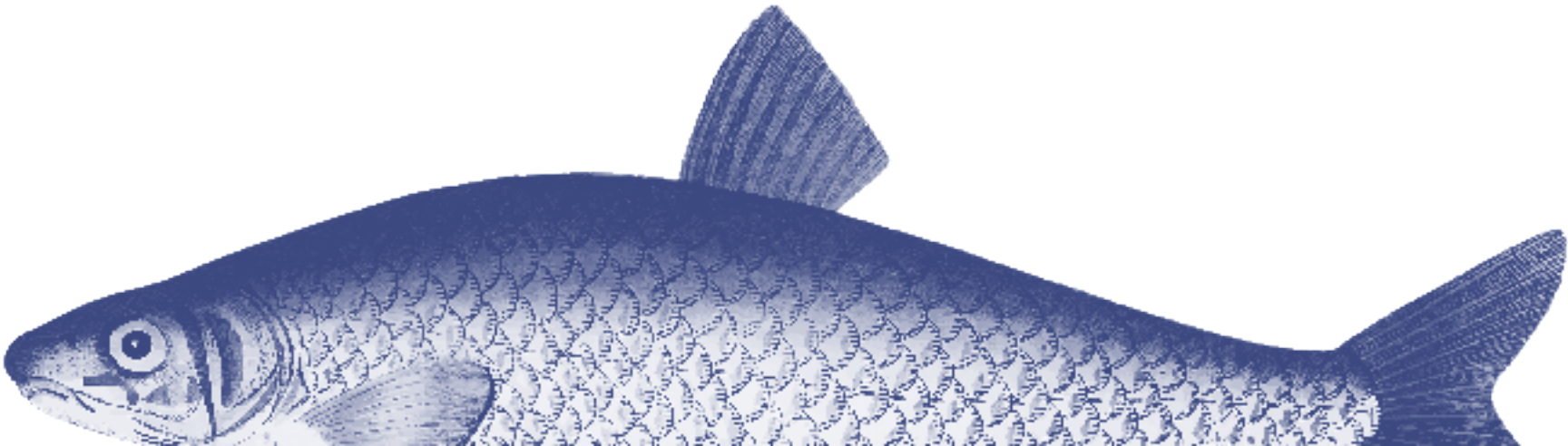
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COLD MEZZE

USD 7.5	Hummus Al-Sultan حمص السلطان Mashed chickpeas, sesame seed paste, lemon juice, and
USD 7.5	Hummus Beiruti حمص بيروت
USD 10.5	Hummus Akkary حمص عكاري Mashed chickpeas mixed with diced pickles, tomatoes, chopped parsley, pine nuts, and olive oil.
USD 15.5	Hummus Fish Awarma حمص قاورما سمك Mashed chickpeas topped with sautéed fish cubes,
USD 15.5	Hummus with Meat حمص مع لحمة
USD 10	Hummus with Ghee and Pine Nuts حمص مع سمنة و صنوبر Mashed chickpeas topped with pine nuts fried in ghee.
USD 7.5	Hummus Mutammam حمص ممتم Mashed chickpeas mixed with chopped parsley, and fava
USD 7.5	Eggplant Mutabbal متبل باذنجان Mashed grilled eggplant, sesame seed paste, lemon juice,
USD 7.5	Eggplant Raheb راهب باذنجان Mashed grilled eggplant, onions, green and red peppers,
USD 7.5	Hindbeh Bil Zeit هندبة بالزيت Blanched chicory leaves, sautéed onions, whole garlic cloves, lemon juice, and olive oil.

USD 9.5	Tripoli's Harra حرّة طرابلسية Fried chopped coriander, onions, and minced tomatoes, topped with spicy sesame seed paste, and olive oil.
USD 9	Vine Leaves ورق عنب Vine leaves stuffed with rice, tomatoes,
USD 7.5	Balila بليلة Chickpeas topped with salt, and cumin powder, served
USD 9.5	Balila with Ghee and Pine Nuts بليلة بسمنة و صنوبر
USD 9.5	Shanklish شنكليش Spicy cheese tossed with diced onions, tomatoes, and thyme.
USD 9.5	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 6.5	Artichoke (seasonal) أرضي شوكي (موسمي) Artichoke hearts with olive oil, lemon juice,
USD 4	Spicy Olives زيتون بالحر
USD 5	Mixed Pickles كبيس مشكل Assortment of pickles: black, and green olives, turnip, eggplant, carrot, and cucumbers (may vary seasonally).



HOT MEZZE

USD 2.5	Cheese Rolls (per piece) رقائق بالجبنة (بالحبّة)	USD 2.5	Fish Kebbeh (per piece) كبة سمك (بالحبّة)
USD 2	Fatayer (per piece) فطاير (بالحبّة)	USD 6.5	Potatoes with Summac بطاطا مع سماق Potatoes sautéed with garlic, and summac, can be
USD 2.5	Sambousek (per piece) سمبوسك (بالحبّة)	USD 6.5	Spicy Potatoes à la Provençale بطاطا حرّة مع كزبرة وثوم
USD 3	Seafood Rolls (per piece) رقائق ثمار البحر (بالحبّة)	USD 6.5	Grilled Potatoes
USD 2.5	Meat Kebbeh (per piece) كبة لحمة (بالحبّة) Fried meatballs stuffed with pine nuts, onions, and	USD 6	French Fries

SEAFOOD SPECIALTIES

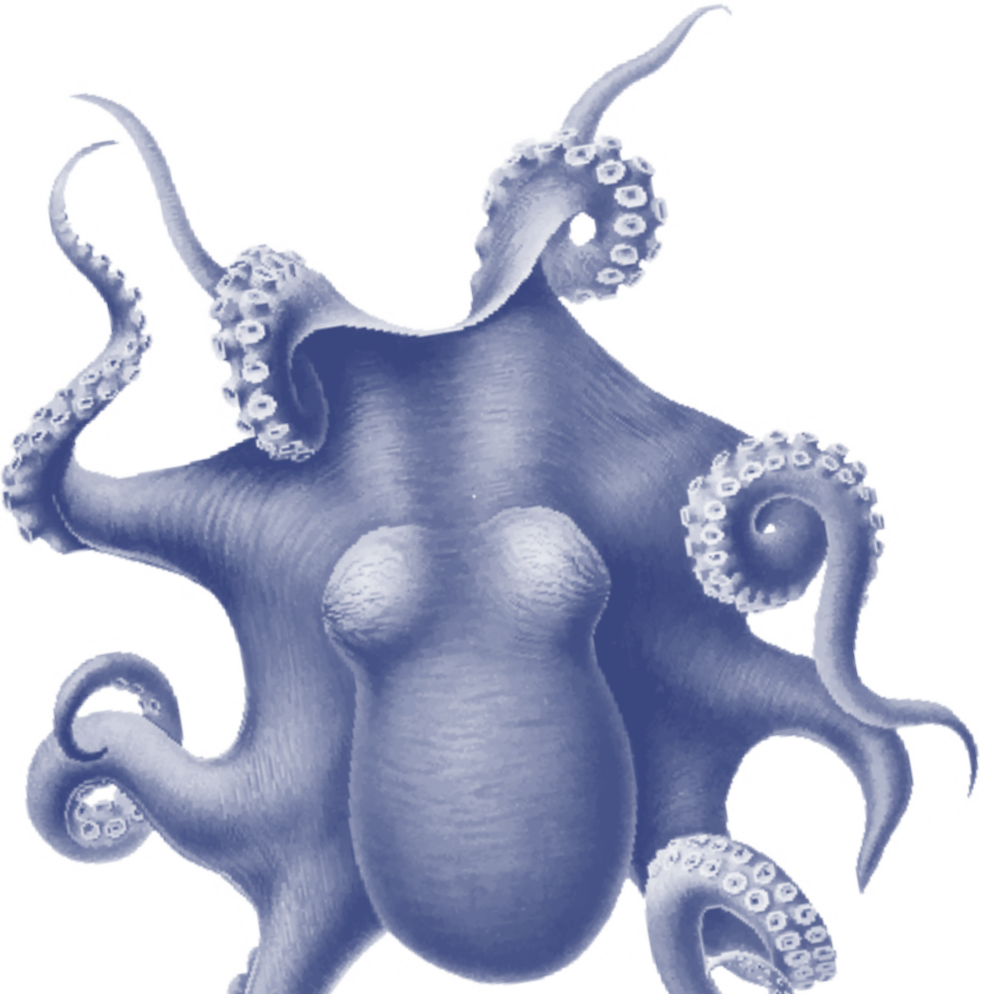
USD 33	Scallops Tripolitaine صدف بالحرة الطرابلسيّة Seared scallops, served with spicy Tripolitan sauce,	USD 29	Grilled Octopus أخطبوط مشوي Grilled octopus marinated in Al-Sultan Brahim's special
USD 25	Spicy Rock Shrimp Fried baby shrimp with a creamy sweet and spicy sauce.	USD 28	Al-Sultan Squid (seasonal) صبيدج السلطان (موسمي) Cooked squid in a mildly spicy tomato sauce with mixed
USD 25	Ginger Soy Shrimp قريدس مع الصويا والزنجبيل Grilled jumbo shrimp marinated in ginger, soy, and chili	USD 28	Squid with Ink (seasonal) صبيدج بالخبث (موسمي) Cooked squid in its ink.
USD 25	Shrimp Tempura قريدس تمبورا Fried shrimp in tempura batter, served with tartar sauce.	USD 24.5	Grilled Calamari كالامار مشوي
USD 25	Gambas al Ajillo قريدس بالفخار	USD 24.5	Breaded Calamari كالامار بانيه
USD 28	Octopus à la Provençale أخطبوط بالكزبرة والثوم Sautéed octopus in a spicy sauce with garlic, and	USD 24.5	Calamari à la Provençale كالامار بالكزبرة والثوم Calamari sautéed with garlic, coriander a dash of spices

SEAFOOD SPECIALTIES

USD 20.5	Mussels à la Provençale (seasonal) بلح البحر بالكزبرة والثوم (موسمي) Mussels sautéed with garlic, coriander, a dash of spices,	USD 20.5	Fish Ras Asfour سمك رأس عصفور Diced fresh fish with our special lemon-and-soy sauce.
USD 24.5	Fisherman's Catch صحن الصياد A mix of fresh mussels, fresh shrimp, and octopus,	USD 18.5	Fish Sausages مقانيق سمك

GRILLS SECTION

USD 10	Grilled Meat (per skewer) لحمة مشوية (بالسيخ) Grilled lamb meat skewer served with grilled tomatoes,	USD 6.5	Grilled Kafta (per skewer) كفته مشوية (بالسيخ) Skewer of minced meat mixed with onions, parsley, and
USD 7.5	Shish Taouk (per skewer) شيش طاووق (بالسيخ) Grilled marinated chicken skewer served with French	USD 25	Arayes Kafta كفته عرايس
		USD 30	Mixed Grill مشاوي مشكل Grilled lamb meat, shish taouk, and grilled kafta served with grilled tomatoes, grilled onion,



DESSERTS

USD 4	Biscuit au Chocolat	USD 9.5	Knefe Bil Jebneh
USD 5	Debs Bil Tahini	USD 12	Daoukieh (Ashta Ice Cream)
USD 6.5	Ghazel Al-Sultan Brahim		

NARGILEH

USD 13.5	Nargileh Mouassal
USD 15.5	Nargileh Ajami

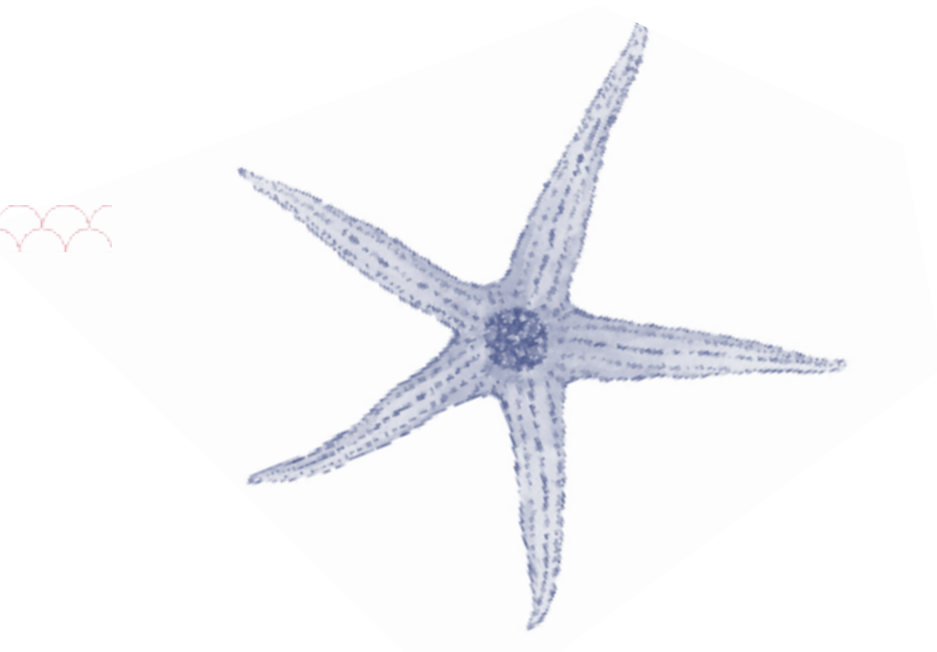
BEVERAGES

non-alcoholic

Local mineral water (small)	USD 2.5
Local mineral water (large)	USD 3.5
Sparkling mineral water (small)	USD 3.5
Sparkling mineral water (large)	USD 5.5
Soft drinks	USD 3.5
Fresh orange juice	USD 4.5
Lemonade	USD 4.5
Energy drink	USD 5.5
Iced tea	USD 4

coffee & tea

Espresso	USD 3
Double espresso	USD 4
Coffee	USD 3
White coffee	USD 3
Tea	USD 3



BEVERAGES

beer

Local beer	USD 5
Mexican beer	USD 5.5
Imported beer	USD 7
Non-alcoholic beer	USD 5

gin

	glass	bottle
Gordons London Dry	USD 7	USD 63
Hendricks	USD 11	USD 99
Gin Mare	USD 13.5	USD 121.5

vodka

	glass	bottle
Stolichnaya Red	USD 8	USD 72
Tito's	USD 11	USD 99
Belvedere	USD 13.5	USD 121.5

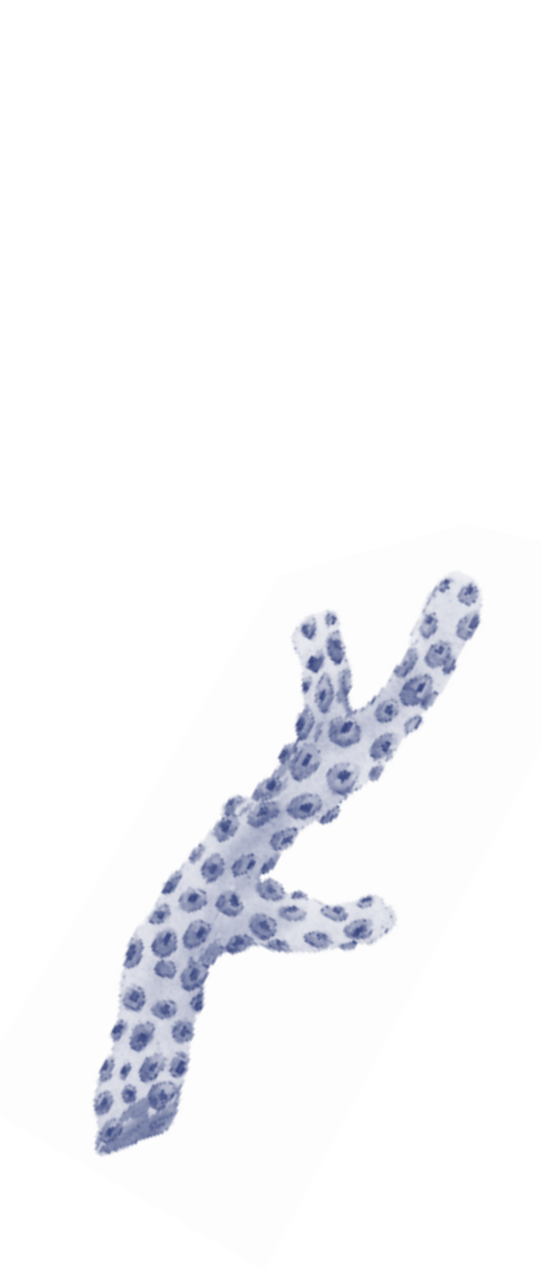
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	glass	1/4	1/2	bottle
Al-Sultan Brahim	USD 3.5	USD 10.5	USD 17.5	USD 31.5
Crystal		USD 12	USD 20	USD 36
Brun	USD 4.5	USD 13.5	USD 22.5	USD 40.5
Ksarak	USD 4.5	USD 13.5	USD 22.5	USD 40.5
Kefraya	USD 4.5	USD 13.5	USD 22.5	USD 40.5
Fakra	USD 4.5	USD 13.5	USD 22.5	USD 40.5
Massaya	USD 4.5	USD 13.5	USD 22.5	USD 40.5

champagne & prosecco

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



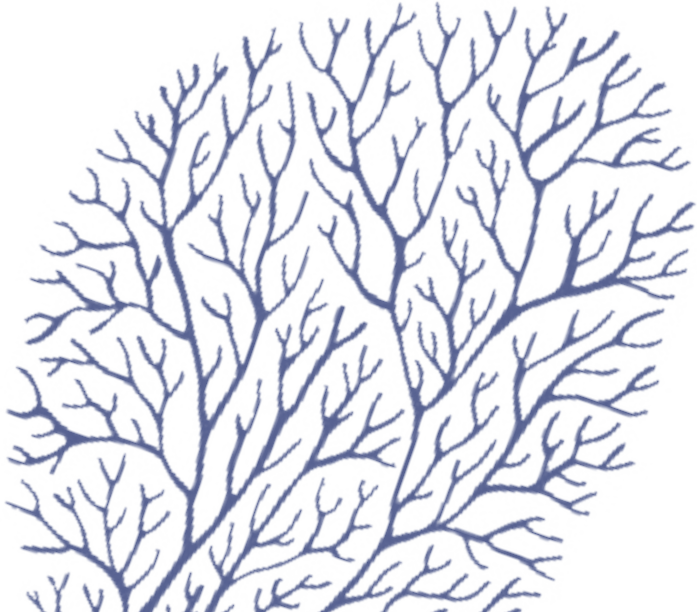


tequila

	glass	bottle
1800° Reposado	USD 11	USD 99
1800° Añejo	USD 13.5	USD 121.5

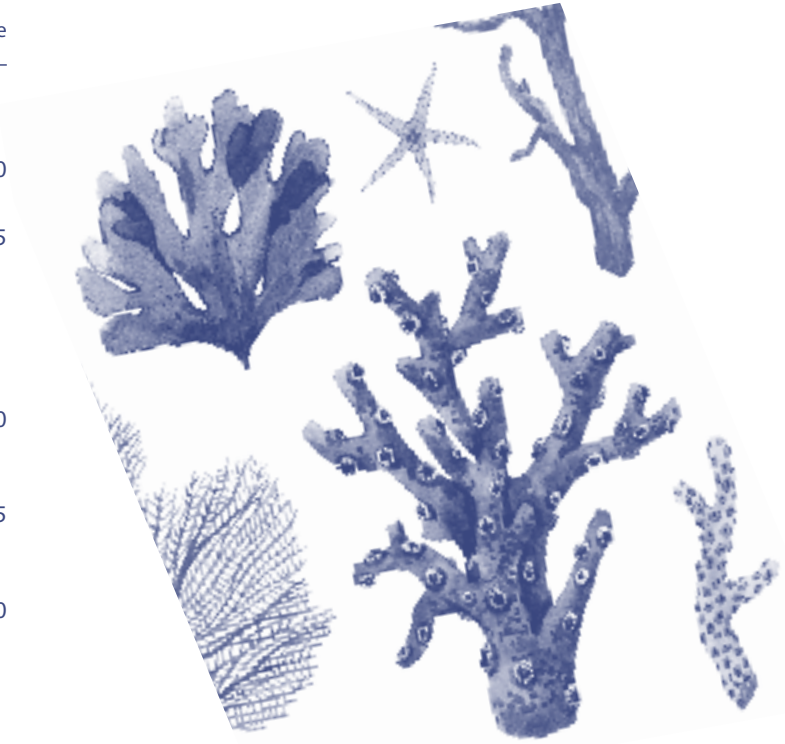
whiskey

	glass	1/4	1/2	bottle
Johnnie Walker Red Label	USD 8	USD 24	USD 40	USD 72
Johnnie Walker Black Label	USD 10	USD 30	USD 50	USD 90
Johnnie Walker Blue Label	USD 63			USD 567
Dewar's White Label	USD 8	USD 24	USD 40	USD 72
Dewar's 12 Years	USD 10		USD 50	USD 90
J&B Rare	USD 8	USD 24	USD 40	USD 72
J&B Reserve 15 Years	USD 10			USD 90
Chivas Regal 12 Years	USD 10		USD 50	USD 90
Chivas Regal 18 Years	USD 22			USD 198
Jack Daniel's	USD 10			USD 90
Glenfiddich 12 Years	USD 13.5			USD 121.5
Glenfiddich 15 Years	USD 21			USD 189
Old Parr 12 Years	USD 18			USD 162
The Macallan 12 Years	USD 24.5			USD 220.5



local wine

	glass	1/2	bottle
<u>Red</u>			
Château Kefraya			USD 50
Ksara, Réserve du Couvent	USD 5.5	USD 16.5	USD 27.5
<u>Rosé</u>			
Château Kefraya Rose			USD 50
Ksara, Sunset	USD 5.5	USD 16.5	USD 27.5
Ixsir,			USD 50
<u>White</u>			
Château Kefraya, Blanc de Blancs	USD 5.5	USD 16.5	USD 27.5
Ksara, Blanc de Blancs	USD 5.5	USD 16.5	USD 27.5
B-Qā, Marsyas			USD 40
Aurora, Cuvée N Sauvignon Blanc			USD 40
Ixsir, Grande Réserve			USD 50
Sept Winery,			USD 90



imported wine

	bottle
<u>Red</u>	
Il Puro Merlot, Astoria, Italy	USD 45
Brouilly,	USD 50
<u>Rosé</u>	
Marius Peyol, Côtes de Provence	USD 45
By Ott,	USD 60
<u>White</u>	
Astoria Alisia, Pinot Grigio, Italy	USD 50
Gavi Di Gavi, Marchesi Di Barolo, Italy	USD 75
Chablis,	USD 95

