



All prices are in Lebanese pounds and inclusive of VAT and Service Charge
الأسعار بالليرة اللبنانية وتشمل الخدمة والضريبة



1968 | The beginning

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

1978 | The new beginning

After closing in 1976 due to the war, Al-Sultan Brahim opened a new restaurant in Antelias, Jal el Dib highway.



2003 | The expansion begins

Al-Sultan Brahim opened a 2nd location in Beirut Central District (DT area). This branch helped Al-Sultan Brahim become one of the most recognized & well known restaurant concepts in Lebanon & the Arab countries.

2012, 2013 | Al-Sultan Brahim hits the shores

Al-Sultan Brahim opens in Jounieh Bay; a strategic and picturesque location with an award winning design that set new standards in the industry.



al Sultan



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

The brand identity was lifted while introducing a standardized design that transfers the same mood in every outlet without losing its unique spice. Al-Sultan Brahim was beginning to grow thanks to its distinct atmosphere and exquisite taste in a way that couldn't be contained by the land of the cedars.



2016 | The 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 the year 2016.

2017 | A new skyline

Hello Kuwait! Al-Sultan Brahim opens its first ever branch in Kuwait.





SALADS

Fattouch فتوش

Mixed vegetables, pomegranate molasses, grilled or fried bread, sumac, topped with olive oil and lemon dressing

Tabbouleh تبولة

Parsley, bulgur, tomatoes, chopped mint, onions, served with olive oil and lemon dressing

Tabboulet Elsitt تبولة الست

Parsley, lettuce, cucumber, tomatoes, chopped mint, onions, topped with olive oil and lemon dressing

Crab Salad سلطة سلاطين

Shredded crab-sticks mixed with our special spicy sauce

Rocca Crab Salad سلطة سلاطين مع الروكا

Rocca and shredded crab-sticks mixed with our special spicy sauce

Botarga Salad سلطة بطرخ

Thinly sliced dried fish roe with onions, thyme, olive oil, fleur de sel, and lemon dressing

Octopus Salad سلطة الأخطبوط

Roughly chopped octopus accompanied with lemon and olive oil

Bezri Fish Salad (seasonal) سلطة بزري (موسمي)

Bezri fish, tomatoes and purslane mixed with olive oil and lemon dressing

Rocca, Thyme and Purslane روكا وزعتر وبقلة

Rocca, thyme, purslane leaves, chopped onions, sumac served with olive oil and lemon dressing

Season Salad سلطة الموسم

Lettuce, tomatoes, cucumbers, mixed with olive oil and lemon dressing

Oriental Salad سلطة عربية

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

Fresh Vegetable Platter جات خضرة

Variety of fresh seasonal vegetables







SASHIMI

Salmon Sashimi – Beetroot Infused

Half Portion

Fresh Scottish salmon and sashimi slices served with a side of soy sauce and wasabi

Tuna Sashimi

Half Portion

Fresh belly tuna slices served with a side of citrus, soy and wasabi

Scallop Sashimi

Half Portion

Thinly sliced fresh scallops with roe served with a side of ginger, soy, lime and wasabi

Hamachi Sashimi

Half Portion

Fresh yellowtail slices served with a side of soy and wasabi

Hamachi Ceviche

Half Portion

Delicately minced raw hamachi mixed with capers, red onions, parsley and fresh ginger, draped in olive oil, lemon and yuzu juice

Hamachi Carpaccio

Fresh lobster, baby mixed greens topped with wasabi vinaigrette

Tuna Tartar

Half Portion

Delicately minced raw tuna mixed with capers, finely diced shallots and pickles, mixed with a dash of spices and toasted sesame seeds

Salmon Tartar

Half Portion

Delicately minced raw salmon mixed with capers, finely diced shallots and pickles, with a dash of spices and toasted sesame seeds

Oyster (per piece)

A large order of sashimi will be served in the same platter on a bed of ice



COLD MEZZA

Hommos Al-Sultan حمص السلطان
Mashed chickpeas, sesame seed paste, a touch of garlic, lemon juice and olive oil

Hommos Downtown حمص داون تان
Mashed chickpeas with our special spicy sauce

Hommos Akkary حمص عكاري
Mashed chickpeas mixed with diced pickles, tomatoes, chopped parsley, pine seeds and olive oil

Hommos Awarma Fish حمص قاورما سمك
Mashed chickpeas topped with sautéed fish cubes, toasted pine seeds and special herbs

Hommos Awarma حمص قاورما
Mashed chickpeas topped with awarma meat

Hommos with Meat حمص مع لحمة
Mashed chickpeas topped with fried meat balls

Hommos with Ghee and Pines حمص بصنوبر
Mashed chickpeas topped with pine seeds fried in ghee

Hommos Mutammam حمص متمم
Mashed chickpeas mixed with chopped parsley and fava beans

Mutabbal Eggplant متبل باذنجان
Mashed grilled eggplant, sesame seed paste, a touch of garlic, lemon juice and olive oil

Raheb Eggplant راهب باذنجان
Mashed grilled eggplant, onions, green and red peppers, with lemon juice and olive oil

Grapevine Leaves ورق عنب
Grapevine leaves stuffed with rice, tomatoes and parsley

Balila بليلة
Chickpeas topped with salt and cumin powder, served with olive oil

Balila with Ghee and Pines بليلة بصنوبر
Chickpeas topped with pine seeds fried in ghee

Shanklish شنكليش
Spicy cheese with diced onions and

Batrakh بطرخ
Thin slices of dried fish roe, sliced fresh garlic and olive oil

Batrakh with Zaatar بطرخ مع زعتر
Thin slices of dried fish roe, fresh thyme and olive oil

Foul Mdammas فول مدمس
Fava beans, chickpeas, garlic, lemon juice and olive oil

Tripoli's Harra حزة طرابلسية
Fried chopped coriander and onions, minced tomatoes, topped with spicy sesame seed paste and olive oil

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

Attichioke (seasonal) أرضي شوكي (موسمي)
Artichoke hearts with olive oil, lemon juice and a touch of garlic

Spicy Olives زيتون بالحر
Olives stuffed with spices

Mixed Pickles كبيس مشكل
Variety of pickles: black and green olives, turnip, eggplant, carrot and cucumber (may vary seasonally)



HOT MEZZA

Cheese Rolls (per piece) رقائق بالجينة (بالحبّة)
Cheese rolls, grilled or deep-fried

Fatayer (per piece) فطائر (بالحبّة)
Stuffed with spinach

Sambousek (per piece) سمبوسك (بالحبّة)
Stuffed with minced beef

Seafood Rolls (per piece) رقائق ثمار البحر (بالحبّة)
Deep-fried rolls with mixed seafood

Meat Kebbeh (per piece) كبة لحمة مقلية (بالحبّة)
Fried meat balls stuffed with pine kernels, onions and minced beef

Fish Kebbeh (per piece) كبة سمك (بالحبّة)
Fried fish balls stuffed with a mix of chopped seafood

French Fries بطاطا مقلية

Spicy Potatoes à la Provençale بطاطا حزة مع كزبرة وثوم
Sautéed in butter with garlic and coriander

Potatoes with Summac بطاطا مع سماق
Can be served with debs el remmen

Grilled Potato بطاطا مشوية



SEAFOOD SPECIALTIES

Scallops Tripolitaine صدف بالحزة الطرابلسية
Seared scallops, served with spicy Tripoli sauce, coriander, sumac and toasted sesame seeds

Spicy Rock Shrimp
Fried baby shrimps with a creamy sweet and spicy sauce

Ginger Soy Shrimp قريدس مع الصويا والزنجبيل
Grilled jumbo shrimps marinated in ginger, soy and chili peppers, served with rice

Shrimp Tempura قريدس تمبورا
Fried shrimp with tempura batter, served with tartar sauce

Gambas Al Ajillo قريدس بالفخار
Spicy sautéed shrimps with a touch of garlic and lemon juice

Octopus à la Provençale أخطبوط بالكزبرة والثوم
Roughly chopped octopus sautéed in a spicy sauce with garlic and coriander

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

Grilled or Breaded Calamari كالامار مشوي أو بانيه
Grilled calamari with lemon juice or deep-fried baby calamari, served with French fries

Calamari à la Provençale كالامار بالكزبرة والثوم
Calamari sautéed with Garlic, coriander a dash of spices and lemon

Al-Sultan Squid (seasonal) صبيدج السلطان (موسمي)
Roughly chopped squid, cooked in a mild spicy tomato sauce and mixed vegetables

Squid with Ink صبيدج بالحبر (موسمي)
Roughly chopped squid cooked in its ink

Fish Teriyaki سمك تريايكي
Sliced fresh fish with our homemade teriyaki sauce

Fish Ras Asfour سمك رأس عصفور
Diced fresh fish with our special lemon and soy sauce

Fish Makanek مقانق سمك
Homemade special fish sausages, grilled or sautéed

Fisherman's Catch صحن الصياد
A mix of fresh mussels, fresh shrimps and octopus, sautéed in Al-Sultan Brahim's special spicy sauce

Mussels à la Provençale بلح البحر بالكزبرة والثوم
Mussels sautéed with Garlic, coriander a dash of spices and lemon





GRILLS SECTION

Grilled Meat لحمة مشوية
Grilled lamb meat skewers served with grilled tomatoes and grilled onions

Shish Taouk شيش طاووق
Grilled marinated chicken skewers served with French fries

Grilled Kafta كفته مشوية
Minced meat mixed with onions, parsley and spices served with antakli bread

Kafta Arayes كفته عرايس
Grilled kafta on bread

Mixed grill مشاوي مشكل
Grilled meat, shish taouk and grilled kafta served with grilled tomatoes, grilled onions and antakli bread



BEVERAGES

NON-ALCOHOLIC

Local mineral water small
Local mineral water big
Sparkling mineral water
Soft drinks
Fresh fruit juice
Lemonade
Energy Drink
Soda
Tonic

BEER

Local beer
Mexican beer
Imported beer
Non-alcoholic beer

ARAK

Al-Sultan Brahim
Crystal
Brun
Ksarak
Kefraya
Fakra
Massaya

WHISKY

Johnnie Walker Red Label
Johnnie Walker Black Label
Johnnie Walker Double Black
Johnnie Walker Gold Label Reserve
Johnnie Walker Platinum Label
Johnnie Walker Blue Label
Dewar's White Label
Dewar's 12 Years
J&B Rare
J&B Reserve 15 Years
Chivas Regal 12 Years
Chivas Regal 18 Years
Jack Daniel's
Glenfiddich 12 Years
Glenfiddich 15 Years
Glenfiddich 18 Years
Dimple Aged 15 Years
Old Parr 12 Years

VODKA

Stolichnaya Red
Russian Standard
Smirnoff Black
Grey Goose
Belvedere

NARGILEH

COFFEE, TEA

Espresso
Double Espresso
Coffee
White coffee
Nescafé

GIN

Gordon's London Dry
Hendrick's
Gin Mare

TEQUILA

Jose Cuervo Especial Silver
Jose Cuervo Especial Gold

Glass	1/4	1/2	Bottle
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Glass

Bottle



IMPORTED WINE

RED WINE

Cheval Noir 2016, Bordeaux
Brouilly
Chianti Castiglioni
Il Puro Merlot, Astoria
Bourgogne Hautes-Côtes de Nuits, Les Dames Huguettes

Glass 1/2 Bottle

ROSÉ

Moncigale VDP Méditerranée, 2017
Côtes de Provence, By Ott
Astoria Spumante Prosecco Rosé
Sancere Rosé
Château de Selle, Coeur De Grain, 2017, Domaines Ott,

WHITE

Astoria Alisia Pinot Grigio
Astoria Spumante Extra Brut
Mâcon-Villages, Bourgogne
Gavi Di Gavi, Marchesi Di Barolo, Italy
Chablis, Joseph Drouhin, Bourgogne
Sancerre, Pascal Jolivet, Loire

SAKE

Sakura Masamune, Miyamizu No Hana

CHAMPAGNES

Laurent Perrier La Cuvée Brut
Laurent Perrier La Cuvée Rosé
Moët & Chandon Impérial Brut
Moët & Chandon Impérial Rosé

LOCAL WINE

RED WINE

Ksara, Réserve du Couvent
Ksara, Cabernet Sauvignon
ksara Château
Ksara, Le Souverain
Chateau Kefraya
Chateau Kefraya, Comte de M
Ixsir, Altitudes Rouge
Domaine Wardy, Sauvignon Rouge

ROSÉ

Ksara, Sunset
Chateau Kefraya, Myst
Ixsir, Altitudes Rosé

WHITE

Ksara, Blanc de Blanc
Ksara, Chardonnay Cuvée du Pape
Chateau Kefraya, Blanc de Blancs
Ixsir, Altitudes Blanc
Domaine Wardy, Sauvignon Blanc
Domaine Wardy, Perle du Chateau

