



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



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.



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.



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

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



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



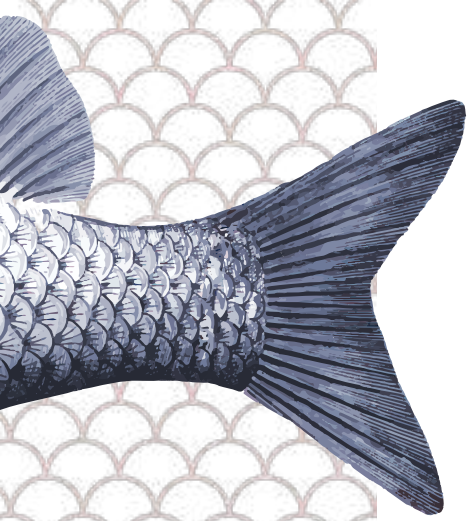
While introducing a standardized design that transfers the same mood in every outlet, while not losing its uniqueness, the brand identity expanded. It grew because of its distinct atmosphere and exquisite taste in such a way that it couldn't be just contained in the land of the cedars.



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.



In November 2022, Al Sultan Brahim opened its new venue at the Sheraton Grand Hotel, Al Corniche Street, Doha.



SALADS

USD 6.1

Fattouch

فتوش

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

USD 6.1

Tabbouleh

تبولة

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

USD 6.1

Tabboulet Elsitt

تبولة الست

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

USD 13.8

Crab Salad

سلطة سلاطين

Shredded crab-sticks mixed with our special spicy sauce.

USD 13.8

Rocca Crab Salad

سلطة سلاطين مع الروكا

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

USD 35

Fresh Crab Salad

سلطة سلاطين طازج

Baby mixed greens, fresh crab, and sliced avocado mixed with wasabi vinaigrette.

USD 23

Shrimp Salad

سلطة قريدس

Baby mixed greens, shrimp, and sliced avocado mixed with wasabi vinaigrette.



- USD 30 **Bottarga Salad**
سلطة بطرخ
Thinly sliced dried fish roe with onions, thyme, olive oil, fleur de sel, and lemon dressing.
- USD 21.5 **Octopus Salad**
سلطة الأخطبوط
Roughly chopped octopus accompanied with lemon, and olive oil.
- USD 12.5 **Bezri Fish Salad (seasonal)**
سلطة بزري (موسمي)
Bezri fish, tomatoes, cucumbers, and purslane mixed with tarator and lemon oil dressing.
- USD 6.1 **Rocca, Thyme and Purslane**
روكا وزعتر وبقلة
Rocca, thyme, purslane leaves, chopped onions, and sumac served with olive oil and lemon dressing.
- USD 6.1 **Season Salad**
سلطة الموسم
Lettuce, tomatoes, and cucumbers, mixed with olive oil and lemon dressing.
- USD 6.1 **Oriental Salad**
سلطة عربية
Shredded lettuce, finely diced tomatoes, cucumbers, and dried mint, with olive oil and lemon dressing.
- USD 12.7 **Fresh Vegetable Platter**
جاط خضرة
Variety of fresh seasonal vegetables.







SASHIMI

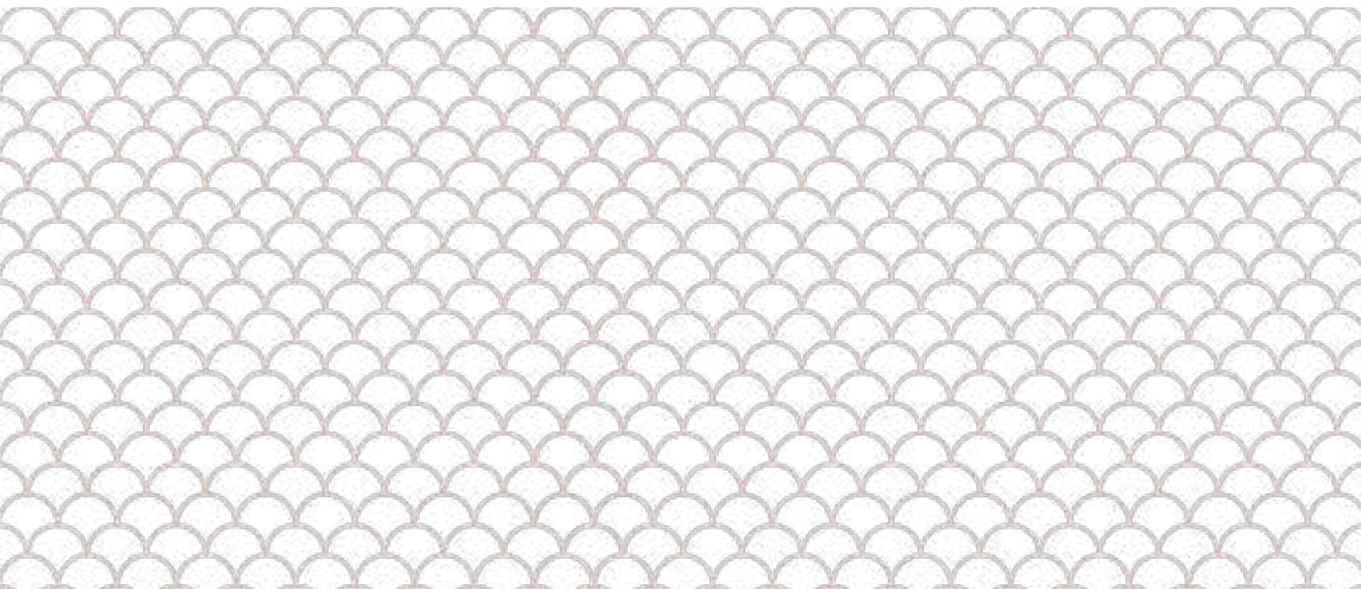
USD 26 **Salmon Sashimi**
USD 14 *Half portion*
Fresh Scottish salmon sashimi slices served with a side of soy sauce, and wasabi.

USD 26 **Tuna Sashimi**
USD 14 *Half portion*
Fresh belly tuna slices served with a side of citrus, soy sauce, and wasabi.

USD 30 **Scallop Sashimi**
USD 17 *Half portion*
Thinly fresh scallops with roe topped with our special sauce, served with a side of ginger, soy sauce, lime, and wasabi.

USD 33 **Hamachi Sashimi**
USD 18 *Half portion*
Fresh yellowtail slices served with a side of soy sauce, and wasabi.

USD 33 **Hamachi Ceviche**
USD 18 *Half portion*
Delicately minced raw hamachi mixed with capers, red onions, parsley and fresh ginger, draped in olive oil, lemon, and yuzu juice.



USD 23

Shrimp Ceviche

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

USD 26

Tuna Tartar

USD 14

Half portion

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

USD 26

Salmon Tartar

USD 14

Half portion

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

USD 21.5

Octopus Carpaccio

Thin slices of cooked octopus with a bright citrus vinaigrette dressing.

Oyster (per piece) (seasonal)

Served with shallots, lemon, and vinegar.



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







COLD MEZZA

USD 4.8

Hommos Al-Sultan

حمص السلطان

Mashed chickpeas, sesame seed paste, lemon juice, and olive oil.

USD 6.1

Hommos Beiruti

حمص بيروت

Mashed chickpeas with our special spicy sauce.

USD 8.8

Hommos Akkary

حمص عكاري

Mashed chickpeas mixed with diced pickles, tomatoes, chopped parsley, pine seeds, and olive oil.

USD 12.7

Hommos Awarma Fish

حمص قاورما سمك

Mashed chickpeas topped with sautéed fish cubes, toasted pine seeds, and special herbs.

USD 12.7

Hommos with Meat

حمص مع لحمة

Mashed chickpeas topped with fried meat cubes.



USD 8.3 **Hommos with Ghee and Pines**

حمص مع سمنة و صنوبر

Mashed chickpeas topped with pine seeds fried in ghee.

USD 6.1 **Hommos Mutammam**

حمص متمم

Mashed chickpeas mixed with chopped parsley, and fava beans.

USD 4.8 **Mutabbal Eggplant**
متبل باذنجان

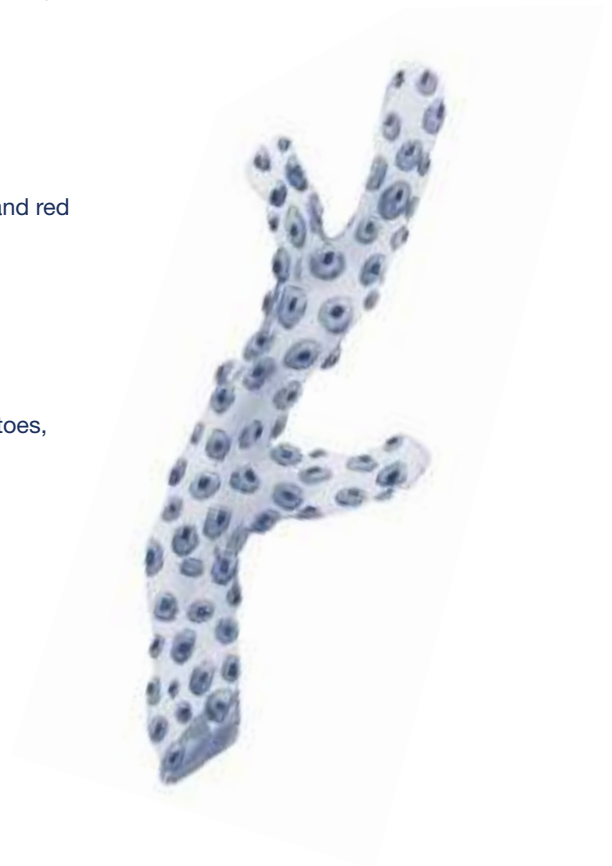
Mashed grilled eggplant, sesame seed paste, lemon juice, and olive oil.

USD 6.1 **Raheb Eggplant**
راهب باذنجان

Mashed grilled eggplant, onions, green and red peppers, with lemon juice, and olive oil.

USD 7.2 **Grapevine Leaves**
ورق عنب

Grapevine leaves stuffed with rice, tomatoes, and parsley.





COLD MEZZA

USD 4.8

Balila

بليلة

Chickpeas topped with salt, and cumin powder, served with olive oil.

USD 8.3

Balila with Ghee and Pines

بليلة بسمنة و صنوبر

Chickpeas topped with pine seeds fried in ghee.

USD 7.2

Shanklish

شنكليش

Spicy cheese with diced onions, tomatoes, and thyme.

USD 8.3

Tajen

طاجن

Chopped onions sautéed in olive oil, mixed with sesame seed paste, and lemon juice.

USD 30

Bottarga

بطرخ

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

USD 30

Bottarga with thyme

بطرخ مع زعتر

Thin slices of dried fish roe, fresh thyme, and olive oil.



USD 4.8 **Foul Mdammas**

فول مدمس

Fava beans, chickpeas, garlic, lemon juice, and olive oil.

USD 8.3 **Tripoli's Harra**

حرّة طرابلسية

Fried chopped coriander and onions, minced tomatoes, topped with spicy sesame seed paste, and olive oil.

USD 6.1 **Hindbeh Bil Zeit**

هندبة بالزيت

Blanched chicory leaves, sautéed onions, whole garlic cloves, lemon juice, and olive oil.

USD 6.1 **Artichoke (seasonal)**

أرضي شوكي (موسمي)

Artichoke hearts with olive oil, lemon juice, and a touch of garlic.

USD 2.8 **Spicy Olives**

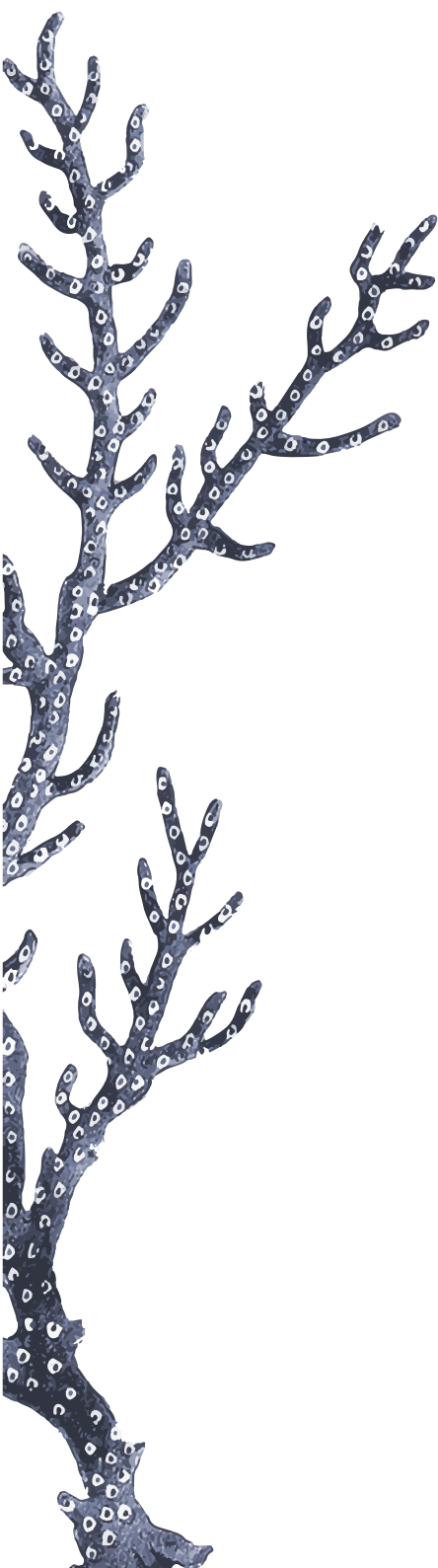
زيتون بالحر

Olives stuffed with spicy peppers.

USD 4.8 **Mixed Pickles**

كبيس مشكل

Variety of pickles: black, and green olives, turnip, eggplant, carrot, and cucumbers (may vary seasonally).







HOT MEZZA

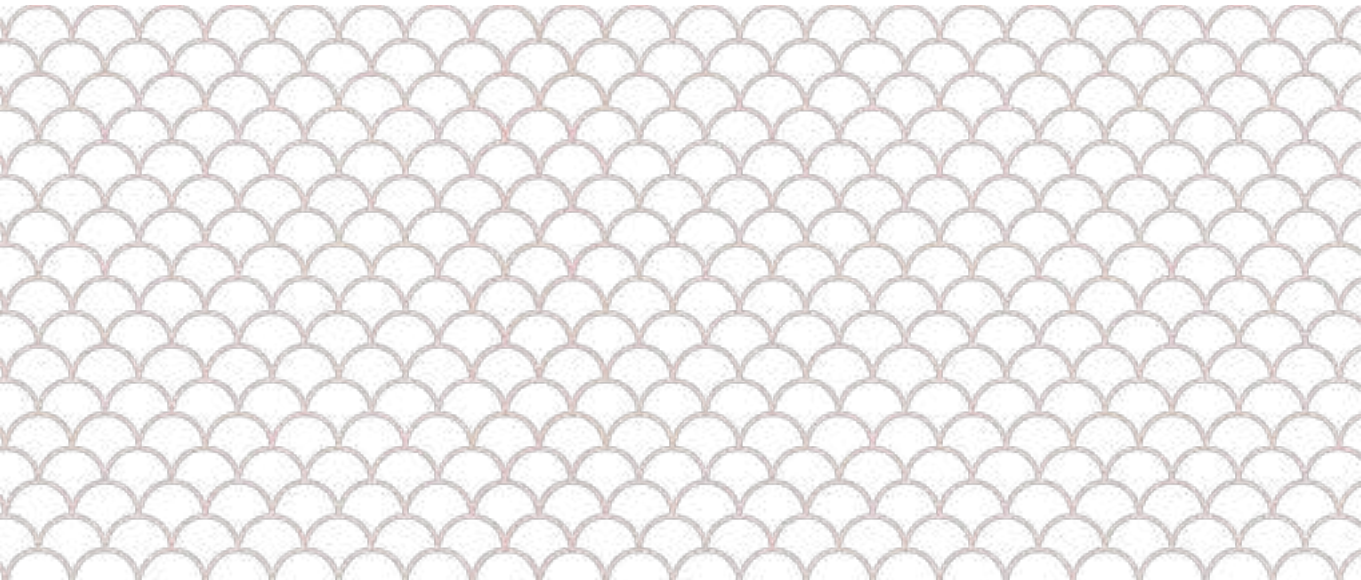
USD 1.3 **Cheese Rolls (per piece)**
رقائق بالجينة (بالحبة)
Cheese rolls, grilled or deep-fried.

USD 0.9 **Fatayer (per piece)**
فطائر (بالحبة)
Stuffed with spinach.

USD 1.1 **Sambousek (per piece)**
سمبوسك (بالحبة)
Stuffed with minced beef.

USD 2 **Seafood Rolls (per piece)**
رقائق ثمار البحر (بالحبة)
Deep-fried rolls with mixed seafood.

USD 1.3 **Meat Kebbeh (per piece)**
كبة لحمة (بالحبة)
Fried meat balls stuffed with pine kernels, onions,
and minced beef.





USD 1.8

Fish Kebbeh (per piece)

كبة سمك (بالحبة)

Fried fish balls stuffed with a mix of chopped seafood.

USD 4

French Fries

بطاطا مقلية

USD 4.6

Spicy Potatoes à la Provençale

بطاطا حزة مع كزبرة وثوم

Sautéed with garlic, and coriander.

USD 4.6

Potatoes with Summac

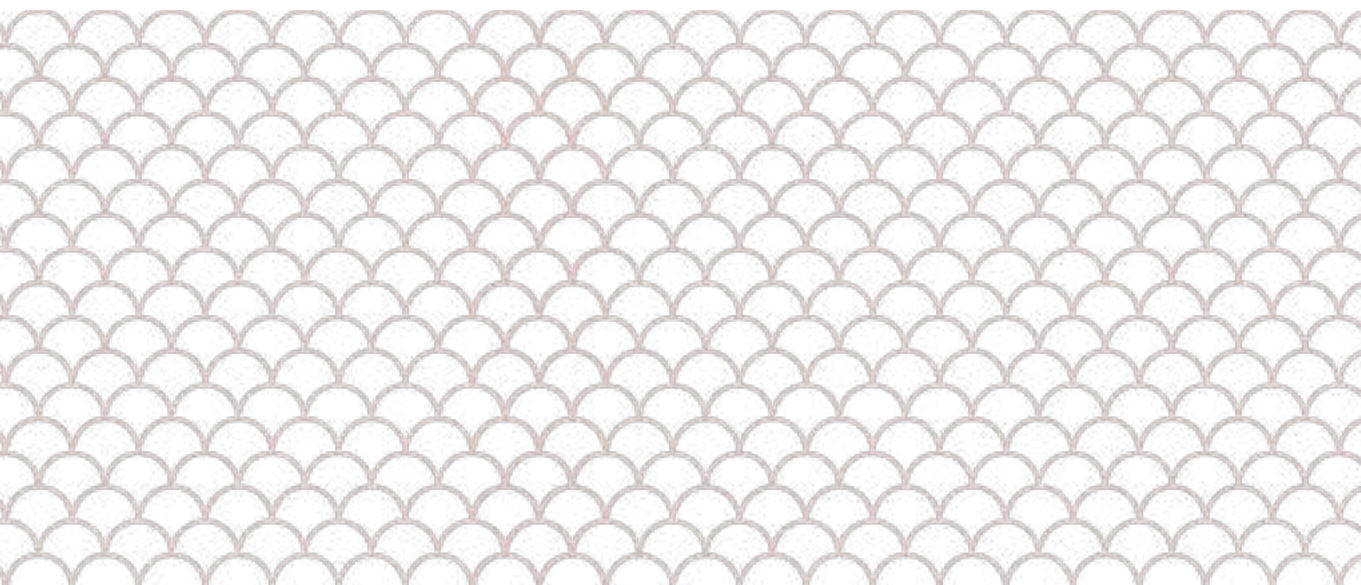
بطاطا مع سماق

Sautéed with garlic, and summac, can be served with pomegranate molasses.

USD 4

Grilled Potato

بطاطا مشوية







SEAFOOD SPECIALTIES

USD 30

Scallops Tripolitaine

صدف بالحزة الطرابلسية

Seared scallops, served with spicy Tripoli sauce, coriander, sumac, and toasted sesame seeds.

USD 23

Spicy Rock Shrimp

Fried baby shrimp with a creamy sweet and spicy sauce.

USD 23

Ginger Soy Shrimp

قريدس مع الصويا والزنجبيل

Grilled jumbo shrimp marinated in ginger, soy, and chili peppers, served with rice.

USD 23

Shrimp Tempura

قريدس تمبورا

Fried shrimp with tempura batter, served with tartar sauce.

USD 23

Gambas Al Ajillo

قريدس بالفخار

Spicy sautéed shrimp with garlic, and lemon juice.

USD 21.5

Octopus à la Provençale

أخطبوط بالكزبرة والثوم

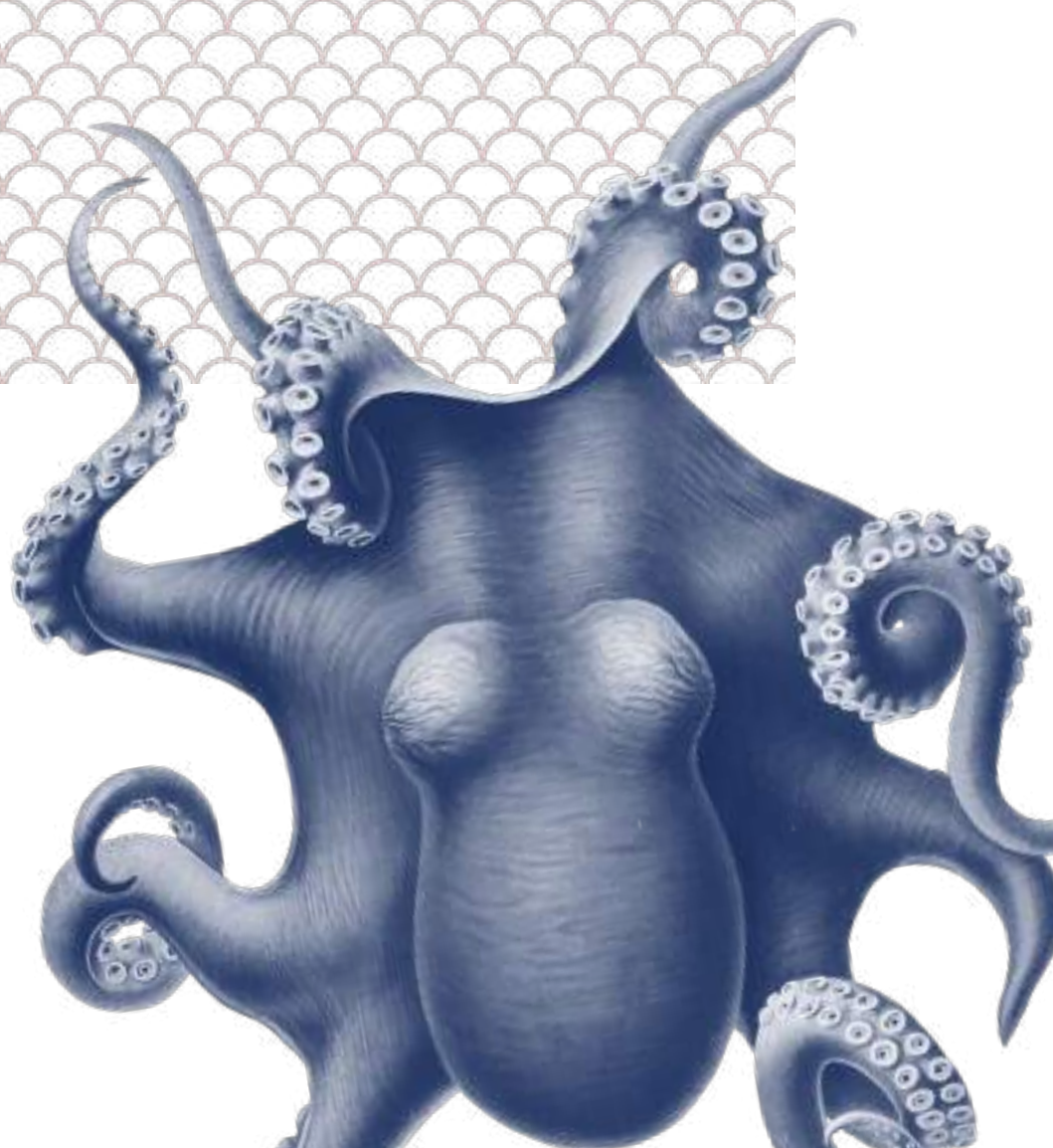
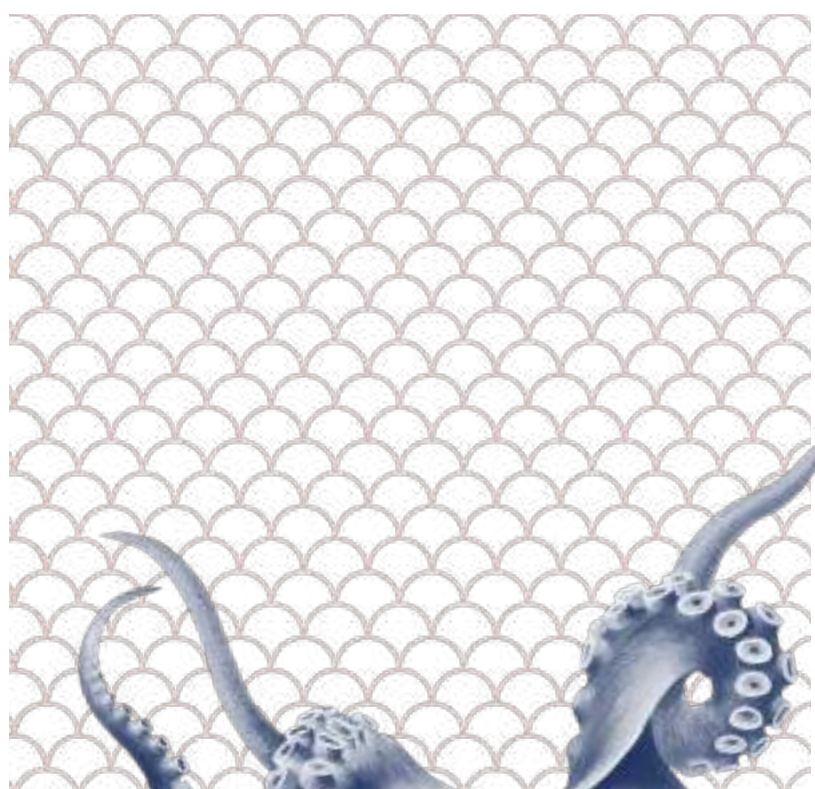
Roughly chopped octopus sautéed in a spicy sauce with garlic, and coriander.

USD 21.5

Grilled Octopus

أخطبوط مشوي

Grilled octopus marinated in Al-Sultan Brahim's special sauce.



SEAFOOD SPECIALTIES

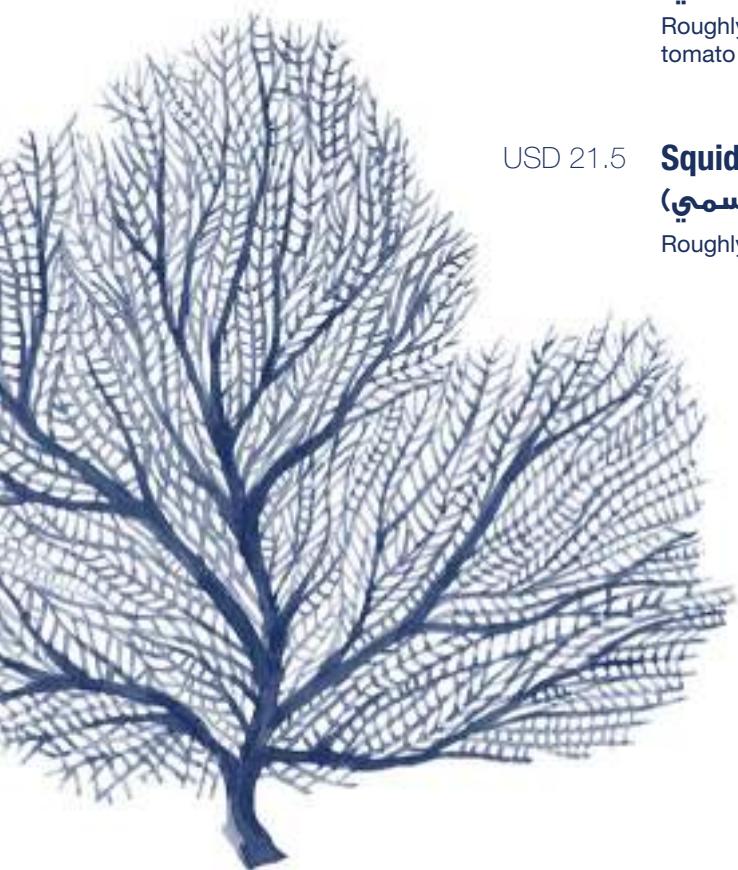
USD 18.5 **Grilled Calamari**
كالامار مشوي
Grilled calamari with lemon juice.

USD 18.5 **Breaded Calamari**
كالامار بانيه
Deep-fried baby calamari, served with french fries.

USD 18.5 **Calamari à la Provençale**
كالامار بالكزبرة والثوم
Calamari sautéed with garlic, coriander a dash of spices and lemon.

USD 21.5 **Al-Sultan Squid (seasonal)**
صبيدج السلطان (موسمي)
Roughly chopped squid, cooked in a mild spicy tomato sauce and mixed vegetables.

USD 21.5 **Squid with Ink (seasonal)**
صبيدج بالحبر (موسمي)
Roughly chopped squid cooked in its ink.





USD 16.5

Fish Ras Asfour

سمك رأس عصفور

Diced fresh fish with our special lemon, and soy sauce.

USD 16.5

Fish Sausages

مقانيق سمك

Homemade special fish sausages, grilled or sautéed.

USD 18.5

Fisherman's Catch

صحن الصياد

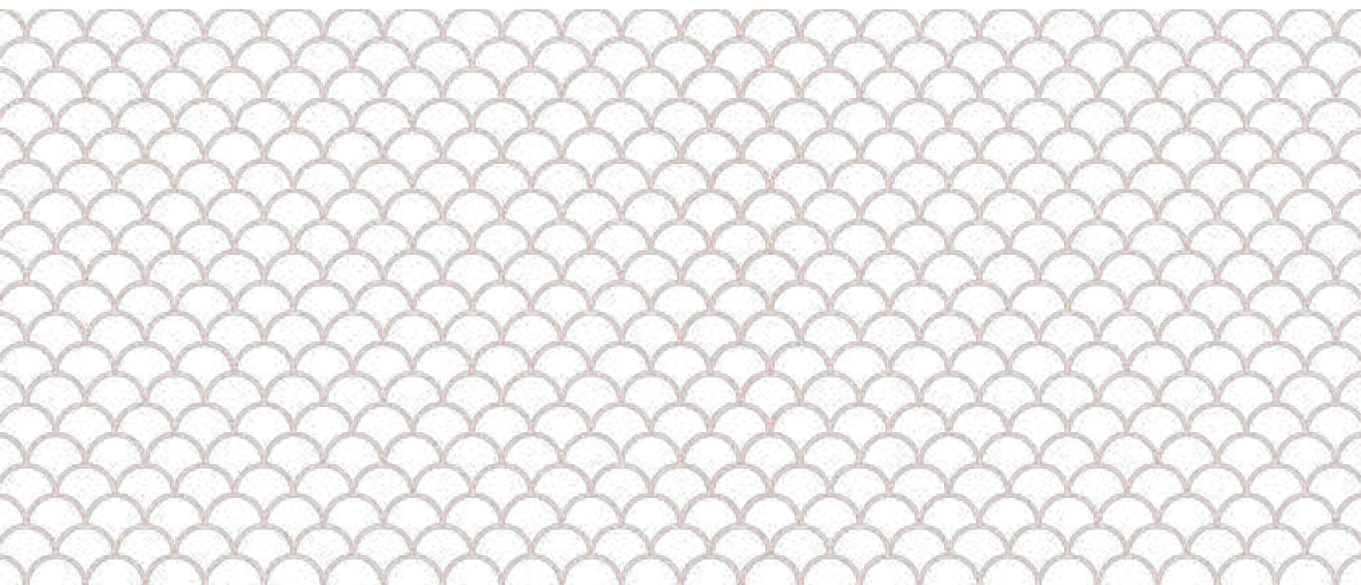
A mix of fresh mussels, fresh shrimp, and octopus, sautéed in Al-Sultan Brahim's special sauce.

USD 16.5

Mussels à la Provençale (seasonal)

بلح البحر بالكزبرة والثوم (موسمي)

Mussels sautéed with garlic, coriander, a dash of spices, and lemon.









GRILLS SECTION

USD 7.3 **Grilled Meat (per skewer)**

لحمة مشوية (بالسيخ)

Grilled lamb meat skewer served with grilled tomatoes, and grilled onions.

USD 4.8 **Shish Taouk (per skewer)**

شيش طاووق (بالسيخ)

Grilled marinated chicken skewer served with French fries.

USD 3.5 **Grilled Kafta (per skewer)**

كفته مشوية (بالسيخ)

Minced meat mixed with onions, parsley, and spices served with antakli bread.

USD 16.3 **Kafta Arayes**

كفته عرايس

Grilled kafta on bread.

USD 18.7 **Mixed grill**

مشاوي مشكل

Grilled meat, shish taouk, and grilled kafta served with grilled tomatoes, grilled onion, and antakli bread.

DESSERTS

USD 2.5 **Biscuit Au Chocolat**
بسكويت بالشوكولا

USD 3.5 **Debs bi Thini**
دبس بطحينة

USD 4.5 **Ghazel Al Sultan Brahim**
غزل السلطان ابراهيم

USD 7.5 **Knefe Bi Jeben**
كنافة بجبن

USD 9.5 **Daoukieh Ashta Ice Cream**
داعوقيه

NARGILEH

USD 11 **Nargileh Mouassal**

USD 12.5 **Nargileh Ajami**







BEVERAGES

non-alcoholic

Local mineral water small	USD 0.7
Local mineral water big	USD 1.2
Sparkling mineral water big	USD 3.9
Sparkling mineral water small	USD 2.5
Soft drinks	USD 2
Fresh orange juice	USD 2
Lemonade	USD 2
Energy Drink	USD 3.6
Ice Tea	USD 2.2

coffee & tea

Espresso	USD 1.5
Double espresso	USD 2.4
Coffee	USD 1.2
White coffee	USD 1.2
Tea	USD 1.5

beer

Local beer	USD 3.6
Mexican beer	USD 4
Imported beer	USD 4.5
Non-alcoholic beer	USD 3.2

gin

	glass	bottle
Gordons London Dry	USD 5	USD 45
Hendricks	USD 9	USD 81
Gin Mare	USD 11	USD 99

tequila

	glass	bottle
1800® Reposado	USD 9	USD 81
1800® Añejo	USD 10	USD 90

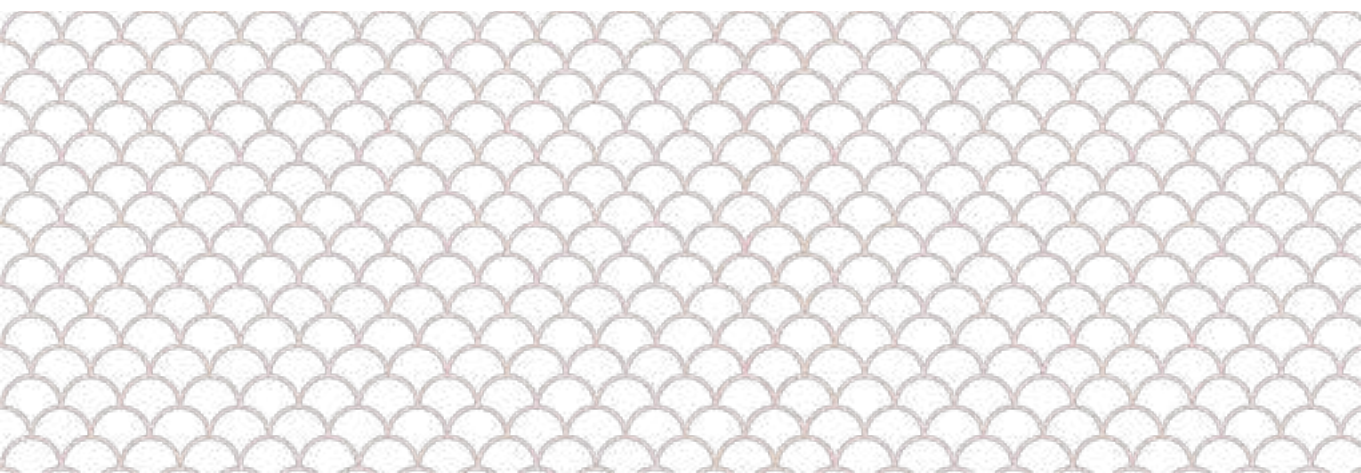
vodka

	glass	bottle
Stolichnaya Red	USD 5	USD 45
Tito's	USD 8	USD 72
Belvedere	USD 9	USD 81



whiskey

	glass	1/4	1/2	bottle
Johnnie Walker Red Label	USD 5	USD 15	USD 25	USD 45
Johnnie Walker Black Label	USD 7	USD 21	USD 35	USD 63
Johnnie Walker Blue Label	USD 55			USD 495
Dewar's White Label	USD 5	USD 15	USD 25	USD 45
Dewar's 12 Years	USD 7		USD 35	USD 63
J&B Rare	USD 5	USD 15	USD 25	USD 45
J&B Reserve 15 Years	USD 7			USD 63
Chivas Regal 12 Years	USD 7		USD 35	USD 63
Chivas Regal 18 Years	USD 18			USD 162
Jack Daniel's	USD 7			USD 63
Glenfiddich 12 Years	USD 9			USD 81
Glenfiddich 15 Years	USD 15			USD 135
Old Parr 12 Years	USD 12			USD 108
The Macallan 12 Years	USD 18			USD 162



arak

	glass	1/4	1/2	bottle
Al-Sultan Brahim	USD 2.5	USD 7.5	USD 12.5	USD 22.5
Crystal		USD 9	USD 15	USD 27
Brun	USD 3	USD 9	USD 15	USD 27
Ksarak	USD 3	USD 9	USD 15	USD 27
Kefraya	USD 3	USD 9	USD 15	USD 27
Fakra	USD 3	USD 9	USD 15	USD 27
Massaya	USD 3	USD 9	USD 15	USD 27

imported wine

bottle

Red

Il Puro Merlot, Astoria USD 36

Brouilly, Joseph Drouhin USD 40

Rose

Marius Peyol, Côtes de Provence USD 36.3

By Ott, Côtes de Provence USD 50

White

Astoria Alisia, Pinot Grigio USD 36.3

Gavi Di Gavi, Marchesi Di Barolo, Italy USD 63.8

Chablis, Joseph Drouhin, Bourgogne USD 74.8



local wine

glass 1/2 bottle

Red

Château Kefraya USD 28.6

Ksara, USD 3.3 USD 9.9 USD 16.5
Réserve du Couvent

Rose

Château Kefraya USD 28.6
Rose

Ksara, USD 3.3 USD 9.9 USD 16.5
Sunset

Ixsir, USD 36.3
Grande Réserve

White

Château Kefraya, USD 3.3 USD 9.9 USD 16.5
Blanc de Blancs

Ksara, USD 3.3 USD 9.9 USD 16.5
Blanc de Blancs

B-Qā, USD 33
Marsyas

Cuvée N Sauvignon Blanc, USD 33
Aurora

Ixsir, USD 36.3
Grande Réserve

Obeideh, USD 75
Sept Winery

champagne

bottle

Astoria Fashion Victim, USD 49.5
Prosecco Rosé

Moët & Chandon,
Impérial Brut USD 165

