

LEGACY, TRADITION AND TASTE...

Al Sultan Brahim's story is one of family, tradition and exceptional food served with the warmest of welcomes.

Al Sultan Brahim was first opened in 1961 by the Ramy brothers as a simple fish restaurant on the Lebanese coast. Driven by the brothers' passion for food and complete respect for quality standards and service, the restaurant soon became the destination for Lebanon's food lovers.

Over the years, each brother handed down their know-how to the next generation and the restaurant evolved and expanded with great success throughout the region.

In 2015, Al Sultan Brahim was recognized as the Best Quality Restaurant in the Arab World by the League of Arab States for 2016.

Get Ready For A Culinary Voyage!
Welcome on board!



السُلطان ابراهيم
Al-Sultan Brahim

Tabbouleh 8 500

تبولة

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

Tabboulet Elsitt 8 500

تبولة الست

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

Fattouch 8 500

فتوش

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

Oriental Salad 8 500

سلطة عربية

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

Seasonal Salad 8 500

سلطة الموسم

Lettuce, tomatoes, cucumbers, chopped mint leaves, with olive oil and lemon dressing

Crab Salad 16 000

سلطة سلاطين

Shredded crabsticks with our special spicy sauce

Rocca, Thyme and Purslane 8 500

روكا، زعتر وبقلة

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

Rocca Crab Salad 16 000

سلطة سلاطين مع الروكا

Rocca and shredded crabsticks with our special spicy sauce

Fresh Vegetable Platter 16 000

جاط خضرة

Variety of fresh seasonal vegetables

Fresh Crab 27 000

سلاطين طازج

Crab meat with olive oil and pepper on a bed of purslane

Octopus Salad 27 000

سلطة الأخطبوط

Roughly chopped octopus with lemon and olive oil

Bezri Fish Salad (seasonal) 18 000

سلطة بزري (موسمي)

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

Botarga Salad 42 000

سلطة بطرخ

Thin slices of dried fish roe with onions and thyme, olive oil, fleur de sel and lemon dressing



Salmon Sashimi - Beetroot Infused 28 000

Half Portion 14 000

Fresh Scottish salmon, sashimi slices
Served with side of soy sauce & wasabi

Tuna Sashimi 32 000

Half Portion 16 000

Fresh belly tuna slices
Served with side of citrus soy & wasabi

Scallop Sashimi 35 000

Half Portion 17 500

Fresh scallops, thinly sliced, with Roe
Served with side of ginger-soy-lime & wasabi

Hamachi Sashimi 42 000

Half Portion 21 000

Fresh Yellowtail slices
Served with side of soy & wasabi

Mixed Pickles 7 500

كبيس مشكل

Variety of pickles: Black and green olives, turnip, eggplant, green plum, carrot and cucumber (may vary seasonally)

Spicy Olives 4 500

زيتون بالحر

Olives stuffed with spices

Artichoke (seasonal) 7 500

أرضية شوكة (موسمية)

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

Grapevine Leaves 8 500

ورق عنب

Grapevine leaves stuffed with rice, tomatoes and parsley

Hindbeh Bil Zeit 7 500

هندبة بالزيت

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

Mutabbal Eggplant 7 500

متبل باذنجان

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

Raheb Eggplant 7 500

راهب باذنجان

Grilled eggplant, onions, lemon juice and olive oil

Hommos Al-Sultan 7 500

حمص السلطان

Mashed chickpeas, sesame seed paste, a touch of garlic, lemon juice and olive oil

Hommos Mutammam 8 500

حمص متمم

With chopped parsley and fava beans



Hommos Akkary 9 500
حمص عكارية

With diced pickles and tomatoes, chopped parsley, pine seeds and olive oil

Hommos with Meat 17 000
حمص مع لحمة

With fried meat balls

Hommos with Ghee & Pines 14 500
حمص بزنوبر

With pine seeds fried in ghee

Hommos Downtown 9 500
حمص داون تاون

With chickpeas and our special spicy sauce

Hommos Awarma 17 000
حمص قاورما

With awarma meat

Hommos Awarma Fish 17 000
حمص قاورما سمك

Topped with sautéed fish cubes
toasted pine seeds and special herbs

Tripoli's Harra 8 500
حررة طرابلسية

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

Balila 7500
بليلة

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

Balila with Ghee & Pines 14 500

بليلة بصنوبر

With pine seeds fried in ghee

Foul Mdammas 7 500

فول مدمس

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

Shanklish 8 500

شנקليش

Spicy cheese with diced onions and tomatoes

Tajen 8 500

طاجن

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

Batrakh 42 000

بطرخ

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

Batrakh with Zaatar 42 000

بطرخ مع زعتر

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



French Fries 7 500
بطاطا مقلية

Potatoes with Summac 8 500
بطاطا مع سمّاق
Sautéed in butter with summac

Spicy Potatoes à la Provençale 8 500
بطاطا حرة مع كزبرة وثوم
Sautéed in butter with garlic and coriander

Grilled Potato 7 500
بطاطا مشوية

Cheese Rolls Per piece 2 000
رقائق بالجبنه (بالحبة)
Cheese rolls, grilled or deep-fried

Fried Kebbeh Per piece 2 250
كبة لحمه مقلية (بالحبة)
Fried meat balls stuffed with pine kernels, onions and minced beef

Ginger Soy Shrimps 36 250

قريدس مع الصويا والزنجبيل

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

Fish Teriyaki 24 000

سمك ترياكي

Sliced fresh fish with our homemade Teriyaki sauce

Scallops Tripolitaine 35 000

صدف بالحرة الطرابلسية

Seared scallops, served with spicy tripoli sauce, coriander, summac and toasted sesame seeds.

Grilled Octopus 27 000

أخطبوط مشوي

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

Samak Ras Asfour 24 000

سمك رأس عصفور

Diced fresh fish with our special lemon and soy sauce

Octopus à la Provençale 27 000

أخطبوط بالكزبرة والثوم

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

Fish Makanek 24 000

مفانق سمك

Homemade special fish sausages, grilled or sautéed

Fish Soujok 24 000

سجق سمك

Homemade spicy fish sausages, grilled or sautéed



Gambas a la Jillo 36 250

قريدس بالفخار

Spicy sautéed baby shrimps with a touch of garlic and lemon juice

Grilled Calamari 24 000

كالامار مشوي

With lemon juice

Breaded Calamari 24 000

كالامار بانيه

Deep-fried baby calamari, served with french fries

Al-Sultan Squid (SEASONAL) 24 000

صبيدج بالحبر (مواسمي)

Roughly chopped squid, cooked in a mild spicy tomato sauce and mixed vegetables

Shrimp Kebbeh Per piece 3 500

كبة قريدس (بالحبة)

Fried shrimp balls stuffed with a mix of chopped seafood

Fish Kebbeh Per piece 3 500

كبة سمك (بالحبة)

Fried fish balls stuffed with a mix of chopped seafood

Seafood Rolls Per piece 3 500

رقائق ثمار البحر (بالحبة)

Deep-fried rolls with mixed seafood

Crab Rolls Per piece 3 500

رقائق سلاطين (بالحبة)

Deep-fried crabstick rolls

Fisherman's Catch 30 000

صحن الصياد

A mix of fresh mussels, fresh shrimps and octopus, sautéed in al sultan's special spicy sauce

Grilled Meat 24 000
لحمة مشوية

Grilled lamb meat skewers served with grilled tomatoes and grilled onions

Shish Taouk 22 000
شيش طاووق

Grilled marinated chicken skewers served with french fries

Grilled Kafta 22 000
كفته مشوية

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

Mixed Grill 24 000
مشاويء مشكل

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

Kafta Arayes 22 000
كفتة عرابيس

Grilled kafta on bread

Grilled Boneless Chicken 25 000
فروج مشويء

Whole chicken served with french fries

Chicken Breast 20 000
صدر دجاج

Grilled chicken breast served with french fries



NON-ALCOHOLIC

Local mineral water small 2 000

Local mineral water big 4 400

Sparkling mineral water 6 500

Soft drinks 5 000

Fresh fruit juice 7 000

Lemonade 6 500

Energy Drink 7 500

Soda 6 500

Tonic 6 500

COFFEE, TEA

Espresso 5 500

Coffee 4 500

White coffee 4 500

Nescafé 6 000

Tea 5 500

BEER

Local beer 8 000

Mexican beer 9 000

Imported beer 9 000

Non-alcoholic beer 8 000

ICE CREAM

Ward & Loukoum 11 000

Pistachio & Halawa 11 000

Lemon Sorbet 11 000

NARGILEH

Nargileh Ajami 19 000

Nargileh Mouassal 17 500

ARAK

| | Glass | 1/4 | 1/2 | Bottle |
|----------------------|--------|--------|--------|--------|
| Al-Sultan Brahim | 10 000 | 30 000 | 50 000 | 80 000 |
| Miscellaneous brands | 10 000 | 30 000 | 50 000 | 80 000 |

WHISKY

| | | | | |
|----------------|--------|--------|--------|---------|
| Whisky regular | 12 000 | 28 000 | 48 000 | 90 000 |
| Whisky extra | 16 000 | 44 000 | 75 000 | 130 000 |

VODKA

| | | | | |
|---------|--------|--|--|---------|
| Regular | 12 000 | | | 80 000 |
| Extra | 18 000 | | | 180 000 |

CHAMPAGNES

| | | | | |
|---------------------------|--|--|--|---------|
| Laurent-Perrier Brut | | | | 180 000 |
| Laurent-Perrier Rosé Brut | | | | 350 000 |



RED

Château Ksara, Réserve du Couvent

A dark, balanced blend of Cabernet, Syrah and Carignan, lightly aged in oak, showing lots of fruits and fine tannins

| Glass | 1/2 | Bottle |
|--------|--------|--------|
| 11 000 | 33 000 | 50 000 |

Château Kefraya, Les Bretèches

A dark, concentrated and complex wine on black fruits and tobacco, rich with lots of character

| | | |
|--------|--------|--------|
| 11 000 | 33 000 | 50 000 |
|--------|--------|--------|

Château Ksara, Le Souverain

An exclusive blend to commemorate the 150 - year anniversary

160 000

ROSÉ

Château Ksara, Sunset Rosé

Balanced and generous with hints of spices and red berries

| | | |
|--------|--------|--------|
| 11 000 | 33 000 | 50 000 |
|--------|--------|--------|

Myst de Château Kefraya

An elegant, fresh and fruity wine

| | | |
|--------|--------|--------|
| 11 000 | 33 000 | 50 000 |
|--------|--------|--------|

WHITE

Château Ksara, Blanc de Blancs

A blend of Sauvignon, Semillon and Chardonnay, aged in oak, subtle and delicate

| Glass | 1/2 | Bottle |
|--------|--------|--------|
| 11 000 | 33 000 | 50 000 |

Château Kefraya, Blanc de Blancs

A ripe wine with a sweet, flowery and nutty nose, some candied exotic fruits and an expressive finish

| | | |
|--------|--------|--------|
| 11 000 | 33 000 | 50 000 |
|--------|--------|--------|

Wardy, Sauvignon Blanc

100% Sauvignon Blanc. A very fresh and dry wine

55 000

RED

Brouilly, 2013 Joseph Drouhin, Bourgogne 100 000
 Bottle
 Very aromatic and fruity red, with cherry and vanilla flavors, to be enjoyed well chilled

Ségla, 2006 Margaux, Bordeaux 235 000
 Bottle
 Oaky and expressive red, with tobacco and leather notes

Château Lynch-Bages, Cinquième Cru Classé, 2008, Pauillac, Bordeaux 850 000
 Bottle
 A classy and elegant red dominated by Cabernet Sauvignon, with a long finish

ROSÉ

Sancerre Rosé, 2015 Pascal Jolivet, Loire 145 000
 Bottle
 An elegant and crisp Sancerre Rosé made from Pinot Noir

Château de Selle Coeur De Grain, 2014 Domaines OTT, Provence 225 000
 Bottle
 A rich and elegant Rosé, with refined flavors, the King of Rosé

Cote Du Rhone 2015 65 000
 Bottle
 A light and fresh rosé to be enjoyed well chilled

WHITE

Danzante Pinot Grigio, 2014 Marchesi de Frescobaldi, Italy 95 000
 Bottle
 A fragrant and aromatic Pinot Grigio

Chablis, 2014 Joseph Drouhin, Bourgogne 160 000
 Bottle
 A medium bodied and dry Chablis

Sancerre, 2014 Pascal Jolivet, Loire 150 000
 Bottle
 Clean and mineral wine with good depth and an elegant body

Gavi Di Gavi, 2014 Marchesi di Barolo, Italy 165 000
 Bottle
 Made from Cortese grapes, this distinctive white is light and elegant

