

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.

Get Ready For A Culinary Voyage!

Welcome on board!



السلطان إبراهيم
Al-Sultan Brahim

Tabbouleh 24 000
تبولة

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

Tabboulet Elsitt 24 000
تبولة الست

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

Fattouch 24 000
فتوش

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

Oriental Salad 24 000
سلطة عربية

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

Seasonal Salad 24 000
سلطة الموسم

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

Crab Salad 60 000
سلطة سلاطين

Shredded crabsticks with our special spicy sauce

Rocca, Thyme and Purslane 24 000
روكا، زعتر وبقلة

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

Rocca Crab Salad 60 000
سلطة سلاطين مع الروكا

Rocca and shredded crabsticks with our special spicy sauce

Fresh Vegetable Platter 50 000
باط خضرة

Variety of fresh seasonal vegetables

Fresh Crab 185 000

سلاطين طازج

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

Octopus Salad 90 000

سلطة الأخطبوط

Roughly chopped octopus with lemon and olive oil

Bezri Fish Salad (seasonal) 65 000

سلطة بزريه (موسمي)

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

Botarga Salad 185 000

سلطة بطرخ

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



Salmon Sashimi – Beetroot Infused 120 000

Half portion 65 000

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

Tuna Sashimi 140 000

Half portion 75 000

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

Scallop Sashimi 160 000

Half portion 85 000

Fresh scallops, thinly sliced, with roe, served with side of ginger-soy-lime & wasabi

Hamachi Sashimi 160 000

Half portion 85 000

Fresh Yellowtail slices, served with side of soy & wasabi

Hamachi Ceviche 160 000

Half portion 65 000

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

Tuna Tartar 140 000

Half portion 75 000

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

Salmon Tartar 120 000

Half portion 65 000

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

Hommos Al-Sultan 22 000

حمص السلطان

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

Mutabbal Eggplant 24 000

متبل باذنجان

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

Mixed Pickles 22 000

كبيس مشكل

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

Spicy Olives 15 000

زيتون بالحر

Olives stuffed with spices

Artichoke (seasonal) 35 000

أرضية شوكية (موسمية)

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

Grapevine Leaves 35 000

ورق عنب

Grapevine leaves stuffed with rice, tomatoes and parsley

Hindbeh Bil Zeit 24 000

هندبة بالزيت

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

Raheb Eggplant 24 000

راهب باذنجان

Grilled eggplant, onions, lemon juice and olive oil

Hommos Mutammam 24 000

حمص متمم

With chopped parsley and fava beans

Hommos Akkary 40 000

حمص عكارية

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

Hommos with Meat 50 000

حمص مع لحمه

With fried meat balls

Hommos with Ghee & Pines 40 000

حمص بطنوبير

With pine seeds fried in ghee

Hommos Downtown 35 000

حمص داون تاون

With chickpeas and our special spicy sauce

Hommos Awarma 50 000

حمص قاورما

With awarma meat

Hommos Awarma Fish 50 000

حمص قاورما سمك

Topped with sautéed fish cubes
toasted pine seeds and special herbs

Tripoli's Harra 35 000

حرة طرابلسية

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

Balila 22 000

بليلة

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

Balila with Ghee & Pines 40 000
بليلة بصنوبر

With pine seeds fried in ghee

Foul Mdammas 24 000
فول مدمس

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

Shanklish 35 000
شنكليش

Spicy cheese with diced onions and tomatoes

Tajen 35 000
طاجن

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

Batrakh 185 000
بطرخ

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

Batrakh with Zaatar 185 000
بطرخ مع زعتر

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



French Fries 22 000
بطاطا مقلية

Potatoes with Summac 24 000
بطاطا مع سماق
Sautéed in butter with summac

Spicy Potatoes à la Provençale 24 000
بطاطا حرة مع كزبرة وثوم
Sautéed in butter with garlic and coriander

Grilled Potato 22 000
بطاطا مشوية

Cheese Rolls Per piece 7 500
رقائق بالجبنه (بالحبة)
Cheese rolls, grilled or deep-fried

Fried Kebbeh Per piece 9 500
كبة لحمه مقلية (بالحبة)
Fried meat balls stuffed with pine kernels, onions and minced beef

Ginger Soy Shrimp 80 000

قريدس مع الصويا والزنجبيل

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

Fish Teryaki 80 000

سمك ترياكي

Sliced fresh fish with our homemade Teryaki sauce

Scallops Tripolitaine 160 000

صدف بالحرة الطرابلسية

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

Grilled Octopus 90 000

أخطبوط مشوي

Grilled octopus marinated in Al Sultan Brahim's special sauce

Samak Ras Asfour 80 000

سمك رأس عصفور

Diced fresh fish with our special lemon and soy sauce

Octopus à la Provençale 90 000

أخطبوط بالكزبرة والثوم

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

Fish Makanek 80 000

مفانق سمك

Homemade special fish sausages, grilled or sautéed

Gambas a la Jillo 80 000

قريدس بالفخار

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



Grilled Calamari 90 000
كالامار مشوي
With lemon juice

Breaded Calamari 90 000
كالامار بانيه
Deep-fried baby calamari, served with french fries

Al-Sultan Squid 90 000
صبيدج السلطان
Roughly chopped squid, cooked in a mild spicy tomato sauce and mixed vegetables

Squid with Ink (Seasonal) 90 000
صبيدج بالحبر (موسمي)
Roughly chopped squid cooked in its ink

Fish Kebbeh Per piece 10 000
كبة سمك (بالحبة)
Fried fish balls stuffed with a mix of chopped seafood

Seafood Rolls Per piece 10 000
رقائق ثمار البحر (بالحبة)
Deep-fried rolls with mixed seafood

Crab Rolls Per piece 10 000
رقائق سلاطين (بالحبة)
Deep-fried crabstick rolls

Fisherman's Catch 90 000
صحن الصياد
A mix fresh mussels, fresh shrimp and octopus, sautéed in Al-Sultan Brahim's special spicy sause

Grilled Meat 85 000
لحمة مشوية

Grilled lamb meat skewers served with grilled tomatoes and grilled onions

Shish Taouk 58 000
شيش طاووق

Grilled marinated chicken skewers served with french fries

Grilled Kafta 68 000
كفتة مشوية

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

Mixed Grill 85 000
مشاويء مشكل

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

Kafta Arayes 68 000
كفتة عرايس

Grilled kafta on bread



NON-ALCOHOLIC

Local mineral water small 8 000

Local mineral water big 12 000

Sparkling mineral water 18 000

Soft drinks 15 000

Fresh fruit juice 18 000

Lemonade 18 000

Energy Drink 25 000

Soda 19 000

Tonic 19 000

COFFEE,TEA

Espresso 15 000

Coffee 15 000

White coffee 15 000

Nescafé 15 000

Tea 15 000

BEER

Local beer 20 000

Mexican beer 24 000

Imported beer 24 000

Non-alcoholic beer 20 000

NARGILEH

Nargileh Ajami 48 000

Nargileh Mouassal 58 000

ARAK

	Glass	1/4	1/2	Bottle
Al-Sultan Brahim	25 000	75 000	120 000	180 000
Miscellaneous brands	25 000	75 000	120 000	180 000

WHISKY

Whisky regular	38000	120 000	220 000	380 000
Whisky extra	56 000	160 000	300 000	560 000

VODKA

Regular	42 000			420 000
Extra	85 000			850 000

CHAMPAGNES

Laurent-Perrier Brut				1800 000
Laurent-Perrier Rosé				2800 000
Laurent-Perrier Magnum				4500 000
Moët & Chandon				1800 000
Moët & Chandon Rosé				2800 000



	Glass	1/2	Bottle
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	32 000	90 000	150 000
Château Kefraya, Les Bretèches A dark, concentrated and complex wine on black fruits and tobacco, rich with lots of character	32 000	90 000	150 000
Ixsir, Altitudes Rouges 2012 Cabernet Sauvignon, Syrah, Tempranillo et Caladoc			180 000
Château Ksara, Le Souverain An exclusive blend to commemorate the 150- year anniversary			400 000
Chateau Kefraya, Comte de M A blend of Cabernet Sauvignon, Syrah, Mourvedre and Cargnan aged 15 months in new French oak barrels			400 000
ROSÉ			
Château Ksara, Sunset Rosé Balanced and generous with hints of spices and red berries	32 000	90 000	150 000
Myst de Château Kefraya An elegant, fresh and fruity wine	32 000	90 000	150 000
Ixsir, Altitudes Rose 2016 Syrah, Caladoc et Cinsault			180 000
WHITE			
Château Ksara, Blanc de Blancs A blend of Sauvignon, Semillon and Chardonnay, aged in oak, subtle and delicate	32 000	90 000	150 000
Château Kefraya, Blanc de Blancs A ripe wine with a sweet, flowery and nutty nose, some candied exotic fruits and an expressive finish	32 000	90 000	150 000
Ixsir, Altitudes Blanc 2017 Obeidy, Muscat et Viognier			180 000
Wardy, Sauvignon Blanc 100% Sauvignon Blanc. A very fresh and dry wine			180 000



السلطان ابراهيم
Al-Sultan Brahim

Downtown Jounieh
www.alsultanbrahim.com

  AlSultanBrahim