

SAMAKJË
— HARBOR —

COLD MEZZE

ASSORTED PICKLES	35	VINE LEAVES	45
		Vine leaves stuffed with rice, vegetables and spices	
HUMMUS	37	FISH TAJINE	60
A velvety blend of chickpeas, tahini and garlic, adorned with cherry tomatoes and a drizzle of olive oil		Tender fish fillet, served with tahini paste topped with onion and coriander	
HUMMUS BEIRUTI	42	SAMKE HARRA	60
A vibrant mix of hummus, parsley, tomatoes and pickles, topped with crispy fava beans, fresh herbs, and a finishing touch of olive oil		Grilled fish fillet on a bed of spicy tomato sauce, cooked vegetables, topped with crispy onions	
MOUTABAL	45	KAMOUNEH	40
Eggplant purée infused with tahini, lemon and spices, elegantly served on a bed of fried eggplant		A fusion of brown burghul, tomato, mint, basil, cumin, drizzled with olive oil and pomegranate molasses	
ROASTED MUHAMMARA	40	LABNEH WITH SUMAC	65
A blend of crushed mixed nuts, tomatoes, breadcrumbs, spices and mild chillies		Fresh Lebanese goat labneh served over a layer of crunchy bread, topped with pesto zaatar sauce, cherry tomatoes, garlic, walnuts and sumac	
ARAK MOUNTAIN TOMATOES	45		
Sliced Lebanese tomatoes topped with garlic mayo and drizzled with arak			

SALADS AND SOUPS

SHANKLISH	70	JABALIEH	35
Artisanal cheese seasoned with herbs and spices, paired with ripe tomatoes, watermelon and baby rocket		Chopped vegetables tossed in a lemon and olive oil dressing	
FATTOUSH	42	ROCKET SALAD	45
A mix of fresh greens and vegetables, topped with crispy fried bread and tossed in a pomegranate molasses		Rocca leaves paired with aromatic wild thyme, tomatoes, onions and creamy white cheese tossed in a lemon olive oil dressing	
TABBOULEH	42	SEAFOOD SALAD	80
Chopped parsley combined with tomatoes, onions and cracked wheat, drizzled with a lemon and olive oil dressing		Mixed grilled seafood served on a bed of mixed lettuce and cherry tomatoes, topped with a lemon oil dressing	
BURRATA BEIRUTI	100	SEAFOOD SOUP	40
Creamy burrata cheese on a bed of heritage tomatoes drizzled with za'atar pesto		LENTIL SOUP	35

Prices are in AED inclusive of 7% municipality fee, 5% VAT and 10% service charge
PLEASE ADVISE YOUR WAITER OF ANY KNOWN ALLERGIES.

RAW BAR

FINE DE CLAIRE OYSTERS - 160 / 300

Freshly shucked oysters served chilled on ice
6 pcs / 12 pcs

TUNA TARTARE - 90

Diced red tuna blended with an assortment
of aromatic herbs and spices
Prepared table side

SALMON TARTARE - 90

Chopped smoked salmon arranged
on a bed of labneh, sprinkled with nuts,
drizzled with pesto sauce
and infused with smoke

WHOLE FISH SASHIMI - MP

Select your preferred fish from the display

SAMAKJÉ CEVICHE - 65

Sultan Ibrahim fish marinated in our
signature sauce

LEBANESE SALMON SASHIMI - 85

Salmon sashimi paired with carob
molasses and a zesty touch of sumac

BOTTARGA - 120

Salted, cured fish roe seasoned with lemon
oil and fresh zest

SUSHI BAR

SAMAKJÉ SUSHI SELECTION

Chef's assortment of sashimi, nigiri
and maki rolls

480

SASHIMI OR NIGIRI PLATTER

Salmon, tuna, shrimp and hamachi

280

SPICY TUNA ROLL

Fresh tuna, cucumber and avocado

95

SALMON AVOCADO ROLL

Fresh salmon and avocado
with cream cheese

110

CALIFORNIA ROLL

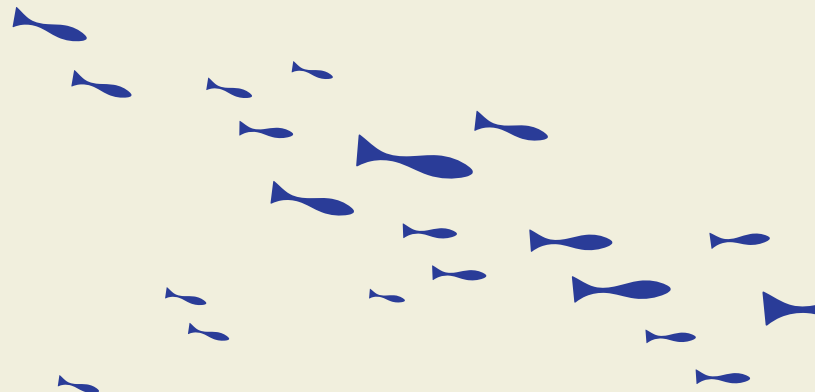
Crab stick, mango and cucumber served
with orange tobiko

95

PRAWN TEMPURA ROLL

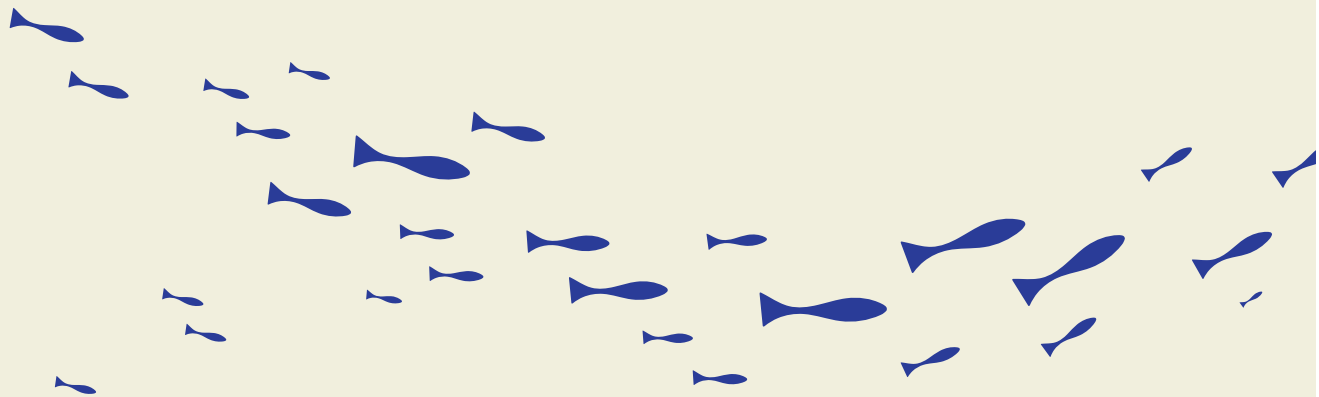
Fried tempura shrimp and avocado
topped with tempura flakes

110



HOT MEZZE

RAKAKAT Crispy fried pastry rolls stuffed with a blend of three cheeses and herbs	40	BIZRI Fresh fried bizri (seasonal) / whitebait, served with a tahini tartar sauce	65/75
BATATA HARRA Cubes of fried potatoes seasoned with chilli, garlic, coriander, spices and a splash of lemon juice	40	LOBSTER KEBBEH Fried crushed wheat dough stuffed with lobster, served on a bed of avocado sauce	95
CLAMS PROVENÇAL Clams cooked à la provençal	65	FATTEH BIZRI Crispy bread, eggplant, yogurt garlic sauce, topped with fried bizri and a touch of lemon zest	80
BREADED SHRIMPS Crispy shrimps served with tartar and cocktail sauce	70	HUMMUS BIL LAHMEH Creamy hummus purée topped with tender lamb cubes, pine seeds and a sprinkle of sumac	50
SQUID PROVENÇAL Squid cooked à la provençal	80	CHERRY KABAB Minced lamb cooked with a homemade cherry sauce, topped with pine seeds	80
MUSSELS POT Mussels cooked à la provençal	75	SHRIMP BIZRI Fried mini shrimps served with tartar sauce	100
OCTOPUS PROVENÇAL Octopus cooked à la provençal	120	FISH ARAYES Lebanese bread filled with a mix of fish, vegetables and spices	85
PRAWNS PROVENÇAL Prawns cooked à la provençal	80	SHRIMP KIBBEH Fried crushed wheat dough stuffed with mint hummus, topped with shrimps and vegetables	80
SALT AND PEPPER SQUID Crispy squid served with tartar sauce	70		



CATCH OF THE DAY FROM THE FISH DISPLAY

A selection of fresh fish and seafood, cooked your favorite way,
served with our signature sauces. Refer to our Samakjé (fish expert)
for your selection

SEA BASS

TIGER SHRIMP

HAMMOUR

SEA BREAM

RED SNAPPER

SULTAN IBRAHIM

BLUE SHRIMP

LADYFISH

PREPARATIONS

Raw / Butterfly Charcoal Grilled / Fried Lebanese Style / Oven Baked

SAUCES

Harra, Samakjé, Provençal

LIVE FRESH LOBSTER

Fresh lobster cooked to order with your choice of preparation

Grilled | Saffron Sauce AED 30 | Thermidor Sauce AED 40

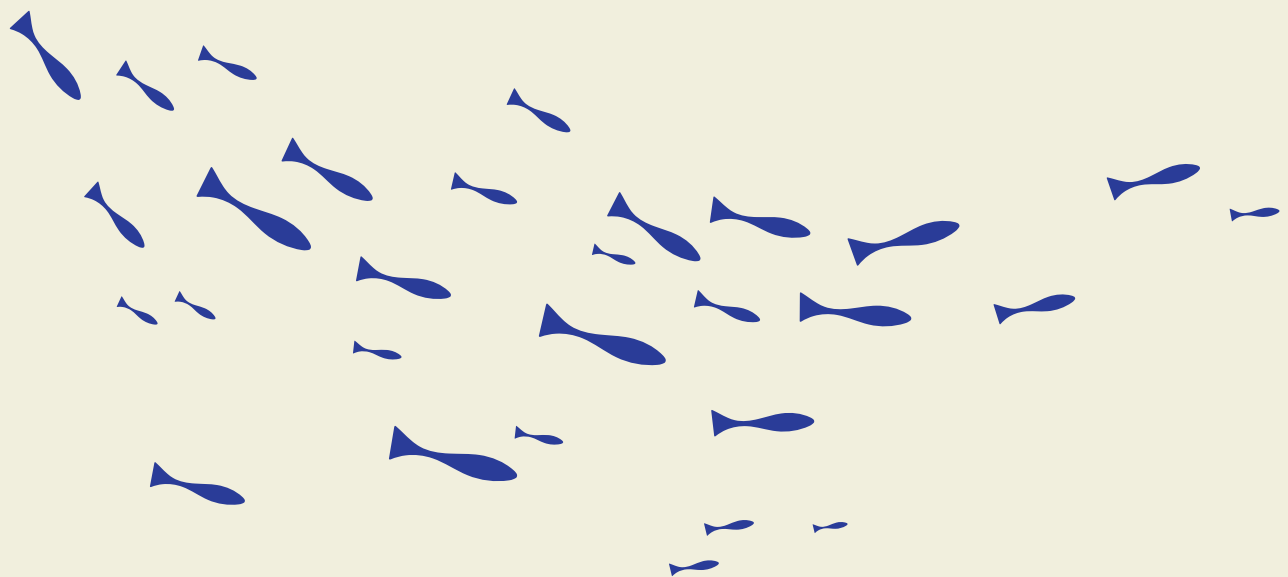
**All seafood sold by weight at market price*

MAIN COURSES

GRILLED WILD SALMON Grilled wild salmon topped with crushed nuts and Samakjé sauce, served with a side of grilled vegetables	160	GRILLED LAMB SKEWERS Marinated charcoal grilled lamb fillet	130
FISH SAYADIEH Spiced rice topped with fish and crispy onions, served with sayadieh sauce	135	GRILLED LAMB CHOPS Charcoal grilled lamb cutlets	160
MACHBOOS Basmati rice cooked with a mix of Khaleeji spices and prawns, served with a spicy Gulf inspired salsa	95	GRILLED KAFTA Charcoal grilled kafta skewers	100
GRILLED CHICKEN SKEWERS Marinated charcoal grilled chicken skewers served with fries	105	GRILLED OCTOPUS Charcoal grilled octopus tail, glazed with lemon oil, served with mashed potatoes	170
		MIX GRILL PLATTER Two kafta skewers, one lamb skewer, one chicken skewer and one lamb chop	180

SIDE DISHES

PHOENICIAN FRIES	35	GRILLED VEGETABLES	40
SAYADIEH RICE	32	MACHBOOS RICE	32



DESSERTS

CHEESE KNAFEH A traditional Middle Eastern dessert made of knafeh dough filled with cheese, served with sugar syrup	50	ORIENTAL TIRAMISÙ Tiramisù biscuits layered with cardamom cream cheese, topped with vanilla ice cream and a chocolate disc, served with a shot of coffee	55
STICKY DATE PUDDING Moist sponge cake made with chopped dates covered in a caramel sauce, served with vanilla ice cream	55	FRUIT PLATTER A selection of fresh seasonal fruits	75
MAFROUKEH ICE CREAM Pistachio paste stuffed with ice cream, served with a mastic sauce	50	WATERMELON PLATTER	55
BAKLAVA CHEESECAKE Cheesecake with baklava, topped with pistachio and caramel sauce	55	SAMAKJÉ EXOTIC FRUIT PLATTER A selection of exotic fruits	250

