

HARBOR

BY SAMAKJË

COLD MEZZE

ASSORTED PICKLES	32	VINE LEAVES	45
HUMMUS A velvety blend of chickpeas, tahini and garlic, adorned with cherry tomatoes and a drizzle of olive oil	32	Vine leaves stuffed with rice, vegetables and spices	
HUMMUS BEIRUTI A vibrant mix of hummus, parsley, tomatoes and pickles, topped with crispy fava beans, fresh herbs, and a finishing touch of olive oil	39	FISH TAJINE Tender fish fillet, served with tahini paste topped with onion and coriander	58
MOUTABAL Eggplant purée infused with tahini, lemon and spices, elegantly served on a bed of fried eggplant	45	SAMKE HARRA Grilled fish fillet on a bed of spicy tomato sauce, cooked vegetables, topped with crispy onions	58
ROASTED MUHAMMARA A blend of crushed mixed nuts, tomatoes, breadcrumbs, spices and mild chillies	39	RAHEB Smoky roasted eggplant with pomegranate molasses	48
ARAK MOUNTAIN TOMATOES Sliced Lebanese tomatoes topped with garlic mayo and drizzled with arak	45	LABNEH WITH SUMAC Fresh Lebanese goat labneh served over a layer of crunchy bread, topped with pesto zaatar sauce, cherry tomatoes, garlic, walnuts and sumac	48
		LABNEH MAKDOUS Fresh Lebanese labneh paired with authentic homemade makdous, drizzled with virgin olive oil	48

SALADS AND SOUPS

SHANKLISH SALAD Artisanal cheese seasoned with herbs and spices, paired with ripe tomatoes, watermelon and baby rocket	58	BURRATA SALAD Fresh tomato medley topped with burrata and lemon pesto	99
FATTOUSH A mix of fresh greens and vegetables, topped with crispy fried bread and tossed in a pomegranate molasses	39	ROCKET SALAD Rocca leaves paired with aromatic wild thyme, tomatoes, onions and creamy white cheese tossed in a lemon olive oil dressing	39
TABBOULEH Chopped parsley combined with tomatoes, onions and cracked wheat, drizzled with a lemon and olive oil dressing	39	SEAFOOD SALAD Mixed grilled seafood served on a bed of mixed lettuce and cherry tomatoes, topped with a lemon oil dressing	88
		SEAFOOD SOUP	39
		LENTIL SOUP	35

RAW BAR

FINE DE CLAIRE OYSTERS - 158 / 298

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

TUNA TARTARE - 88

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

SALMON TARTARE - 88

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

SALMON CARPACCIO - 85

Sliced salmon paired with grape verjuice

SEABASS CARPACCIO - 85

Sliced seabass paired with grape verjuice

WHOLE FISH SASHIMI - MP

Choose from our fresh daily selection

CEVICHE - 68

Sultan Ibrahim fish marinated in our signature
sauce

LEBANESE SALMON SASHIMI - 88

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

BOTTARGA - 118

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

CAVIAR

Imperial (10g 20g)	185 355
Gold (10g 20g)	185 355
Beluga (10g)	395

RAW MEAT SPECIALTIES

KIBBEH NAYEH

68

Traditional Lebanese raw minced meat
with herbs and spices

MALSE NAYEH

68

Raw minced meat with fresh onions,
herbs, and olive oil

MIXED TABLIEH

135

Assortment of Lebanese raw meat specialties

SUSHI BAR

SUSHI SELECTION

620

Assortment of sashimi, nigiri,
carpaccio, and maki rolls

CALIFORNIA ROLL

98

Crab stick, mango and cucumber served
with orange tobiko

SPICY TUNA ROLL

98

Fresh tuna, cucumber and avocado

PRAWN TEMPURA ROLL

108

Fried tempura shrimp and avocado
topped with tempura flakes

SALMON AVOCADO ROLL

108

Fresh salmon and avocado
with cream cheese

NIGIRI (2 PCS)

65

Tuna | Salmon

SHASHIMI (2 PCS)

65

Tuna | Salmon

HOT MEZZE

RAKAKAT Crispy fried pastry rolls stuffed with a blend of three cheeses and herbs	39	LOBSTER KIBBEH Fried crushed wheat dough stuffed with lobster, served on a bed of avocado sauce	88
BATATA HARRA Cubes of fried potatoes seasoned with chilli, garlic, coriander, spices and a splash of lemon juice	39	MAKANEK Lebanese sausages sautéed with pomegranate molasses and spices	49
SQUID PROVENÇAL Squid cooked à la provençale	78	HUMMUS BIL LAHMEH Creamy hummus purée topped with tender lamb cubes, pine seeds and a sprinkle of sumac	58
MUSSELS POT Mussels cooked à la provençale	78	CHERRY KABAB Minced lamb cooked with a homemade cherry sauce, topped with pine seeds	78
OCTOPUS PROVENÇAL Octopus cooked à la provençale	120	MEAT KEBBEH Crispy cracked wheat stuffed with minced meat and pine nuts, served with mint labneh	49
PRAWNS PROVENÇAL Prawns cooked à la provençale	78	CHICKEN LIVER SAUTÉ Tender chicken livers cooked with pomegranate molasses and warm spices	49
SALT AND PEPPER SQUID Crispy squid served with tartar sauce	78	CHICKEN MUSAKHAN ROLLS Crispy saj bread rolls filled with tender chicken, onions, and a hint of sumac	68
ASAFIR Tender asafir cooked in a rich pomegranate molasses sauce	120		
BIZRI Fresh fried bizri (seasonal) / whitebait, served with a tahini tartar sauce	68		

CATCH OF THE DAY

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

SEA BREAM

HAMMOUR

SULTAN IBRAHIM

RED SNAPPER

LADYFISH

TIGER SHRIMP

PREPARATIONS

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

SAUCES

Harra, Samakjé, Provençal

**All seafood sold by weight at market price*

MAIN COURSES

GRILLED SALMON 145

Grilled wild salmon topped with crushed nuts and Samakjé sauce, served with a side of grilled vegetables

FISH SAYADIEH 135

Spiced rice topped with fish and crispy onions, served with sayadieh sauce

GRILLED LOBSTER 295

Charcoal grilled lobster, served with your choice of Thermidor or Saffron sauce

MACHBOOS 95

Basmati rice cooked with a mix of Khaleeji spices and prawns, served with a spicy Gulf inspired salsa

GRILLED CHICKEN SKEWERS 105

Marinated charcoal grilled chicken skewers served with fries

WAGYU RIBEYE 9+ (300G) 425

Grilled ribeye served with vegetables and mushroom sauce

WAGYU TENDERLOIN 9+ (250G) 425

Grilled tenderloin served with vegetables and mushroom sauce

MIX GRILL PLATTER 180

Two kafta skewers, one lamb skewer, one chicken skewer and one lamb chop

GRILLED LAMB SKEWERS 130

Marinated charcoal grilled lamb fillet

GRILLED LAMB CHOPS 155

Charcoal grilled lamb cutlets

GRILLED KAFTA 100

Charcoal grilled kafta skewers

SIDE DISHES

PHOENICIAN FRIES 35

SAYADIEH RICE 32

GRILLED VEGETABLES 39

MACHBOOS RICE 32

DESSERTS

CHEESE KNAFEH

48

A traditional Middle Eastern dessert made of knafeh dough filled with cheese, served with sugar syrup

STICKY DATE PUDDING

48

Moist sponge cake made with chopped dates covered in a caramel sauce, served with vanilla ice cream

MAFROUKEH ICE CREAM

48

Pistachio paste stuffed with ice cream, served with a mastic sauce

BAKLAVA CHEESECAKE

48

Cheesecake with baklava, topped with pistachio and caramel sauce

FRUIT PLATTER

75

A selection of fresh seasonal fruits

WATERMELON PLATTER

48

