

**SAMAKJË**  
— HARBOR —

## COLD MEZZE

|  |           |   |           |
|--|-----------|---|-----------|
| <b>ASSORTED PICKLES</b>  | <b>35</b> | <b>FISH TAJINE</b>  | <b>58</b> |
|  |           | Tender fish fillet, served with tahini paste topped with onion and coriander  |           |
| <b>HUMMUS</b>  | <b>32</b> | <b>SAMKE HARRA</b>  | <b>58</b> |
| A velvety blend of chickpeas, tahini and garlic, adorned with cherry tomatoes and a drizzle of olive oil                               |           | Grilled fish fillet on a bed of spicy tomato sauce, cooked vegetables, topped with crispy onions  |           |
| <b>HUMMUS BEIRUTI</b>  | <b>39</b> | <b>KAMOUNEH</b>   | <b>39</b> |
| A vibrant mix of hummus, parsley, tomatoes and pickles, topped with crispy fava beans, fresh herbs, and a finishing touch of olive oil |           | A fusion of brown burghul, tomato, mint, basil, cumin, drizzled with olive oil and pomegranate molasses                                     |           |
| <b>MOUTABAL</b>  | <b>45</b> | <b>LABNEH WITH SUMAC</b>  | <b>48</b> |
| Eggplant purée infused with tahini, lemon and spices, elegantly served on a bed of fried eggplant                                      |           | Fresh Lebanese goat labneh served over a layer of crunchy bread, topped with pesto zaatar sauce, cherry tomatoes, garlic, walnuts and sumac |           |
| <b>ROASTED MUHAMMARA</b>   | <b>39</b> | <b>LABNEH MAKDOUS</b>   | <b>48</b> |
| A blend of crushed mixed nuts, tomatoes, breadcrumbs, spices and mild chillies   |           | Fresh Lebanese labneh paired with authentic homemade makdous, drizzled with virgin olive oil  |           |
| <b>ARAK MOUNTAIN TOMATOES</b>  | <b>45</b> |   |           |
| Sliced Lebanese tomatoes topped with garlic mayo and drizzled with arak  |           |   |           |
| <b>VINE LEAVES</b>   | <b>45</b> |   |           |
| Vine leaves stuffed with rice, vegetables and spices   |           |   |           |

## SALADS AND SOUPS

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

## 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

### WHOLE FISH SASHIMI - MP

Select your preferred fish from the display

### SAMAKJÉ 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

## SUSHI BAR

### SAMAKJÉ SUSHI SELECTION 538

Chef's assortment of sashimi, nigiri  
and maki rolls

### SASHIMI OR NIGIRI PLATTER 288

Salmon, tuna, shrimp and hamachi

### SPICY TUNA ROLL 98

Fresh tuna, cucumber and avocado

### SALMON AVOCADO ROLL 108

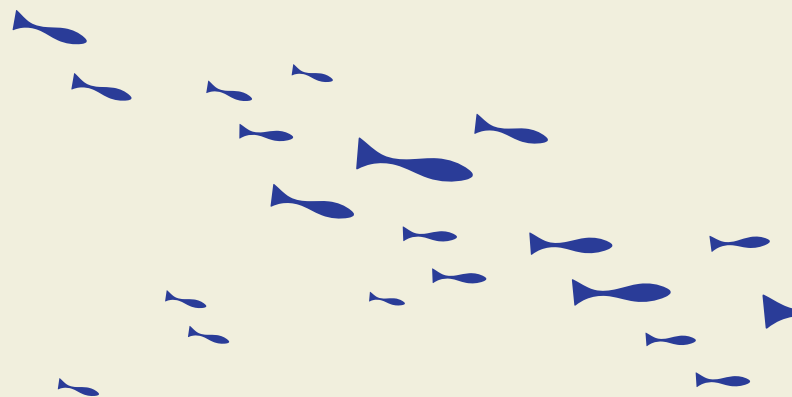
Fresh salmon and avocado  
with cream cheese

### CALIFORNIA ROLL 98

Crab stick, mango and cucumber served  
with orange tobiko

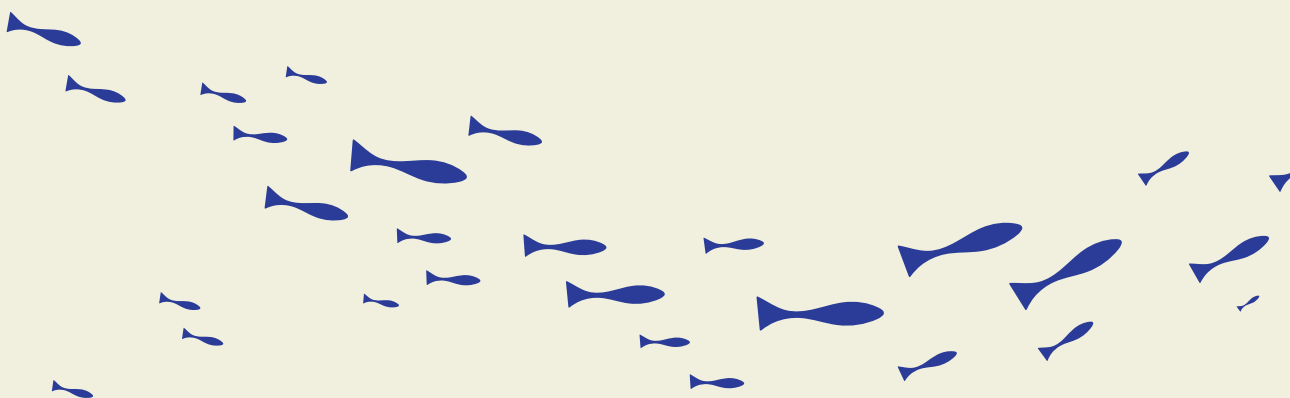
### PRAWN TEMPURA ROLL 108

Fried tempura shrimp and avocado  
topped with tempura flakes



## HOT MEZZE

|  |            |   |           |
|--|------------|---|-----------|
| <b>RAKAKAT</b><br>Crispy fried pastry rolls stuffed with a blend of three cheeses and herbs                                | <b>39</b>  | <b>LOBSTER KIBBEH</b><br>Fried crushed wheat dough stuffed with lobster, served on a bed of avocado sauce             | <b>88</b> |
| <b>BATATA HARRA</b><br>Cubes of fried potatoes seasoned with chilli, garlic, coriander, spices and a splash of lemon juice | <b>39</b>  | <b>FATTEH BIZRI</b><br>Crispy bread, eggplant, yogurt garlic sauce, topped with fried bizri and a touch of lemon zest | <b>78</b> |
| <b>SQUID PROVENÇAL</b><br>Squid cooked à la provençal  | <b>78</b>  | <b>HUMMUS BIL LAHMEH</b><br>Creamy hummus purée topped with tender lamb cubes, pine seeds and a sprinkle of sumac     | <b>58</b> |
| <b>MUSSELS POT</b><br>Mussels cooked à la provençal  | <b>78</b>  | <b>CHERRY KABAB</b><br>Minced lamb cooked with a homemade cherry sauce, topped with pine seeds                        | <b>78</b> |
| <b>OCTOPUS PROVENÇAL</b><br>Octopus cooked à la provençal  | <b>120</b> | <b>FISH ARAYES</b><br>Lebanese bread filled with a mix of fish, vegetables and spices                                 | <b>78</b> |
| <b>PRAWNS PROVENÇAL</b><br>Prawns cooked à la provençal  | <b>78</b>  | <b>SHRIMP KIBBEH</b><br>Fried crushed wheat dough stuffed with mint hummus, topped with shrimps and vegetables        | <b>78</b> |
| <b>SALT AND PEPPER SQUID</b><br>Crispy squid served with tartar sauce  | <b>78</b>  | <b>CHICKEN MUSAKHAN ROLLS</b><br>Crispy saj bread rolls filled with tender chicken, onions, and a hint of sumac       | <b>68</b> |
| <b>ASAFIR</b><br>Tender asafir cooked in a rich pomegranate molasses sauce   | <b>120</b> |   |           |
| <b>BIZRI</b><br>Fresh fried bizri (seasonal) / whitebait, served with a tahini tartar sauce                                | <b>68</b>  |   |           |



## 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

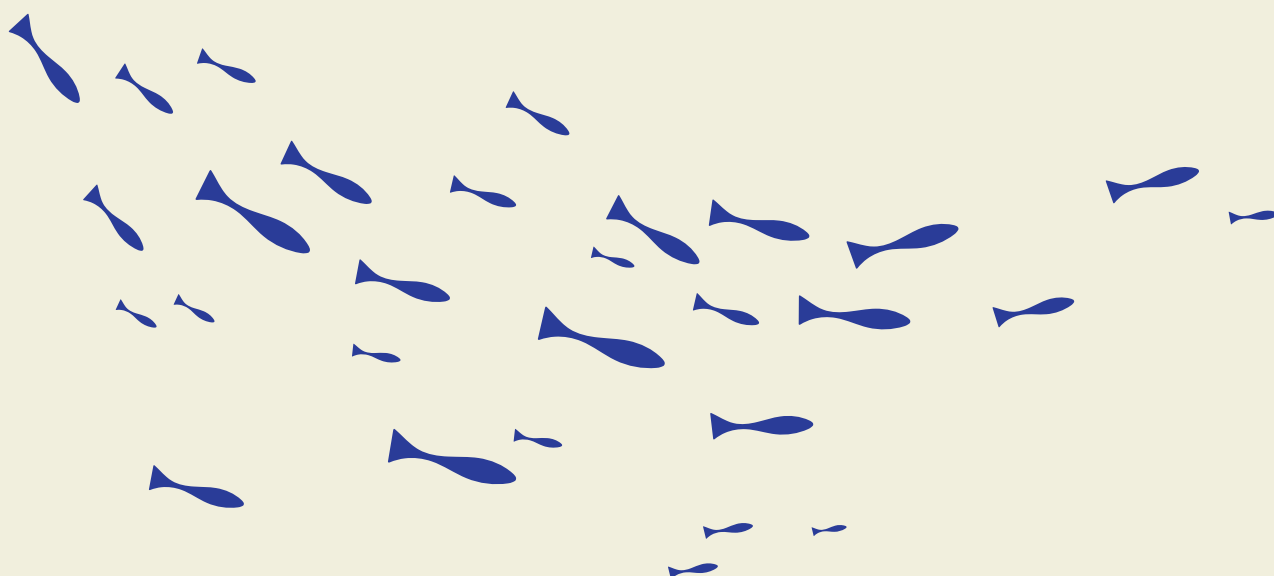
*\*All seafood sold by weight at market price*

## MAIN COURSES

|  |            |   |            |
|--|------------|---|------------|
| <b>GRILLED WILD SALMON</b>   | <b>145</b> | <b>GRILLED LAMB SKEWERS</b>   | <b>130</b> |
| Grilled wild salmon topped with crushed nuts and Samakjé sauce, served with a side of grilled vegetables |            | Marinated charcoal grilled lamb fillet  |            |
| <b>FISH SAYADIEH</b>   | <b>135</b> | <b>GRILLED LAMB CHOPS</b>   | <b>155</b> |
| Spiced rice topped with fish and crispy onions, served with sayadieh sauce                               |            | Charcoal grilled lamb cutlets   |            |
| <b>MACHBOOS</b>  | <b>95</b>  | <b>GRILLED KAFTA</b>  | <b>100</b> |
| Basmati rice cooked with a mix of Khaleeji spices and prawns, served with a spicy Gulf inspired salsa    |            | Charcoal grilled kafta skewers  |            |
| <b>GRILLED CHICKEN SKEWERS</b>   | <b>105</b> | <b>GRILLED OCTOPUS</b>  | <b>155</b> |
| Marinated charcoal grilled chicken skewers served with fries   |            | Charcoal grilled octopus tail, glazed with lemon oil, served with mashed potatoes |            |
|  |            | <b>MIX GRILL PLATTER</b>  | <b>180</b> |
|  |            | Two kafta skewers, one lamb skewer, one chicken skewer and one lamb chop          |            |

## SIDE DISHES

|                         |           |                           |           |
|-------------------------|-----------|---------------------------|-----------|
| <b>PHOENICIAN FRIES</b> | <b>35</b> | <b>GRILLED VEGETABLES</b> | <b>39</b> |
| <b>SAYADIEH RICE</b>    | <b>32</b> | <b>MACHBOOS RICE</b>      | <b>32</b> |



## 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

### KARABIJ NATEF

48

Traditional Lebanese ma'amoul filled with pistachios, served with natef cream

### FRUIT PLATTER

75

A selection of fresh seasonal fruits

### WATERMELON PLATTER

48

