

## دفي قلبك

### HEART WARMERS

**Shrimp Bisque Seafood Soup شوربة القريدس** 45  
Creamy shrimp soup

**Lentil Soup شوربة العدس** 30  
Flavoured with cumin & spices

## مزمر عالبارد

### COLD BAIT

**Hummus حمص بطحينة** 27  
Mashed chickpeas in Tahini, garlic & lemon sauce

**Hummus Beirut حمص بيروت مع بهارات** 32  
Hummus with herbs & spices

**Hummus with Pine Nuts حمص مع صنوبر** 32  
Hummus topped with sizzling pine seeds

**Moutabbal متبل باذنجان** 27  
Grilled eggplant purée in Tahini, garlic & lemon sauce

**Raheb راهب باذنجان** 30  
Grilled eggplant with lemon & garlic

**Mohammara محمرة** 32  
Chili, cashew, walnut & pine seed paste

**Mohammara with Hummus محمرة مع حمص** 32  
Chili, cashew, walnut & pine seed paste with hummus

**Mousakaa مسقعة الباذنجان** 32  
Oven baked eggplant with chickpeas, tomatoes & onions

**Stuffed Vine Leaves ورق عنب بزيت** 32  
Vine leaves stuffed with rice, tomatoes & herbs

**Loubye b Zeit لوبيا بزيت** 30  
Green beans in olive oil, onions, garlic & tomato

**Tabbouleh تبولة** 28  
Finely chopped parsley, mint, tomatoes, onions & burghul in lemon juice & olive oil dressing

**Fattoush فتوش** 28  
Mixed greens, tomatoes, onions & toasted bread with pomegranate & sumac dressing

**Tomato in Arak بندورة بالعرق** 34  
With garlic & sumac (Contains Alcohol)

**Garden Salad سلطة عربية** 27  
Lettuce, tomato, cucumber & onions with lemon & olive oil dressing

**Rocca & Thyme Salad سلطة روكا وزعتر** 28  
Rocket & thyme with onions & a dressing of olive oil & lemon

**Harra Traboulsieh حرّة طرابلسية** 39  
A traditional spicy Tahina sauce from the city of Tripoli

**Harra Beirutieh حرّة بيروتية** 39  
A Spicy tomato sauce from the shores of Beirut

**Tajen Samak طاجن سمك** 39  
Fish with Tahini sauce, coriander & garlic

**Marinated Sardines** 39  
Homemade sardines marinated with lemon, vinegar & spices

**Fish Tabbouleh تبولة سمك** 67  
Ibn AlBahr Ceviche

**Shrimp Cocktail كوكتيل قريدس** 65  
Cooked shrimps served with cocktail sauce

## مزمر كمان عالسخن

### HOT BAIT

**Fried Sardines سردين مقلي** 39  
**Crispy Calamari كلماي مقلي** 39  
Served with Tartare sauce

**Cuttlefish in Ink الحبار بالحبر** 42  
Slowly cooked cuttlefish in black ink

**Spicy Octopus أخطبوط حر** 42  
Sauteed fresh octopus with spicy smoked Paprika

**Shrimp Fatteh فتة قريدس** 65  
Tahina sauce, crispy garlic bread

**Grilled Squid حبار مشوي** 43  
Marinated & grilled

**Grilled Squid Provençal حبار مشوي بروفنسال** 45  
Grilled & tossed with lemon herbs vinaigrette

**Local Clams محار البحر** 45  
With black pepper sauce

**Mussels بلح البحر** 1/2 Kg - 79 • 1 Kg - 145  
With your choice of Provençal, Pepper Cream or Curry sauce

**Golden Fried Breaded Shrimp قريدس مقلي** 65

**Kibbet Samak كبة سمك مقلية** 48  
Fried fish & burghul bites, with onion stuffing

**Hot Potato بطاطا حرّة** 28  
Fried potato cubes, with coriander, garlic & spices

**Fried Cauliflower & Eggplant قرنبيط و باذنجان مقلي** 30

**Cheese Rolls رقائق بالجبنة** 28

**French Fries بطاطا مقلية** 22

## وراء كل طبق عظيم سمكة

### A FISH FOR EVERY DISH

**Fish & Chips فيش آند شيبس / سمك و بطاطا مقلية** 85  
With our special batter

**Fish Kabab كباب سمك** 90  
Taouk, Tandoori or Ibn AlBahr cashew nut seasoning served with French fries

**Sayadiyeh صيادية** 85  
Grilled fish with rice and browned onions

**Fish Biryani برياني بالسمك** 85  
Seafood Indian rice pillaf

**Fish Curry كاري السمك** 90  
Served with white rice

**Shrimp Curry كاري القريدس** 105  
Served with white rice

## فرخ ال ... دجاج عوام!

### TOO CHICKEN TO FISH?

**Shish Tawouk صحن شيش طاووق** 85  
Served with French fries

## ولصغار البحر

### FOR OUR JUNIOR ANGLERS

**Fish Nuggets ناچتس السمك** 58  
Served with French fries

**Chicken Nuggets ناچتس الدجاج** 55  
Served with French fries

**CATCH YOUR FISH AT THE DISPLAY**

Choose your seafood from our fish display, priced per kilo.  
Our fish is served with Tahini sauce and lemon, garlic and olive oil sauce.

**طازة يا سمك**

**طرق تحضير السمك Fish Cooking Methods**

**Fried مقلي** 34  
**Chargrilled Butterfly Style مشوي على الفحم** 27  
Plain, Ibn AlBahr seasoning or with lemon, oil & salt

**Steamed على البخار** 28  
With Teriyaki sauce, ginger and spring onion (Allow 30 min for cooking)

**Grilled in Sea Salt مدفون بملح البحر** 39  
(Add AED 30 - allow 30 min for cooking)

**اقتطف ثمار البحر Be Shellfish... Spoil Yourself!**

**Crab سلطعون** 45  
Grilled Plain, Provençal or Tandoori

**Prawn قريدس** 79  
Chargrilled Plain, Provençal, Tandoori or Ibn AlBahr cashew nut seasoning

**Lobster كركند** 145  
Chargrilled Plain, Provençal, Tandoori, pepper cream sauce, Ibn AlBahr cashew nut seasoning, or Thermador (add AED 30)

**صلصات Side Sauces**

**Lemon Butter Sauce صلصة الزبدة والحامض** 11  
**Provençal Sauce صلصة بروفنسال** 11  
**Harra Sauce صلصة حرّة** 17  
**Tajin Sauce صلصة طاجن** 17  
**Curry Sauce صلصة كاري** 17

**GILL-TY Pleasures**

**IBN ALBAHR**  
Owned by Fishermen

All prices are inclusive of 5% Value Added Tax (VAT) and 7% Municipality fee.