



IBN ALBAHR
Owned by Fishermen

SALADS

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| Thyme Salad سلطة زعتر | \$9.5 |
| Green thyme, marinated tomatoes & onion with tahina vinaigrette
Add grilled fish +10\$ | |
| Tomato in Arak بندورة بالعرق | \$8.5 |
| With garlic cream & sumac (Contains Alcohol) | |
| Tabbouleh تبولة | \$8.5 |
| Finely chopped parsley, mint, tomatoes, onions & burghul
in lemon juice with olive oil dressing | |
| Fattoush فتوش | \$8.5 |
| Mixed greens, tomatoes, onions & toasted bread with
pomegranate & sumac dressing | |
| Rocca & Thyme Salad سلطة روكا وزعتر | \$7.5 |
| Rocket, thyme, onions with garlic & lemon dressing | |

HOT & COLD BAIT

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| Hummus حمص بطحينة | \$7 |
| Mashed chickpeas in tahini, garlic & lemon sauce | |
| Moutabbal متبل باذنجان | \$7 |
| Grilled eggplant purée in tahini, garlic & lemon sauce | |
| Mohammara محمرة | \$8 |
| Chili, cashew, walnut & pine seed paste | |
| Raheb راهب باذنجان | \$7 |
| Grilled eggplant with garlic & lemon sauce | |
| Stuffed Vine Leaves ورق عنب بزيت | \$8 |
| Vine leaves stuffed with rice, tomatoes & herbs | |
| Ibn AlBahr Potato ابن البحر بطاطا | \$8 |
| Charcoal baked potato, mashed with olive oil & garlic,
garnished with black olives & green thyme, served with tarator | |
| Spicy Potato بطاطا حرة | \$7 |
| Fried potato cubes, with coriander, garlic & spices | |
| French Fries بطاطا مقلية | \$6 |

HOT SEAFOOD BAIT

Fried Crispy Calamari كلماي مقلي Served with tartar sauce	\$17
Squid Provençal حبار بالبروفنسال Lemon, garlic butter & coriander	\$18
Grilled Squid حبار مشوي	\$18
Cuttlefish in Ink حبار في الحبر Sautéed fresh cuttlefish in black ink	\$21
Bizri بزري Small fried sardines with tahini sauce	\$14
Tajin Samak طاجن سمك Fish with tahini sauce, coriander & garlic	\$18
Kibbet Samak كبة سمك Your choice of fried or baked kibbe, with burghol & onions	\$18
Shrimp with Garlic & Chili قريدس مع توم وحرّ With garlic, chili & olive oil, served over toasted baguette	\$24
Grilled Octopus أخطبوط مشوي Served with potato	\$22

RAW & COLD SEAFOOD

Sea Urchins توتيا	MP
Oysters محار	\$5/piece
Bloody Mary Ceviche سيفيتشي بلودي ماري	\$20
Fish Ceviche سيفيتشي سمك	\$19
Fish Carpaccio كارباشيو سمك	\$19
Shrimp Cocktail كوكتيل قريدس Cooked shrimps served with thousand island sauce	\$20
Seafood Tray صينية المأكولات البحرية Cooked Shrimps, Mussels, Oysters, Ceviche	\$95

SHARING SEAFOOD DISHES

Sayadieh for two صيادية Served with tajin sauce	\$45
Paella for two باييال لشخصين	\$55
Paella for four باييال لأربعة	\$105

SIDE RICE

Sayadieh Rice أرز صيادية

\$9

White Rice أرز أبيض

\$6



CATCH YOUR

FISH

طازة يا سمك



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

COOKING METHODS

Fried مقلي

Grilled مشوي

Plain, Ibn AlBahr seasoning or with lemon, oil & salt

Mediterranean Style على الطريقة الشرقية

Grilled, served with "Virgin Sauce", Kalamata olives, cherry tomato, asparagus & crispy homemade potato chips

Caper Lemon Style كابر مع ليمون

Baked with lemon, onion, garlic, tomatoes, capers, potatoes, olive oil & white wine (Contains Alcohol)

Grilled in Sea Salt مدفون بملح البحر

(Allow 40 min for cooking)

Whole Fish Deep Fried سمكة كاملة مقليه

Served with 3 sauces (Tartar, Tarator, Soy Chili Lime)

SHELLFISH TRAYS

Crab سلطعون

Grilled plain, provençal, black pepper

Prawn قريدس

Grilled plain, provençal, thousand island sauce

Lobster كركند

Grilled plain, provençal, or thermidor

Mussels بلح البحر

Your choice of pepper cream or mariniere

SIDE SAUCES

Lemon Butter Sauce صلصة الزبدة والحامض

Provençal Sauce صلصة بروفسال

Harra Sauce صلصة حرّة

Tarboulsieh or Beirutieh

Tajin Sauce صلصة طاجن

Please consult your waiter for information regarding allergens and dietary restrictions.

All prices are inclusive of 11% Value Added Tax (VAT)