

أم شريف
EM SHERIF
SEA CAFÉ

SWEETS

Osmelliye 14

Ashta ice cream, kadaif

Chocolate Cake 14

Caramelized cacao nibs, haleweh

Custard 9

Chocolate and plain custard

Meghli 7

*Vegan spiced lebanese pudding,
mixed nuts*

Em Ali 22

*Homemade puff pastry in vanilla
infused milk, caramelized almond
and raisin*

Aysh Al Saraya 9.75

Caramelized toasted bread, ashta

Halewet El Riz 11

*Sweetened rice and cheese dough, clotted
cream, pistachio*

Honey Cake 12

*Honey layered sponge cake,
condensed milk cream, honey tuile,
spun caramel*

Banana & Halva

Pudding 8

Chocolate and banana cake

Haytaliye 14

*Creamy rose muhallabiyeh, rose
infused syrup*

Chocolat Mou 29

*Chocolate ice cream, whipped cream
and our homemade croquant*

Ice Cream

Chocolate Scoop 7

Ashta Scoop 5

Rose, Blackberry & Lemon bowl 12

Seasonal sorbet scoop 4.50

All prices are in USD. VAT included.

If you have any food allergies, special dietary requirements, or additional requests, please speak to a member of our team before placing your order.

TEA

Jasmine Green Tea 8

*Chinese Green tea with night
jasmine flowers*

Chamomile 8

*1st grade Golden organic chamomile,
handpicked seasonally*

Black Tea 8

*Russian wires Ceylon black tea,
for a soothing cup of classic black tea.
It is great with mint or spice*

Alternative milk

*Almond milk / Coconut milk /
Soy milk 2*

BREWED

Arabic Coffee 3

Espresso 3.5

Espresso Decaf 3.5

Espresso Doppio 6

Macchiato 5.5

Hot or Cold

Cappuccino 5.75

Latte 6

Hot or Cold

Iced Coffee 5

Hot chocolate 7

Café Blanc 3

Canarino 2.5

DIGESTIF

Jagermeister 8

Limoncello 7

Kahlua 8

Bailey's 7

Sambucca 6

Fernet Branca 15

Amaretto Disaronno 13

Grappa Bianca 6

Patron XO Café 25

All prices are in USD. VAT included.

If you have any food allergies, special dietary requirements, or additional requests, please speak to a member of our team before placing your order.

أم شريف
EM SHERIF
SEA CAFÉ

Fish Market

Market price, by weight.

Upon availability

Oven-baked

in a sea salt and herbs crust

Grilled

Raw

Fried

Lobster Linguine *55*

Grilled Lobster *55*

Caviar

Hummus Caviar *105*

*Chickpea dip, tahini, lemon,
caviar, extra virgin olive oil*

Moghrabiyeh Caviar *105*

*Semolina dough pearls, fresh cream,
lemon, caviar*

SAJ

Zaatar 2.5
*Thyme, sesame, summac
mix on whole wheat flatbread*

Jebneh 3.75
*Lebanese cow milk cheese,
wild zaatar on whole wheat flatbread*

Kishk 2.75
*Dried spiced yoghurt, sesame
on whole wheat flatbread*

COLD MEZZE

Hummus 8.5
*Chickpea dip, tahini, lemon,
extra virgin olive oil*

Hummus Snoubar 9.5
*Chickpea dip, tahini, lemon, toasted pine
nuts, extra virgin olive oil*

Mutabbal 9.5
*Flame grilled eggplant, tahini, lemon,
fresh pomegranate, extra virgin olive oil*

Muhammara 12
*Roasted sweet pepper, walnut dip,
shaved walnut*

Samkeh Bil Zeit 24
*Confit sea bass, potato mash, zaatar,
pickled zaatar, extra virgin olive oil*

Batenjen Mekleh 11.5
*Fried eggplant, parsley, garlic,
pomegranate molasses*

Raheb 16
*Flame grilled eggplant, pomegranate,
chili, mint, lemon garlic dressing*

Shanklish 12
*Lebanese blue cheese, tomato, parsley,
spring onion, extra virgin olive oil*

Selek Mehshi 12
Vegetarian stuffed swiss chard

Hindbeh bil Zeit 15
*Dandelion cooked in olive oil,
crispy onion*

Samak Tajin 26
*Sea bass, kumquat, radish,
citrus tahini sauce*

Samkeh Beyroutiyeh 26
*Sea bass, chili, cilantro, roasted
bell pepper sauce*

Fattet Kraydis 16
*Marinated sautéed shrimp,
yoghurt, kadaif, chili oil*

Battrakh 22
*Thinly sliced bottarga, garlic,
wild zaatar, extra virgin olive oil*

SALATA

Tabbouleh 12
*Finely chopped parsley tomato
salad, spring onion, mint, lemon
extra virgin olive oil*

Fattoush 10.5
*Lebanese chopped salad, pomegranate
molasses, crispy Arabic bread*

Banadoura Khyar 15
*Chopped cucumber, tomato,
coriander, spring onion, lemon
extra virgin olive oil*

Bulghari 16
*Chopped cucumber, tomato, onion,
oregano, olives, bulgarian cheese,
vinegar mustard dressing*

Seafood w Malfouf 17.5
*Cabbage, calamari, prawn,
cilantro, ginger-lemon dressing*

Bizri 15
*Fried sardines bizri, lettuce, tomato,
tahini lemon dressing*

Octopus 46
*Grilled octopus, parley, coriander,
chilli, onion, sumac, vinegar dressing*

NAYY

Samkeh Nayyeh 20
*Thinly sliced raw sea bass, green
apple, chives, celery, citrus dressing*

**Samkeh Nayyeh
w Battrakh 30**
*Thinly sliced raw sea bass, wild
zaatar, bottarga, garlic infused
extra virgin olive oil*

Ceviche 24
*Diced sea bream, pomegranate,
coriander, pickled onion,
pomegranate dressing*

Tuna 18.5
*Thinly sliced yellowfin tuna, garlic
chips, tomato confit, olive, basil, tomato
dressing*

All prices are in USD. VAT included.

If you have any food allergies, special dietary requirements, or additional requests, please speak to a member of our team before placing your order.

HOT MEZZE

Hummus Kraydis 9.5
Marinated sautéed shrimp, flame grilled eggplant tahini dip, cilantro, chili oil

Mutabbal Kraydis 11
Marinated sautéed shrimp, flame grilled eggplant tahini dip, cilantro

Kraydis bil Kuzbara 15.5
Sautéed shrimp, coriander, garlic, lemon sauce

Kraydis Harr 15.5
Sautéed shrimp, chili, garlic, ginger sauce

Kraydis Bil Toum 36
Confit shrimp, garlic basil chilli

Lemon Garlic Octopus 28
Sautéed octopus, coriander, garlic, ginger, lemon sauce

Calamari bil Kuzbara 18
Sautéed calamari, coriander, garlic, lemon sauce

Sabbidij bil Hebr 18
Sautéed squid in ink

Kibbet Samak 29
Bulgur and sea bass pie, caramelized onion, purslane

Arnabeet 12
Roasted cauliflower, cumin tarator, pickle crunch

Batenjen Bil Banadoura 25
Gratinated baked eggplant, wild zaatar, bulgari cheese, tomato

Makanek Sumac 18
Grilled Lebanese sausage, sumac

Makanek Debs Remmane 18
Grilled Lebanese sausage, pomegranate molasses, pine nuts

Calamar Mekleh 23
Fried calamari, chili, lemon tartar sauce

Bizri Mekleh 14.5
Fried sardines bizri

Falafel 7.25
Chickpea and herb fritters, tarator, pickles, herbs, and crudités

Fatayer Bakleh 5.75
Purslane, walnut, onion, zaatar, and sumac pastries

Briwat Jebneh 8.5
Homemade cheese mix pastries

Batata Mekliyah 7.5
Hand-cut French fries

Batata Harra 10
Spicy potato, garlic, coriander

MAINS

Octopus 49
Octopus legs, roasted pepper and pine nut dip

Grilled Butterfly Sea Bass 22.5
Marinated “à la plancha” sea bass, leafy aromatic herb, tomato confit

Samak bil Loz 32
Almond crusted pan fried sea bass, oriental salad

Moghrabiyet el Bahr 30
Sautéed calamari, shrimp, sea bass, saffron semolina dough pearls

Siyyadiyeh 36
Sea bass, caramelized onion rice, crispy onion

Linguine Kraydis 13.5
Sautéed shrimp, tomato confit, basil, parsley, bisque, bread crumbs

Linguine Karakand 65
Fresh lobster, tomato confit, basil, parsley, bisque, bread crumbs

Rigatoni bil Banadoura 14
Tomato sauce, tomato confit, basil, extra virgin olive oil

Shawarma Samak 25
Marinated sea bass, onion, parsley, summac, tahini lime pickled cucumber Plated or wrapped

Bizri Sandwich 12
Sardine bizri sandwich

Fresh Fish Burger 17.5 | 27
Crispy sea bass patty, tartar sauce, mature cheddar, brioche bun

Kebab 29
Grilled kebab skewers, spicy tomato chutney, parsley, onion, pickled cucumber

Taouk 18
Grilled marinated chicken skewers, garlic cream, pickled cucumber

Kefta 28
Grilled kefta skewers, mint, parsley, onion, pickled cucumber

Lahmeh Mechwiyyeh 42
Grilled beef skewers, tomato, chilli, onion

أم شريف
EM SHERIF
SEA CAFÉ

Aperitif	GLS	BTL
MARTINI Rosso/Bianco/Rosato/Extra Dry	6.00	60.00
APEROL	8.50	85.00
CAMPARI	10.00	100.00

Wines Of Our Country	GLS	BTL
----------------------	-----	-----

BEKAA REGION

CHÂTEAU KSARA

KSARA SUNSET		30.00
A beautiful purple red, a fruity nose of raspberries, black currant and vanilla.		
KSARA CHÂTEAU		11.00 40.00
A beautiful purple red, a fruity nose of raspberries, black currant and vanilla.		
KSARA CHARDONNAY		11.00 49.00
The Oak present gives a subtle, almost creamy, vanilla topping to the grape aroma.		

BEKAA REGION

CHÂTEAU MARSYAS

CHÂTEAU MARSYAS		65.00
Has a dark robe with a purple reflection and a hint of liquorice.		
CHÂTEAU MARSYAS		88.00
Citrus and white peach with aniseed notes.		

 red  white  rose

If you have any food allergies, special dietary requirements, or additional requests, please speak to a member of our team before placing your order.

BATROUN REGION

ATIBAIA

●

140.00

ATIBAIA
A blend of Viognier and Chardonnay aged in French oak barrels.

●

87.00

ATIBAIA
A pleasant and sweet sensation that presents aromas of spices, black fruits and peony.

IXSIR WINERY

●

12

55.00

IXSIR GRANDE RESERVE
Its fragrant and floral bouquet is a prelude to a bold yet subtle mouthfeel.

●

55.00

IXSIR GRANDE RESERVE
Pure golden hue with an explosion of white flowers, peach and citrus fruits.

●

13.00

60.00

IXSIR GRANDE RESERVE
A Mediterranean vintage characteristic wine that is round, warm, and powerful on the mouth

Imported Wine		GLS	BTL
ASTORIA, PINOT GRIGIO, ITALY	●	13.00	60.00
CHABLIS « LA PIERRELÉE », DOMAINE DE LA CHABLISIENNE	●	20.00	90.00
SANCERRE, DOMAINE LUCIEN CROCHET	●		102.00
BOURGOGNE, DOMAINE BALLOT-MILLOT	●		132.00
BOURGOGNE « CORVÉE AUX MOINES », DOMAINE CAMILLE & GUILLAUME BOILLOT	●		213.00
PULIGNY-MONTRACHET, DOMAINE BACHELET-MONNOT	●		250.00
CHABLIS CHÂTEAU GRENOUILLE GRAND CRU, DOMAINE DE LA CHABLISIENNE	●		350.00
ASTORIA, PINOT NOIR, ITALY	●	13.00	60.00
SEGLA, MARGAUX	●		260.00
PAUILLAC LACOSTE BORIE	●		260.00
GEVREY- CHAMBERTIN, DOM. AURÉLIEN VERDET	●		280.00
CHÂTEAU GISCOURS, MARGAUX	●		400.00
ASTORIA, ROSÉ MINA, ITALY	●	12.00	60.00
	●		110.00

Champagne		GLS	BTL
<u>PROSECCO</u>			
TREVISO, ASTORIA BRUT/TIEMO		17.00	70.00
FASHION VICTIM, ASTORIA ROSE		19.00	80.00
<u>BRUT</u>			
LAURENT-PERRIER			300.00
MOET & CHANDON			300.00
DOM PÉRIGNON			950.00
<u>ROSÉ</u>			
MOET & CHANDON			360.00
LAURENT-PERRIER			390.00
DOM PÉRIGNON			1,600.00

Arak

BALADNA

<i>BOTTLE</i>	37.00
<i>1/2</i>	24.00
<i>1/4</i>	16.50

BRUN

<i>BOTTLE</i>	37.00
<i>1/2</i>	24.00
<i>1/4</i>	17.00

ARAK FARID

<i>BOTTLE</i>	35.00
<i>1/4</i>	19.00
<i>WITH THYME</i>	21.00

MASSAYA

<i>1/2</i>	30.00
<i>1/4</i>	22.00

KSARAK

<i>1/2</i>	24.00
<i>1/4</i>	17.00

BY THE GLASS	6.50
--------------	------

Whisky & Single Malt

GLS BTL

JOHNNIE WALKER

BLACK LABEL	10.00	100.00
DOUBLE BLACK LABEL	17.50	175.00
GREEN LABEL	18.00	180.00
GOLD LABEL	24.00	240.00
18 years	25.00	250.00
BLUE LABEL	70.00	800.00

CHIVAS REGAL

12 years	10.00	100.00
18 years	28.00	250.00
21 years	55.00	550.00

DEWAR'S

12 years	10.00	100.00
15 years	16.00	165.00

MACALLAN

12 years	29.00	300.00
15 years TRIPLE CASK	65.00	650.00
18 years TRIPLE CASK	110.00	950.00

GLENFIDDICH

12 years	16.00	160.00
15 years	20.00	200.00
18 years	32.50	325.00

JAMESON	7.50	75.00
JACK DANIEL'S	10.00	100.00
DIMPLE 12 years	15.00	155.00
GLENMORANGIE 10 years	16.00	160.00
OLD PARR 12 years	17.50	175.00
TALISKER	27.50	275.00

If you have any food allergies, special dietary requirements, or additional requests, please speak to a member of our team before placing your order.

<i>Cognac</i>	<i>GLS</i>	<i>BTL</i>
<i>HENNESSY VSOP</i>	<i>30.00</i>	<i>280.00</i>
<i>HENNESSY XO</i>	<i>75.00</i>	<i>750.00</i>

<i>Vodka</i>	<i>GLS</i>	<i>BTL</i>
<i>KETEL ONE</i>	<i>12.50</i>	<i>125.00</i>
<i>TITOS</i>	<i>12.50</i>	<i>125.00</i>
<i>GREY GOOSE</i>	<i>18.00</i>	<i>185.00</i>
<i>BELVEDERE</i>	<i>20.00</i>	<i>200.00</i>

<i>Gin</i>	<i>GLS</i>	<i>BTL</i>
<i>TANQUERAY</i>	<i>12.00</i>	<i>120.00</i>
<i>TANQUERAY 10Y</i>	<i>15.00</i>	<i>150.00</i>
<i>AVIATION</i>	<i>15.00</i>	<i>150.00</i>
<i>HENDRICK'S</i>	<i>16.00</i>	<i>160.00</i>

<i>Tequila</i>	<i>GLS</i>	<i>BTL</i>
<i>CASAMIGOS Blanco</i>	<i>15.00</i>	<i>150.00</i>
<i>CASAMIGOS Reposado</i>	<i>20.00</i>	<i>200.00</i>
<i>CASAMIGOS Anejo</i>	<i>25.00</i>	<i>250.00</i>
<i>DON JULIO Reposado</i>	<i>27.00</i>	<i>275.00</i>
<i>DON JULIO Anejo</i>	<i>30.00</i>	<i>300.00</i>
<i>DON JULIO 1942</i>	<i>70.00</i>	<i>700.00</i>

<i>Rum</i>	<i>GLS</i>
<i>CAPTAIN MORGAN WHITE</i>	<i>8.00</i>
<i>CAPTAIN MORGAN BLACK</i>	<i>8.00</i>

Cold Drinks

SOHA BIG	6.50
SOHA SMALL	4.00
SAN PELLEGRINO SMALL	5.00
SAN PELLEGRINO BIG	8.50
RED BULL	8.00
SOFT DRINK	4.50
PEPSI/DIET, 7UP/DIET, MIRINDA, ICE TEA PEACH/LEMON	
FEVER TREE SODA / TONIC	6.00
FEVER TREE TONIC LIGHT	6.00
FEVER TREE GINGER ALE	6.00

JUICES

FRESH ORANGE JUICE	5.50
FRESH LEMONADE JUICE	5.50
FRESH MINTED LEMONADE	5.50
FRESH POMEGRANATE JUICE	7.50

BEER

BEIRUT BEER	6.00
BEIRUT BEER LIGHT	6.00
LAZIZA S.A	5.50
ALMAZA	7.00
ALMAZA ROSE	7.00
ALMAZA LIGHT	7.00
HEINEKEN	10.00

SHISHA

MOUASSAL	14.00
AJAMI	17.00

