

## HEART WARMERS

<b>Shrimp Bisque Seafood Soup شوربة القريدس</b>	<b>45</b>
Creamy shrimp soup	
<b>Lentil Soup شوربة العدس</b>	<b>30</b>
Flavoured with cumin & spices	

## SALADS

<b>Thyme Salad سلطة زعتر</b>	<b>34</b>
Green thyme, marinated tomatoes, onion, tahina vinaigrette. <b>Add grilled fish +AED 12</b>	
<b>Tomato in Arak بندورة بالערق</b>	<b>34</b>
With garlic cream & sumac (Contains Alcohol)	
<b>Tabbouleh تبولة</b>	<b>29</b>
Finely chopped parsley, mint, tomatoes, onions & burghul in lemon juice & olive oil dressing	
<b>Fattoush فتوش</b>	<b>29</b>
Mixed greens, tomatoes, onions & toasted bread with pomegranate & sumac dressing	
<b>Rocca &amp; Thyme Salad سلطة روكا وزعتر</b>	<b>28</b>
Rocket & thyme with onions & garlic lemon dressing	
<b>Garden Salad سلطة عربية</b>	<b>27</b>
Lettuce, tomato, cucumber & onions with lemon & olive oil dressing	

## COLD BAIT

<b>Hummus حمص بطحينة</b>	<b>27</b>
Mashed chickpeas in Tahini, garlic & lemon sauce	
<b>Hummus Beirut حمص بيروت مع بهارات</b>	<b>32</b>
Hummus topped with fava beans, cumin & sweet paprika	
<b>Hummus with Pine Nuts حمص مع صنوبر</b>	<b>32</b>
Hummus topped with sizzling pine nuts	
<b>Hummus with Mohammara حمص مع محمرة</b>	<b>32</b>
Chili, cashew, walnut & pine seed paste with hummus	
<b>Moutabbal متبل بانجان</b>	<b>27</b>
Grilled eggplant purée in Tahini, garlic & lemon sauce	
<b>Mohammara محمرة</b>	<b>32</b>
Chili, cashew, walnut & pine seed paste	
<b>Raheb راهب بانجان</b>	<b>30</b>
Grilled eggplant with lemon & garlic	
<b>Mousakaa مسقعة البانجان</b>	<b>32</b>
Oven baked eggplant with chickpeas, tomatoes & onions	
<b>Stuffed Vine Leaves ورق عنب بزيت</b>	<b>32</b>
Vine leaves stuffed with rice, tomatoes & herbs	
<b>Artichoke أرضي شوكي</b>	<b>28</b>
Boiled whole artichoke with a lemon & garlic sauce	
<b>Ibn AlBahr Potato إبن البحر بطاطا</b>	<b>32</b>
Charcoal baked potato, mashed with olive oil & garlic, garnished with black olives & green thyme, served with Tarator	
<b>Loubye b Zeit لوبيا بزيت</b>	<b>30</b>
Green beans in olive oil, onions, garlic & tomato	

## HOT BAIT

<b>Hot Potato بطاطا حرّة</b>	<b>28</b>
Fried potato cubes, with coriander, garlic & spices	
<b>Fried Cauliflower &amp; Eggplant قرنبيط و بانجان مقلي</b>	<b>30</b>
<b>Cheese Rolls رقائق بالجبنة</b>	<b>28</b>
<b>French Fries بطاطا مقلية</b>	<b>23</b>

## SEAFOOD BAIT

<b>Hummus Al Bahr حمص البحر</b>	<b>39</b>	<b>Fried Sardines سردين مقلي</b>	<b>39</b>
Pan fried shrimp with chili, chickpeas, cherry tomato & olive oil		Choice of fried or baked kibbe, with burghol & onions	
<b>Crispy Calamari كلماي مقلي</b>	<b>39</b>	<b>Kibbet Samak كبة سمك</b>	<b>48</b>
Served with Tartare sauce		Fried marinated shrimps, served with sweet bell pepper & coriander pesto sauce.	
<b>Grilled Squid حبار مشوي</b>	<b>45</b>	<b>Shrimp Osmalieh قريدس عثمانية</b>	<b>72</b>
Marinated & grilled, or provençal		Fried marinated shrimps, served with sweet bell pepper & coriander pesto sauce.	
<b>Local Clams محار البحر</b>	<b>45</b>	<b>Shrimp with Garlic &amp; Chili قريدس مع توم وحرّ</b>	<b>85</b>
With black pepper sauce		Sautéed shrimps with garlic, chili & olive oil, served over toasted baguette	
<b>Bizri بزري</b>	<b>95</b>	<b>Shrimp Cocktail كوكتيل قريدس</b>	<b>68</b>
Small fried sardines with Tahini sauce		Cooked shrimps served with cocktail sauce	
<b>Harra Traboulsieh حرّة طرابلسية</b>	<b>39</b>	<b>Shrimp Fatteh فتة قريدس</b>	<b>65</b>
A traditional spicy Tahina sauce from the city of Tripoli		Tahina sauce, crispy garlic bread	
<b>Harra Beirutie حرّة بيروتية</b>	<b>39</b>	<b>Fried Breaded Shrimp قريدس مقلي</b>	<b>67</b>
A Spicy tomato sauce from the shores of Beirut		<b>Bottarga بطرخ</b>	<b>110</b>
<b>Tajen Samak طاجن سمك</b>	<b>39</b>	A delicacy of salted, cured mullet fish roe/eggs	
Fish with Tahini sauce, coriander & garlic		<b>Mussels بلح البحر</b>	<b>1/2 Kg - 79 • 1 Kg - 145</b>
<b>Fish Tabbouleh تبولة سمك</b>	<b>67</b>	With your choice of Provençal, Pepper Cream or Curry sauce	
Ibn AlBahr Ceviche			



## Fish Cooking Methods

<b>Fried مقلي</b>	<b>27</b>
<b>Chargrilled Butterfly Style مشوي على الفحم</b>	<b>30</b>
Plain, Ibn AlBahr seasoning or with lemon, oil & salt	
<b>Mediterranean Style على الطريقة الشرقية</b>	<b>32</b>
Grilled & served with 'Virgin Sauce'. Kalamata olives, cherry tomato, asparagus & crispy homemade potato chips (Add AED 70)	
<b>Lemon Caper Style مع ليمون و كاير</b>	<b>28</b>
Baked with lemon, onion, garlic, tomatoes, capers, potatoes, olive oil & white wine (Add AED 70) (Contains Alcohol)	
<b>Steamed على البخار</b>	<b>32</b>
With Teriyaki sauce, ginger and spring onion (Allow 40 min for cooking)	
<b>Grilled in Sea Salt مدفون بملح البحر</b>	<b>30</b>
(Add AED 30 - allow 40 min for cooking)	

## Side Dishes

<b>Sayadieh Rice أرز صيادية</b>	<b>27</b>
<b>Majbous Rice أرز مجبوس</b>	<b>27</b>
<b>White Rice أرز أبيض</b>	<b>22</b>
<b>Steamed Vegetables خضرة على البخار</b>	<b>21</b>

## Be Shellfish...

### Spoil Yourself!

<b>Crab سلطعون</b>	<b>39</b>
Grilled plain, provençal, tandoori, curry sauce or pepper cream	
<b>Prawn قريدس</b>	<b>39</b>
Chargrilled plain, provençal, tandoori or Ibn AlBahr cashew nut seasoning	
<b>Lobster كركند</b>	<b>39</b>
Chargrilled plain, provençal, tandoori, pepper cream, Ibn AlBahr cashew nut seasoning, or thermador (Add AED 30)	
<b>Sea Urchins توتيا</b>	<b>39</b>
Seasonal, AED 32 per piece	

## Side Sauces

<b>Lemon Butter Sauce صلصة الزبدة والحامض</b>	<b>12</b>
<b>Provençal Sauce صلصة بروفنسال</b>	<b>12</b>
<b>Harra Sauce صلصة حرّة</b>	<b>17</b>
<b>Tajin Sauce صلصة طاجن</b>	<b>17</b>
<b>Curry Sauce صلصة كاري</b>	<b>17</b>

## PAELLA DAY EVERY TUESDAY

<b>Paella for two بايلا لشخصين</b>	<b>220</b>
<b>Paella for four بايلا لأربعة</b>	<b>380</b>

## A FISH FOR EVERY DISH

<b>Fish &amp; Chips فيش آند شيبس / سمك وبطاطا مقلية</b>	<b>85</b>
With our special batter	
<b>Sayadiyeh صيادية</b>	<b>85</b>
Grilled fish with rice and browned onions	
<b>Fish Majbous مجبوس بالسمك</b>	<b>85</b>
Grilled fish with spiced rice, raisins & fried onions	
<b>Fish Curry كاري السمك</b>	<b>90</b>
Served with white rice	
<b>Shrimp Curry كاري القريدس</b>	<b>105</b>
Served with white rice	
<b>Lobster Linguine لوبستر لينجويني (for 2)</b>	<b>280</b>
Whole lobster with spicy linguine	

## TOO CHICKEN TO FISH?

<b>Shish Tawouk صحن شيش طاووق</b>	<b>85</b>
Served with French fries	

## FOR OUR JUNIOR ANGLERS

<b>Fish Nuggets ناجتس السمك</b>	<b>62</b>
Served with French fries	
<b>Chicken Nuggets ناجتس الدجاج</b>	<b>58</b>
Served with French fries	



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