



KARAM AL BAHR

LEBANESE SEAFOOD
SINCE 1960

In 1960, the Karam family envisioned a bigger home for their famed kitchen secrets. A place where people could flock to taste their traditional Lebanese recipes passed on from generation to generation. It would bring together their sense of hospitality, characterized by a true dedication to sharing their culture and their generosity.

Karam Beirut was soon born after featuring an authentic Lebanese menu that catered to every taste, the plentiful dishes and the exquisite presentation combined with the excellent service are Karam's signature.

Karam Al Bahr takes on the legacy of Karam Beirut, the family's restaurant that was present in 'Hayy el Zeitunay' over 60 years ago. Karam Al Bahr features a wide range of fresh fish and exquisite Lebanese dishes that are perfect for lunch or dinner. Expect daily specials and the fresh catch section - straight from the sea and on to your plate blended in with traditional Lebanese flavors.

SALADS

Raheb Salad (296Cal)

Grilled eggplant mixed with tomatoes bell pepper, mint, onions, lemon juice Pomegranate Molasses, and olive oil

Rocca & Thyme Salad

Served with olive oil & lemon dressing

Tabbouleh Salad

Lebanese traditional salad made of chopped parsleys, tomatoes, onions, mint and burgul, olive oil and dressing lemon

Fattouch Salad

A refreshing mix of greens, tomatoes, cucumbers, sumac and toasted bread, radish, spring onions, lemon or pomegranate molasses dressing

Quinoa Tabbouleh

Mixed Chopped parsley with tomatoes, Cucumber, onions, mint, steamed quinoa, chick peas, pomegranate ,dressed with lemon juice Pomegranate Molasses, and olive oil

Rocca Beetroot Salad

Rocca, beetroot, onions, sumac, Walnuts, Tossed with olive oil and lemon dressing

Crab Salad

Crab meat served on a bed of Greens, Pomegranate, Grilled Halloumi Cheese, avocado, with Lemon oil dressing

Seafood Salad

Shrimp, octopus, calamari with green Leaves, Avocado, topped with pomegranate & chickpeas and lemon oil dressing

HOMMOS

Hommos

Chickpea purée mixed with sesame paste (tahini) and lemon juice

Hommos Beiruti

Chickpea purée mixed with sesame paste, parsleys, garlic, broad beans and olive oil

Hommos with Pine nuts

A bowl of hommos paste topped with fried pine nuts

Hommos with meat

A bowl of hommos paste topped with fried meat

Hommos Sojok

A bowl of hommos paste topped with fried sojok

Hommos with Shrimps

A bowl of hommos paste topped with sautéed shrimps

Hommos with Pesto

A bowl of hommos paste mixed with pesto sauce

Hommos with makdous

A bowl of hommos paste topped with eggplant makdous

Hommos with harra

A bowl of hommos paste topped with special spicy sauce

سلطة

32 سلطة الراهب

32 سلطة الروكا والزعر

34 تبولة

34 فتوش

40 كنوا تبولة

32 روكا وشمندر

120 سلطة السلطعون

95 سلطة ثمار البحر

حمص

29 حمص

32 حمص بيروتي

37 حمص صنوبر

40 حمص مع لحمة

37 حمص مع سجق

52 حمص بالقريديس

32 حمص بالبيستو

32 حمص بالملكدوس

32 حمص مع حارة

All prices are in UAE dirhams
and excluding of 7% Municipality fees and inclusive of 5% vat



Shellfish



Fish



Nuts



Sesame



Soy



Mustard



Milk



Gluten



Celery

COLD STARTERS

Batrakh

Smoked cod roe, served with slices of garlic and olive oil

110

Mouhamara

Mix of walnut, crumbs, pomegranate molasses, Tahina, olive oil, and chili paste

32

Moutabal

Char-grilled eggplant, mixed with sesame paste (tahini) and lemon juice

29

Vegetable Dish

A selection of fresh vegetables lettuce, tomatoes, cucumbers spring onions, radish and mint

40

Stuffed Vine Leaves

A tangy rice mixture with tomatoes, parsley, onions, mint, lemon juice and olive oil wrapped in fresh vine leaves

34

Green Beans

Cooked green beans with a savory tomato sauce

29

Eggplant Salad

A ratatouille of eggplant, tomato & chickpeas

29

Shanklish

Aged pungent goat cheese served with chopped onions, pepper parsley and tomatoes

32

Chicory Salad

Dandelion leaves cooked in olive oil and fresh onions, served with caramelized onions and lemon slices

32

Eggplant Makdous

stuffed eggplant with red pepper, chili, walnut and garlic filling.

29

Mixed Pickles

A selection of our homemade pickles

29

Fish Tajin Hamour

fish chunks served with Tahina Sauce & onions

55

مقبلات باردة

بطرخ

محمرة

متبل

جاط خضرة

ورق عنب

لوبية بزيت

مسقعة

شكليش

هندبه

مكدوس الباذنجان

كيس مشكل

سمك الطاجن



Shellfish



Fish



Nuts



Sesame



Soy



Mustard



Milk



Gluten



Celery

جميع الاسعار بالدرهم الاماراتي
لاتشمل ضريبة البلدية وتشمل ضريبة المبيعات

RAW BAR

Fish Tartar

King fish raw mixed with capers, onion, Red Radish, and Avocado, on a bed of rocca leaves, with olive oil and lemon dressing.

109

About Sin Marinated

Raw King fish "SASHIMI", with Capers and Ginger pickles, Served with spicy soy dressing.

89

RAW MEAT SPECIALITIES

Raw meat Kebbeh

Mixture of raw meat and bulgur

49

Raw meat Tebleh

Raw meat paste

49

Kebbeh Ourfaliyyeh

Spicy mix of raw meat and bulgur sprinkled with pine nuts

49

Selection of Raw Meat Platter

Kebbeh nayyeh, kebbeh ourfaliyyeh and tebleh

79

SOUPS

Lentil Soup

Cooked orange lentil with onions, garlic, carrots in olive oil, served with crouton and lemon wedges

32

Vegetable Soup

A vitamin rich soup made of mixed fresh vegetables

32

Seafood Soup

A rich soup of seafood mix

44

مقبلات نيّة

تارتار السمك

أبو سن نيء

لحومات نيّة

كبة نيّة

تابلة

كبة اورفلية

نيه مشكل

شوربة

شوربة عدس

شوربة الخضار

شوربة المأكولات البحرية

All prices are in UAE dirhams
and excluding of 7% Municipality fees and inclusive of 5% vat



Shellfish



Fish



Nuts



Sesame



Soy



Mustard



Milk



Gluten



Celery

HOT STARTERS

Grilled Halloumi

Freshly grilled halloumi Cheese , flavored with Pesto sauce, served with tomato, Cucumber, and mint

35

Sojok

Spicy sausages sautéed with Garlic, onion, bell pepper, Tomato and lemon juice

39

Makanek

Flamed Lebanese sausages with Pomegranate Molasses

39

Birds (6)

Pan fried birds with pomegranate sauce

119

Chicken Liver

Marinated chicken liver, sautéed with pomegranate, garlic and lemon juice garlic & lemon juice

39

Potato Harra

Fried potatoes cubes, mixed with chopped garlic and coriander with green chili

32

French Fries

Fried potatoes

29

Shrimps Pesto

Sautéed Shrimps with garlic, mushrooms, and creamy pesto sauce.

69

Shrimp Provençal

Sautéed butterfly shrimp with garlic, coriander and lemon

69

Samkeh Harra

Grilled fish filet topped with spicy sesame paste mixture and nuts

70

Fried Fish Kebbeh

Minced fish with crushed wheat, filled with saffron flavored onion and bell pepper, fried and served on a bed of tajen.

53

Shrimp Rolls

Dip fried shrimp rolls serve with sweet Chili sauce

58

Shrimp Harra

Sautéed shrimp dipped in spicy sauce

69

Shrimp Soya Sauce

Sauteed shrimp dipped in soya sauce

69

مقبلات ساخنة

حلوم مشوي

سجق

مقانع

عصافير (٦)

سودة الدجاج

بطاطا حرّة

بطاطا مقلية

قريدس بالبستو

قريدس بروفنيسال

سمكة حرّة

كبة سمك مقلي

لفائف الروبيان

روبيان حرّ

روبيان بالصويا



Shellfish



Fish



Nuts



Sesame



Soy



Mustard



Milk



Gluten



Celery

جميع الاسعار بالدرهم الاماراتي
لاتشمل ضريبة البلدية وتشمل ضريبة المبيعات

HOT STARTERS

Fried Calamari

Calamari Fried & served with Tartar sauce

58

Calamari Provencal

Sautéed Calamai in lemon, garlic, & coriander sauce

58

Octopus Provencal

Sautéed Octopus chunks in lemon, garlic, & coriander sauce

69

Mussels Provencal

Sautéed Mussels in lemon, garlic, coriander sauce and mushrooms

69

Grilled Calamari

Calamari grilled & served with special sauce

58

Fried Fish Bizre-Seasonal

Crispy fried fresh bezre served with tarator lemon sauce

48

Squid Ink

Squid, cooked & served in its own ink sauce

53

Fried Herbed Shrimps

Deep fried breaded Shrimps with herb special sauce

65

Makanek Fish

Lebanese fish sausage flamed with lemon juice

48

Sojouk Fish

Lebanese spicy fish sausage flamed Garlic, onion, bell pepper, Tomato and lemon juice

48

Samak Ras Asfour

Sautéed sea bass fillet cubes, with garlic, Parsley, Butter and lemon juice

69

Samak Ras Asfour with pesto

Sautéed sea bass fillet cubes, with garlic, Parsley, Butter and pesto sauce

69

FATTEH

Hommos Fatteh

Chickpeas smothered with warm yogurt and topped with fried bread, ghee, paprika and pine nuts

40

Eggplant fatteh

Fried eggplant chunks, smothered with warm yogurt and topped with fried bread, ghee, paprika and pine nuts

40

Quinoa Shrimp Fatteh

Pan-fried shrimps smothered with warm yoghurt, quinoa & topped with fried bread & pines

55

مقبلات ساخنة

كالامار مقلي

كالاماري بروفنسال

أخطبوط البروفنسال

بلح البحر بروفنسال

كالاماري مشوي

بزي

حبر الحبار

روبيان مقلي

مقانع السمك

سمك سجق

سمك رأس عصفور

سمك راس عصفور بالبستو

فتة

فتة حمص

فتة باذنجان

فتة القريديس الكينوا

All prices are in UAE dirhams
and excluding of 7% Municipality fees and inclusive of 5% vat



Shellfish



Fish



Nuts



Sesame



Soy



Mustard



Milk



Gluten



Celery

PASTRIES

Pastries Selection



2 cheese rolls, 2 sambousik, 2 fatayer bel fern, 2 kebbeh.

59

Cheese Rolls



Cheese Rolls grilled or deep fried

32

Sambousik



Deep fried dough stuffed with minced meat, onions and pine nuts

32

Fatayer Bel Fern



Baked dough stuffed with spinach, onions, sumac and tomatoes

29

Kebbeh



Deep fried kebbeh balls stuffed with minced meat, onions and pine nuts

35

FROM THE GRILL

Meat Skewers

Pieces of Veal filet, marinated and grilled on skewers

75

Shish Taouk

Chicken chunks marinated in lemon juice and garlic, served with French Fries and garlic sauce

65

Lamb Cutles

Grilled marinated spicy lamb cutlets

95

Mixed Grill Skewers

A selection of meat, taouk and kafta grilled on skewers

85

Mixed Grill



A selection of grilled shrimps, lamb cutlet fish hamour chunks & taouk

115

Fish Skewers



Grilled marinated hamour fish chunks served with Sautéed Vegetables and tartar sauce

72

Grilled Baby Chicken 1/2

Marinated and grilled half chicken served with French Fries and our home-made garlic sauce

65

Kafta Halabiyyeh Skewers

Minced lightly-spiced lamb, grilled on skewers

59

Kafta Kheshkhash

Minced lamb, grilled on skewers, Served with Spicy Tomato Sauce

59

معجنات

تشكيلة معجنات

رفاقات

سنبوسك

فطاير بالفرن

كبة أقراص

مشاوي

لحمة مشوية

شيش طاووق

كستلته

مشوي مشگل

مشوي مشگل

أسياخ السمك

فروج 1/2

كفتة حلبية

كفتة خشخاش



Shellfish



Fish



Nuts



Sesame



Soy



Mustard



Milk



Gluten



Celery

جميع الاسعار بالدرهم الاماراتي
لاتشمل ضريبة البلدية وتشمل ضريبة المبيعات

FISH DISPLAY

(Fried, baked or salt-baked)

Check our daily arrivals

الأسماك تحقق من وصولنا اليومي

مقلي أو مخبوز أو مخبوز بالملح

SPECIALTIES

lobster Thermidor



Whole lobster in Thermidor sauce, served with white rice

265

Sea Bass with Walnut Crust



Sea Bass fish filet, oven baked & covered with walnut crust

135

Salmon Steak



Oven baked Salmon Steak, laid on a bed of sautéed spinach and potato slices

120

Shrimp Curry



Medium sized shrimp tossed savory curry sauce, white rice on the side

89

Fish Curry



Hamour fish chunks tossed savory curry sauce, white rice on the

89

Breaded fish filet



Fish fillet battered & fried to a crisp, served with French Fries coleslaw salad, And tartar sauce.

135

Sea Bass Thermidor



Sea Bass fish filet in Thermidor sauce, served with white rice

135

الأطباق المميّزة

ثيرميدور

سيباس البحر مع قشرة الجوز

شريحة لحم السلمون

كاري الروبيان

كاري السمك

سمك فيليه

سيباس البحر ترميدور

All prices are in UAE dirhams
and excluding of 7% Municipality fees and inclusive of 5% vat



Shellfish



Fish



Nuts



Sesame



Soy



Mustard



Milk



Gluten



Celery

DESSERTS

Tarte Debes bil Tahini

Home-made special cake with halawi topped with debes ice cream and tahini

33

Ghazel EL Banet

Ghazel El Banet with vanilla ice cream, pistachios

33

Baklawa Mix

Assorted plate of baklava made with paper-thin dough and various fine nuts

35

Cheese Knefe

Melted cheese drizzled with sugar syrup and fresh kaake

35

Ice Cream

Traditional flavor

31

Halawet el jibne

Ashta cream wrapped in a sweet cheese & semolina dogh

33

Mhalabiyeh

Velvety milk pudding with a hint of rosewater decorated with pistachio

28

Mafrouke

Mafrouke dough topped with Achta and Honey

33

Ashta with Banana and Honey

Lebenaese-style clotted cream topped with honey and banana

33

Watermelon

34

حلويات

تارت دبس بالطحيني

غزل البنات وسحلب

بقلاوة مشكل

كنافة بالجبنة

بوطة عربية

حلاوة الجبن

المهلبية

مفروكة

قشطة مع الموز والعسل

بطيخ



Shellfish



Fish



Nuts



Sesame



Soy



Mustard



Milk



Gluten



Celery

جميع الاسعار بالدرهم الاماراتي
لاتشمل ضريبة البلدية وتشمل ضريبة المبيعات

FRESH JUICES

Orange	27
Apple	27
Orange Carrot	27
Carrot	27
Watermelon	27
Lemonade with mint	27
Lemonade	27
Pomegranate	39

COLD DRINKS

Soft drinks	17
Jellab	20
Ayran Yoghurt	18
water 1/2	10
Mineral water	20
Sparkling water	35
Sparkling water 1/2	15
Energy Drink (Red Bull)	40
Non Alcoholic Beer	29
Non-Alcoholic Cocktail	35

عصير طازج

عصير برتقال
عصير التفاح
عصير الجزر والليمون
عصير الجزر
عصير البطيخ
عصير الليموناضة
والنعناع
عصير الليموناضة
عصير الرمان

مشروبات باردة

مشروبات غازية
جلاب
عيران
مياه ٢/١
مياه معدنية
مياه غازية
مياه غازية ٢/١
مشروب الطاقة
بيرة خالية من الكحول
كوكتيل خالي من الكحول

All prices are in UAE dirhams
and excluding of 7% Municipality fees and inclusive of 5% vat



Shellfish



Fish



Nuts



Sesame



Mustard



Milk



Gluten



Celery

HOT DRINKS

مشروبات ساخنة

Espresso	17	أسبرسو
Double Espresso	24	أسبرسو دوبل
Cappucino	22	كابوشينو
White Coffee	17	قهوة بيضاء
Assorted Tea	19	شاي
Lebanese Coffee	17	قهوة لبنانية
Double Lebanese Coffee	24	قهوة لبنانية مزدوجة
Cafe Latte	22	كافيه لاتييه
Machiato	19	ماكياتو
American Coffee	19	القهوة الأمريكية

SHISHA

أرغيلة

Moassal	89	أرغيلة معسل
---------	----	-------------



Shellfish



Fish



Nuts



Sesame



Soy



Mustard



Milk



Gluten



Celery

جميع الاسعار بالدرهم الاماراتي
لاتشمل ضريبة البلدية وتشمل ضريبة المبيعات