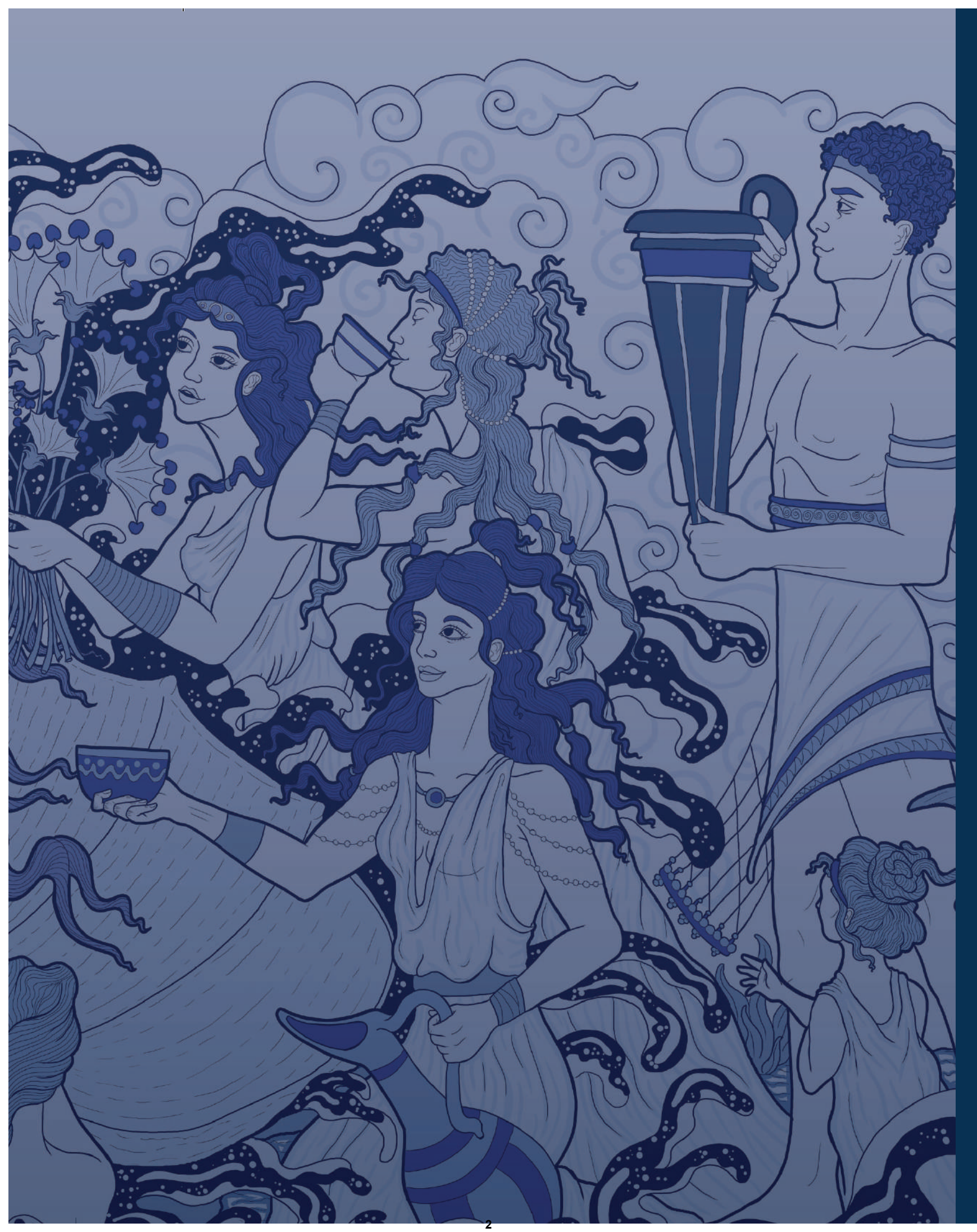


أم شريف
EM SHERIF
SEA CAFÉ





بيننا خبز و ملح

*Bread and salt depict the rapprochement and alliance between people
that happens over a shared meal; breaking bread.*

Em Sherif Sea Café is a Lebanese Mediterranean seafood restaurant
that pays a culinary homage to the earth and sea- to create a refined
fare prepared with the freshest and finest ingredients our region has to offer.

Founder (and Sherif's mother) Mireille Hayek, wants this meal
to remind you of ones shared around her own dinner table;
a glimpse into "la vie Libanaise".

Welcome Home. Welcome to Em Sherif Sea Café.

SAJ

Zaatar 31

Thyme, sesame and sumac
mix on whole-wheat flatbread

Jebneh 38

Lebanese cheese, wild zaatar, olive
on whole-wheat flatbread

Kishk 38

Dried spiced yoghurt and sesame
on whole-wheat flatbread

Mix 42

Saj bread

SALATA

Banadoura Khair 48

Chopped cucumber, tomato,
coriander, spring onion,
lemon oil

Fattoush 53

Lebanese chopped salad, crispy
Lebanese bread, pomegranate
molasses

Tabbouleh 53

Finely chopped parsley, tomato salad,
lemon oil

Seafood and Cabbage 76

Cabbage, calamari, shrimp,
cilantro, ginger-lemon dressing

Kale Freekeh 61

Kale, freekeh, confit red grape, bulghari
cheese, walnut, dill, cherry
vinegar dressing

Artichoke 85

Artichoke, confit leek, chives, lemon
mustard dressing

COLD MEZZE

Hummus 43

Chickpea dip, tahini,
lemon juice, olive oil

Mutabbal 43

Smoked aubergine, tahini,
fresh pomegranate

Potato Mash 42

Potato mash, garlic confit, onion confit,
wild zaatar, olives, sumac

Samak Tajin 75

Sea Bass, citrus tahini sauce,
kumquat, radish

Samke Beyroutiyeh 75

Sea Bass, roasted bell pepper sauce,
chili, cilantro

Fattet Kraydis 69

Marinated sauteed shrimp,
yoghurt, kadaif, chili oil

Battrakh 75

Sliced bottarga, wild zaatar, garlic
chips, lemon zest, extra virgin
olive oil

Banadoura Shanklish 55

Thinly sliced heirloom tomato, basil oil,
chive, shanklish cheese

Batenjen 43

Fried aubergine, pomegranate
molasses, parsley, garlic

NAYY

Tuna Carpaccio 90

Thinly sliced yellow fin tuna, garlic
chips, tomato water, confit tomato,
olive basil

Sea Bass 78

Diced Sea Bass, pomegranate,
pickled onion, cilantro

Yellowtail Carpaccio 93

Thinly sliced yellowtail,
garlic lemon, green chili, radish,
chives

Wagyu Beef Carpaccio 132

Thinly sliced wagyu beef, cammouneh,
extra virgin olive oil

Moujarmash Wagyu 143

Lebanese beef tartar, pickled cucumber,
green chili, basil, chips sumac

HOT MEZZE

Wagyu Hummus 121

Sauteed wagyu beef, chickpea dip,
tahini, lemon juice, olive oil (A)

Mutabbal Kraydis 71

Marinated sauteed shrimp, smoked
aubergine dip, tahini, cilantro

Kibbet Samak 83

Sea Bass and bulgur pie, caramelized
onion, tahini, radish, purslane

Warm Sea Bass 79

Thinly sliced sea bass mi-cuit, garlic
lemon, fresh truffle, chives

Arnabeet 57

Roasted cauliflower, tahini, parsley,
parsley oil, muhammara

Samak Ras Asfour 78

Diced Sea Bass, summac, lemon ginger,
parsley

Kraydis Harr 69

Sauteed shrimp, chili, garlic, ginger

Kraydis Bil Kuzbara 69

Sauteed shrimp, coriander,
garlic, lemon

Calamari Bil Kuzbara 73

Sauteed calamari, coriander,
garlic, lemon

Ginger - Lemon Octopus 95

Sauteed octopus, lemon, ginger, garlic

Calamari Mekli 74

Breaded calamari, chili, lemon, tartar dip

Batenjen Bil Foron 64

Gratinated aubergine, wild zaatar,
bulghari cheese, basil, tomato

Batata Harra 46

Spicy potato wedges, coriander

Sardine Bizzri 76

Japanese Wagyu A5 280

served on Himalayan Salt

SIDES AND SAUCES

Lemon Rice 27

Tomato Rice 27

Oriental Rice 38

Caramelized Onion Rice 33

French Fries 38

Mashed Potato 42

Green Peppercorn Sauce (A)

Zaatar and Herb Sauce

MAINS

Grilled Butterfly Sea Bass 160

Leafy greens, tomato confit, Kalamata Olive

Siyyadiyeh 160

Caramelized onion rice, sea bass, crispy onion

Pan Fried Sea Bass 160

Almond crusted pan fried sea bass, mizuna, cherry tomato

Shawarma Samak 154

Marinated sea bass, onion, parsley, sumac, tahini lime pickled cucumber. "Plated or wrapped"

Fresh Fish Burger 116

Crispy Sea Bass, tartar sauce, mature cheddar, brioche bun

Lobster Linguine 190

Fresh lobster, confit tomato, basil, parsley, bisque

Heirloom Tomato Paccheri 108

Tomato sauce, extra virgin olive oil, confit tomato, basil

Moghrabiyet El Bahr 165

Sauteed calamari, shrimp, sea bass, saffron moghrabiyeh

OFF THE GRILL

FROM THE SEA

Octopus 190

Octopus legs, roasted pepper and pine nuts dip

Grilled Calamari 105

Red chili, dill, chives, extra virgin olive oil, lemon

Marinated Tiger Shrimp 192

Garlic, chili, wild zaatar

FROM THE LAND

Tenderloin Wagyu MB5 (200g) 369

Ribeye Black Angus MB2 (300g) 320

Marinated Lamb Chops 255

Coriander and mint yoghurt

Striploin Black Angus (250g) 361

Aged Ribeye Wagyu MB5 (300g) 494

Aged Tomahawk Black Angus (1.7kg) 1100

Ribeye Wagyu MB5 (300gr) 360

Marinated corn fed baby chicken 120

Whole marinated baby chicken, garlic dip

FISH MARKET

Check our fresh fish display.
Market price, by weight.

Catch Of The Day

Oven-baked in a sea salt and herbs crust.

Grilled

Raw

Fried



(A) Contains Alcohol

Prices are inclusive of all taxes and %5 VAT

SWEETS

- Honey Cake 53
- Coconut Milk Cake (A) 53
- Molten Chocolate Cake 53
Chocolate shavings, caramelized cacao nibs
- Orange Nammoura 46
Orange semolina cake
- Salted Caramel Puff Pastry 57
Salted caramel cream, caramel popcorn
- Em Ali 61
Puff pastry in vanilla infused milk, caramelized nuts
- Ashta Osmaliyeh 71
Ashta ice cream and kadaif
- Rose Haytaliyeh 57
Creamy milk pudding, rose syrup, pistachio, rose ice cream
- Sorbet Soft Serve 61
Lemon or Wild berries
- Seasonal Fruit Plate 71
- Chocolate Spread Saj 53
Hazlenut chocolate spread on whole wheat flatbread

SHISHA

- Ajami 155
- Mouassal 140

HOT BEVERAGES

- Lebanese Coffee 30
- Decaffeinato 25
- Espresso 25
- Nespresso 29
- Doppio 32
- Macchiato 30
- Latte 35
- Irish Coffee 35
- Orange Blossom 25
- Canarino 25
- Tea and Infusions 25

COLD DRINKS

- Evian Sparkling 330ml 31
- Evian Sparkling 750ml 37
- Evian Still 330ml 22
- Evian Still 750ml 37
- San Pellegrino 250ml 22
- San Pellegrino 750ml 35
- Aqua Panna 500ml 27
- Aqua Panna 750ml 37
- Homemade Iced Tea 45
- Soft Drinks 23

JUICES

- Apple 39
- Orange 39
- Carrot 39
- Pomegranate 39
- Lemonade 39
- Minted Lemonade 39
- Orange Blossom Lemonade 39

MOCKTAILS

- Beast Mode 45
Honey, passion fruit, calamansi
- Mongolian Ice Tea 45
Spiced tea, coconut milk
- Silk Road Sangria 45
House made sangria mix, elderflower tonic
- Vita C 45
Grapefruit, apple, lime, honey, kale, kiwi
- About Thyme 45
Wild zaatar syrup, lemon, orange blossom, soda, aquafaba
- Pink 75 45
Rose water, grape, sour mix

