

Al-Sayyad



Cold Mezzah & Starters

Hommous Bil Tahina	28
Chickpeas dip with tahina, lemon juice and garlic	
Hommous Harra	30
Hommous bil tahina with sweet chili paste and lemon juice	
Moutabal	28
Grilled eggplant blended with tahina, olive oil and garlic	
Tabouleh	28
Chopped parsley salad with tomato, onion and bourghul	
Fattouch	28
Cucumber, lettuce, tomato, parsley, radish, onion, rocca, Colored capsicum, mint, sumac and pita croutons	
Jalapeno Stuffed with Cheese	35
Lettuce, rocca, black olives and olive oil	
Zeytoun Salad	35
Grilled olives, lettuce, rocca, tomato, parsley, caper and olive oil	
Rocca Salad	28
(Locally known as Jarjir) served with finely sliced onions, Tomato, sumak, olive oil and lemon dressing	
Rocca Parmesan Salad	32
Rocca, mushrooms with olive oil and lemon dressing, Parmesan cheese and cherry tomato	
Waraq Enab	35
Grape leaves stuffed with rice, tomato, onion, parsley and mint	
Fish Tajin	35
Hammour fish chunks with tahina sauce, caramelized onion and pine seeds.	
Hammour Tartar (Raw)	50
Hammour fillet tartar with green, yellow and red capsicum, lemon juice, Smoked mayo and olive oil	
Potato Kebbe	28
Hand mashed potato, bourghul, tahina, herbs, pomegranate, pine seed and olive oil	
Mouhamara	30
Finely crushed bread crumbs mixed with olive oil, sweet chili paste and walnuts	

Labneh with Grilled Olives	28
Yogurt drained of water with grilled olives, parsley and olive oil	
Eggplant Mousakaa	28
Oven baked grilled eggplant, chickpeas, tomato and olive oil	
Shrimps Harra	55
Fried shrimps with spicy tomato and herbs sauce	
Prawns Caesar Salad	55
Romaine lettuce with parmesan cheese, Herb garlic croutons topped with grilled prawns	
Chicken Caesar Salad	50
Romaine lettuce with parmesan cheese, Herb garlic croutons topped with grilled chicken breast	
Prawns Cocktail	55
Boiled prawns served with cocktail sauce	
Scotish Smoked Salmon	60
Slices of smoked salmon served with onion, lemon and caper	
Rahib Salad	28
Grilled eggplant with parsley, tomato, mint, Green pepper, onion, garlic, lemon and olive oil	
Eggplant Kebbe	45
Meat kebbe stuffed with eggplant moutabal and pomegranate seeds	
Pumpkin Kebbe	30
Mixed pumpkin with borgul and herbs, cooked with flavored onions	
Eggplant Yogurt	30
Fried eggplant with yogurt and garlic	
Cauliflower and Tahina	28
Fried cauliflower with tahina sauce	

Hot Appetizers

Hommous with Meat	45
Hommous topped with finely diced sautéed lamb and pine nuts	
Mix Fatayer	45
Spinach fatayer, meat sambousek, meat kebbeh and cheese roll	
Cheese Rolls	40
Akkawi cheese and spices in roll	
Cheese Rolls with Basterma	40
Akkawi cheese and basterma in roll	
Meat Sambousek	35
Lebanese savoury pastries filled with meat, onions and pine nuts	
Spinach Fatayer	35
Lebanese savoury pastries filled with spinach, onions and sumac	
Meat Kebbeh	45
Kebbeh balls stuffed with a mixture of minced beef, sautéed onions and pine nuts	
Seafood Kebbeh	50
Kebbeh balls stuffed with seafood, sautéed onions and pine nuts	
Grilled Halloumi	35
Halloumi cheese sliced and grilled	
Chicken Liver	35
Pan fried chicken liver served with grenade molasses or garlic and lemon juice	
Toshka Arayes	50
Arayés kofta with halloumi cheese in pita bread	
Kofta Arayes	45
Kofta in pita bread grilled	
Shrimps Rolls	50
Shrimps and Asian vegetables stuffed in roll	
Potato Harra	30
Cubes of fried potato with chili powder, coriander, garlic and lemon	
Prawns Baklawa	45
Wrapped fried prawns with baklwa dough and sauce	
Calamari	50
Served grilled or batter fried	
French Fries	20

Soup

Al Sayyad Fish Soup	45
Mixed seafood with vegetables and tomatoes	
Lentil Soup	35
Mashed lentil with carrot and cumin	
Boston Chowder Seafood Soup	45
Mixed seafood with vegetables and cream	

Seafood Platters

Lobster Thermidor	260
Lobster meat, mushroom, saffron rice cooked with béchamel sauce and topped with cheese	
Mix Grill Seafood	260
Grilled lobster, hammour, prawns and calamari	
The Diplomat	260
Lobster with bechamel sauce, grilled hammour fillet and prawns	
Live Lobster from our tank	270
Cooked to your liking (poached, fried, thermidor)	
Duo Prawns & Hammour	190
Grilled prawns and hammour fillet	
Duo Lobster & Hammour	250
Grilled lobster tail and hammour fillet	
Grilled Prawns	130
With grilled vegetables, potato wedges, lemon sauce	
Fried Prawns	130
With grilled vegetables, French fries and tartar sauce	
Prawns or Hammour Curry	130
Gulf prawns or hammour in Asian curry served with steamed rice	
Seafood Penne	85
Penne pasta with shrimps, calamari, hammour and mussels	

All seafood dishes are served with grilled vegetables and a choice of rice or French fries.

Grilled Fish

Grilled Hammour	125
Grilled fillet of hammour fish	
Grilled Hammour Qatari Style	125
Grilled fillet of hammour fish with spices blend	
Hammour Sayyadiya	125
Filet of hammour with brown rice, crispy onion and pine seeds	
Samke Harra	125
Grilled fillet of hammour fish topped with tomato chili sauce	
Hammour Tajin	125
Grilled fillet of hammour fish with tajin sauce, coriander and pesto	
Salmon Fillet	125
Grilled salmon fillet topped with pesto	

All grilled fish dishes are served with grilled vegetables and a choice of rice or French fries.

Fried Fish

Sherry	90
Sultan Ibrahim	90
Zubeidy	90
Mix Fried Fish (Good for 2 persons)	170
Sultan Ibrahim, zubaidi, sherry	
Fish and Chips	125
Fried fillet of hammour with tartar sauce and French fries	

All fried fish dishes are served with fried bread, French fries and tahina sauce.

From The Charcoal Grill

Shish Taouk	90
Grilled skewered pieces of marinated chicken	
Shish Kabab	120
Grilled cubes of lamb fillet	
Kofta	100
Minced lamb meat, parsley, onion and spices	
Lamb Chops	135
Marinated and charcoal grilled lamb chops	
Lamb Chops Orfali	135
Marinated and charcoal grilled lamb chops with chili paste	
Platter of Mix Grill	135
Platter of kofta, shish taouk, shish kabab and lamb chops	
Half Grilled Chicken	85
Charcoal grilled boneless half chicken	
Al Sayyad Grilled Chicken	85
Marinated with inhouse made mix of spices and herbs	

All charcoal dishes are served with French fries.

Desserts

Sticky Dates Pudding with Mastic Ice Cream	45
Caramel sauce	
Cardamom Cake with Rahash Ice Cream	45
Milk chocolate sauce	
Chocolate Fondant with Peanut Butter Ice Cream	45
Rice Crème Brulee	40
Homemade Special Ice Cream (1 scoop)	15
Mastic, jellab, dates, rahash	
Cheese Kunafa	35
Umm Ali	35
Exotic Fruits Cuts	35

Beverage Menu

Freshly Squeezed Juices

Orange	28
Mango	28
Watermelon	28
Carrot	28
Lemon	28
Cocktail	28
Kiwi	28
Lemon with mint	28

Chilled Juices

Apple	16
Tomato	16
Orange	16
Pineapple	16
Mango	16
Cocktail	16

Mineral Water

Local mineral water small	14
Local mineral water large	20
Via by Tannourine Lebanese mineral water 1 l	24
Evian water 330ml	20
Evian Water 750ml	24

Sparkling Water

Perrier water 330ml	18
Perrier water 750ml	24

Mocktails

Mojito	30
Fresh lime, mint leaves, brown sugar, seven up	
Melon Storm	30
Watermelon juice, mint leaves, lemon juice, tonic water	
Jamaica	30
Orange juice, pineapple juice, grenadine syrup	
Berrylicious	30
Fresh blackberry, sweet and sour mix	
Blue Lagoon	30
Sweet and sour mix, blue curacao	
Cranberry Sparkler	30
Cranberry juice, ginger ale-splash, grenadine syrup	
Coconut Hug	30
Orange juice, pineapple juice, coconut powder, blue curacao	
Passion for Life	30
Orange juice, strawberry, banana, passion fruit syrup	
DC Special	30
Sweet and sour mix, pineapple juice, mint leaves, fresh lime	
Arabian Heights	30
Coffee, chocolate ice cream, vanilla syrup, caramel syrup, cardamon powder	
Rocca Menthe	30
Rocca leaves, sweet & sour mix	
Lavender Lemonade	30
Fresh lemonade juice, lavender syrup	

Soft Drinks

Pepsi	16
Diet Pepsi	16
7 up	16
Diet 7 up	16
Mirinda Orange	16

Milk Shakes

Banana	28
Vanilla	28
Chocolate	28
Strawberry	28
Mastic	28
Jellab	28
Dates	28
Rahash	28

Coolers

Soda	15
Tonic	18
Ginger Ale	18
Red Bull Energy Drink	20

Homemade Ice Tea

Raspberry	28
Sparkling	28
Sweet Peach	28
Mojito	28
Lemon & Peach	28

Hot Beverages

Freshly Brewed Coffee	20
Nescafe	20
Turkish Coffee	20
Cappuccino Classic	22
Cappuccino Infinity	26
Café Latte	22
Hot Chocolate	24
Lavender Hot Chocolate	24
Single Espresso	20
Double Espresso	24
Espresso Lungo	20
Tea Pot	
Red / Mint / Green / Lemon / Chamomile	
Miramiya / Anise / Yansoun / Zaatar / Hibiscus	
Small	20
Medium	30
Large	35
Moroccan	
Small	25
Medium	30
Large	35