



ميس الفانم  
Mais Alghanim

# Our Story

The origin of Mais Alghanim Restaurant dates back to 1953 when our founding father Edmond Barakat, fondly known as Abu Emile, opened a staff cafeteria for the employees of Yusuf Ahmed Alghanim & Sons Co., duly called “Alghanim Mess”.

This was the beginning of a long-lasting relationship between Kuwaiti & Expatriate communities and the late Abu Emile and his “Mess”. In a short time, the cafeteria became a meeting place for all, serving complete meals and offering outside catering and take away services, transforming the humble canteen into a full-fledged restaurant.

In 1974, Emile Barakat, Edmond’s eldest son presided over the restaurant from his late father. Driven by his father’s vision to develop and expand the business, and under his leadership, the restaurant moved to the old Kuwait television station, a large spacious property that was transformed into a warm family eatery. It was in that same year in 1987 that the name of the restaurant was changed from “Mess Alghanim” to “Mais Alghanim”.

Famous for its unique commitment to hospitality and delicious homemade style food, Mais Alghanim continued to gain popularity and great acclaim as the years went by.

In 2003, the restaurant moved to its present flagship location, a building of traditional Kuwaiti design, preserving the heritage and authentic tradition of the brand.

To better serve the growing customer demand, Mais Alghanim proudly opened its second restaurant in Mahboula in 2010 and expanded the “To Go” takeaway and delivery outlets throughout the State of Kuwait.

Remaining true to the founder’s vision, the second and third generations of the Barakat family thrive to continue the journey with the same spirit and passion that he envisaged; to welcome you with Genuine Hospitality and Great Food.

*One Family, Same Values,  
Through Generations, Serving Kuwait,  
65 Years...*



Edmond Barakat (Abu Emile)



Emile Barakat (Abu Edmond)

## *Staying True to our Principles*

During the restaurant’s 65-year history, it has continuously evolved to meet current trends and demands.

Much of Mais Alghanim’s continuous success is attributed to its unwavering commitment to its principles: serving Exceptional Quality, providing Outstanding Service, and offering Value for Money meals, thus meeting and exceeding our customers’ expectations for a restaurant they know and love.



Fresh Juices



Cold Beverages

Fresh Juices

Lemon with Mint	1.450
Orange	1.450
Apple	1.450
Carrot	1.450
Lemon	1.450
Kiwi	1.450

Juices

Cocktail	1.500
Banana with Milk	1.450
Mango	1.450
Pink Lemonade	1.450
Strawberry	1.450



Juices

Cold Drinks

Soft Drinks	0.950
Mais Cooler	4.500
Jallab	1.100
Ice Tea	0.850
Red Bull Energy Drink (Not served below 18 years)	1.450
Red Bull Sugar Free (Not served below 18 years)	1.450
Carbonated Water	0.950
Non Alcoholic Beer	0.950
Yogurt Drink Glass	0.950
Yogurt Drink Pitcher	3.450
Mineral Water 0.5 Ltr	0.650
Mineral Water 1.5 Ltr	0.950
New Imported Water 0.750 Ltr	1.450



Mais Cooler





Vegetable Soup

Chicken Vermicelli Soup

Pumpkin Soup

Chicken Corn Soup

*Soups*



Lentil Soup

Chicken Soup

## Soups

Chicken Soup	1.150
Lentil Soup	1.150

## Soup of the day

Monday	
Pumpkin Soup	1.150
Tuesday	
Potato Soup	1.150
Wednesday	
Vegetable Soup	1.150
Thursday	
Chicken Corn Soup	1.150
Friday	
Chicken Vermicelli Soup	1.150
Saturday	
Tomato Soup	1.150



Potato Soup

Tomato Soup



# Salads



Fattoush

## Fattoush

Tomatoes, Cucumber, Lettuce, Parsley, Mint, Bakli, Green Bell Peppers, Radish, Toasted Arabic Bread, Summak, Olive Oil & Lemon Dressing. 1.550

## Lebanese Salad

Tomatoes, Cucumber, Lettuce, Mint, Bakli, Parsley, Spring Onion, Rocca, Zaatar, Radish, Baked Bread Roll, Summak, Olive Oil & Lemon Dressing. 1.200

## Fine Chopped Salad

Tomatoes, Cucumber, Carrots, Lettuce, Parsley and Mint with your choice of our Special Mayo Dressing or Traditional Olive Oil & Lemon Dressing. 1.200

## Coleslaw Salad

Cabbage, Carrots & Mayonnaise Dressing. 1.200

## Rocca Beetroot Salad

Rocca, Beetroot, Olive Oil & Lemon Dressing. 1.250

## Rocca Salad

Rocca, Tomatoes, Onion, Olive Oil & Lemon Dressing. 1.250

## Beetroot Salad

Beetroot, Olive Oil & Lemon Dressing. 1.250



Rocca Beetroot Salad



Lebanese Salad

## Tabbouleh

Parsley, Tomatoes, Mint, Onion, Burghul, Olive Oil & Lemon Dressing. 1.550

## Vegetable Platter

Tomatoes, Cucumber, Lettuce, Rocca, Mint, Carrots, Cabbage, Radish, Green Bell Peppers & Green Chili Peppers. 1.650

New

## Date Avocado Salad

Lollo Rosso & Lollo Bianco Lettuce, Fresh Dates, Avocado, Almonds and Date Molasses Dressing. 1.950



Date Avocado Salad



Fine Chopped Salad



Tabbouleh



Fattoush Mais Alghanim



Rocca Zaatar Salad



Shrimp Caesar Salad

## Gourmet Salads

### Fattoush Mais Alghanim

Tomatoes, Cucumber, Lettuce, Parsley, Mint, Bakli, Green Bell Peppers, Zaatar, Radish, Spring Onion, Fried Lebanese Bread, Summak, Garlic, Olive Oil & Lemon Dressing. 2.450

### Rocca Zaatar Salad

Rocca, Zaatar, Tomatoes, Onion, Feta Cheese, Garlic, Summak, Olive Oil & Lemon Dressing. 2.450

### Caesar Salad

Romaine Lettuce, Croutons, Parmesan Cheese & Caesar Dressing. 2.450

### Shrimp Caesar Salad

Grilled Shrimp, Romaine Lettuce, Croutons, Parmesan Cheese & Caesar Dressing. 3.750

### Chicken Caesar Salad

Marinated Grilled Chicken Breast, Romaine Lettuce, Croutons, Parmesan Cheese & Caesar Dressing. 2.750



# Cold Appetizers

## Hummus

Chickpeas, Tahina & Lemon Juice. 1.200

## 🌶️ Hummus Beiruty

Hummus, Parsley, Tomatoes, Mint, Green Chili Peppers & Garlic. 1.350

## 🌶️ Hummus with Muhammara

Hummus topped with Muhammara & Walnuts. 1.350

## Hummus with Pine Nuts

Hummus topped with Fried Pine Nuts. 1.850

## 🌶️ Hummus Maabouch

Hummus, Spicy Green Maabouch, diced Tomatoes. 1.350

## 🌶️ Muhammara

Hot Chili Paste, Tahina, Walnuts, Bread Crumbs, Spices, Pomegranate Syrup & Lemon Juice. 1.200

## Garlic Dip

Garlic, Oil & Lemon Juice. 0.950

## Labneh Bil Toun

Labneh, Garlic & Mint. 1.250

## Lesanat

Lamb Tongue, Tomato, Parsley, Lettuce, Garlic, Olive Oil & Lemon Juice. 1.650

## Hindiba Bil Zeit

Hindiba, Onion, Garlic, Olive Oil & Lemon Juice. 1.450



Hindiba Bil Zeit



Hummus with Muhammara

## 🌶️ Moutabal Maabouch

Eggplant Moutabal & Spicy Red Maabouch. 1.350

## Baba Ghanouj

Eggplant, Tomatoes, Mint, Parsley, Green Bell Peppers, Onion, Garlic, Olive Oil & Lemon Juice. 1.350

## Eggplant Moussaka

Eggplant, Tomato Sauce, Whole Chickpeas, Onion, Garlic, Tomatoes & Spices. 1.250

## Eggplant Moutabal

Eggplant, Tahina & Lemon Juice. 1.350

## Warak Inab Bil Zeit

Vine Leaves stuffed with Rice, Parsley, Tomatoes, Mint, Olive Oil & Lemon Juice. 1.550

## New Mixed Dolma

Stuffed Zucchini, Vine Leaves and Cabbage Roll. 1.450



Baba Ghanouj

Moutabal Maabouch



Mixed Dolma

## Raw Meats

### Kibbeh Nayeh

Minced Raw Meat, Burghul, Mint, Onion & Spices. 2.750

### 🌶️ Kibbeh Orfalieh

Minced Raw Meat, Hot Chili, Burghul, Mint, Onion & Spices. 2.750

### Tableh

Minced Raw Meat, Mint, Onion & Spices. 2.750

### Combo Tabliyeh

Assorted Mix of Kibbeh Nayeh, Kibbeh Orfalieh & Tableh. 3.250

### Mais Alghanim Tabliyeh

Our Chef's special selection of contemporary Lebanese Raw Meats. 3.250



Hummus Maabouch



# Hot Appetizers

## Hummus with Meat

Hummus topped with Sautéed Diced Meat & Fried Pine Nuts. 2.350

## 🌶️ Batata Harra

Potato Cubes, Coriander, Garlic & Chili Powder. 1.350

## Foul Abu Emile

Fava Beans, Chopped Garden Vegetables, Garlic, Olive Oil & Lemon Juice. 1.100

## Falafel

Fried Croquettes of Chick Peas, Fava Beans, Coriander & Spices, served with Tahina Sauce. 1.100

## Shrimp Hamees

Succulent Shrimp Sautéed with our Special Spiced Sauce. 3.250

## Skillet Tikka

Diced Meat, Tomato Sauce, Onion, Tomatoes, Green Bell Peppers & Spices (🌶️ Available Spicy). 3.100

## Grilled Halloum

Slices of Grilled Halloum Cheese topped with Tomato & Mint. 2.250

## Sautéed Chicken Wings

Chicken Wings, Coriander, Garlic, Lemon Juice & Spices. 1.650

## Arayes Halloum

Arabic Bread stuffed with Halloum Cheese, Tomatoes, Mint & Black Olives. 2.450

## Fried Chicken Liver

Pan Fried Chicken Liver, Sesame Seeds & Spices, served with Pomegranate Molasses. 2.350

## Kibbeh Sajieh

Fried Kibbeh stuffed with our Signature Mix of Minced Meat, Pomegranate Molasses & Walnuts with Caramelized Onions and crushed Pistachio. 2.350

## New Greek Moussaka Roll

Grilled Eggplant, Tomato Sauce, Bolognaise Stuffing, Italian Mixed Cheese, White Sauce. 1.550

## New Warbat Shawarma

Chicken or Meat Shawarma slices marinated with our Special Spices, wrapped in Saj Bread. 1.950



Foul Abu Emile



Shrimp Hamees



Grilled Halloum



Greek Moussaka Roll



Warbat Shawarma Chicken



Fried Chicken Liver



Skillet Tikka



Kibbeh Sajieh



Sautéed Chicken Wings



# Fatteh

**Eggplant Fatteh**  
Yogurt, Eggplant, Fried Lebanese Bread, Pine Nuts, Clarified Butter, Paprika and Cumin Powder. 2.500

**Falafel Fatteh**  
Yogurt, Falafel, Fried Lebanese Bread, Pine Nuts, Clarified Butter, Paprika and Cumin Powder. 2.500

**Hummus Fatteh**  
Yogurt, Hummus, Fried Lebanese Bread, Pine Nuts, Clarified Butter, Paprika and Cumin Powder. 2.500

**Shrimp Fatteh**  
Yogurt, Shrimp, Pine Nuts, Fresh Dill, Fried Lebanese Bread, Clarified Butter, Paprika and Cumin Powder. 3.250



Falafel Fatteh



Shrimp Fatteh



Eggplant Fatteh

# Pastries

Mixed Pastries 1.650

Cheese Fatayer 1.450

Spinach Fatayer 1.200

Meat Sambousak 1.350

Fried Potato Kibbeh 1.350

Fried Burghul Kibbeh 1.500

Cheese Rolls 1.200



Mixed Pastries



Meat Sambousak



Fried Potato Kibbeh



Cheese Rolls



Spinach Fatayer



Fried Burghul Kibbeh



Mais Alghanim Grill



## Charcoal Grills

The following Items are served with your choice of French Fries, Baked Potato or Rice.

All Kabbab Meats are locally slaughtered, Tikka: Frozen Australian Lamb Tenderloin

## Mixed Grills

### Mais Alghanim Grill

2 Kabbab Meat, 1 Shish Taouk, 1 Tikka. 5.150

### Kabbab Mais Alghanim

1 Kabbab Meat, 1 Intabli, 1 Baghdadi, 1 Chicken Kabbab. 4.450

### Meat & Chicken Kabbab Combo

2 Kabbab Meat, 2 Kabbab Chicken. 4.150

### Kabbab & Tikka Combo

2 Kabbab Meat, 2 Tikka. 4.750

### Kabbab & Shish Taouk Combo

2 Kabbab Meat, 1 Shish Taouk. 3.650

### Tikka & Shish Taouk Combo

2 Tikka, 1 Shish Taouk. 4.450



Kabbab Mais Alghanim



Meat & Chicken Kabbab Combo



Kabbab & Tikka Combo



Kabbab & Shish Taouk Combo





Tikka



Kabbab Baghdadi



Kabbab Khishkhash



Kabbab Sultani

## Grilled Meat

### Tikka

Tender Cubes of Lamb Tenderloin seasoned with a Traditional Spice Blend. 4.750

### Lamb Chops

Lamb Chops seasoned with our Special Spice Blend. 4.750

### Grilled Lamb Hearts

Lamb Hearts seasoned with our Special Spice Blend. 3.450

### Grilled Lamb Liver

Lamb Liver seasoned with our Special Spice Blend. 3.450

### Meat Arayes

Arabic Bread stuffed with Minced Meat, Tomatoes, Onion, Garlic, Parsley, Mint & Spices. 2.750

### Kabbab

Minced Meat, Onion, Parsley, Green Bell Peppers & Spices. 3.850

### 🌶️ Kabbab Intabli

Minced Meat, Chilli Powder, Onion, Parsley, Pine Nuts & Spices. 3.950

### Kabbab Khishkhash

Kabbab served on a bed of Tomato Onion Sauce. 3.850

### Kabbab Baghdadi

Minced Meat, Onion, Bread Crumbs, Parsley, Green Bell Peppers, Spices & Summak. 3.950

### Kabbab Bil Laban

Kabbab served with Yogurt, Garlic & Crushed Almonds. 3.950

### Kabbab Sultani

Minced Meat, Onion, Saffron, Spices, topped with Butter and served with Saffron Rice & Dried Barberries. 4.450



Kabbab Bil Laban

## Grilled Chicken

### Karmuzi Taouk

Chicken Cubes marinated in a Traditional Turkish Recipe, served with Batata Harra. 3.950

### Shish Taouk

Chicken Cubes marinated in our Original Recipe of Garlic, Lemon & Spices. 3.650

### Lebanese Shish Taouk

Chicken Cubes marinated in a traditional Lebanese Recipe. 3.650

### Chicken Al Deira

1 Chicken Kabbab, 1 Shish Taouk & 🌶️1 Spicy Chicken Kabbab. 3.650

### Grilled Chicken Wings

Chicken Wings marinated in Garlic, Lemon & Spices. 3.250

### Whole Grilled Chicken

Whole Grilled Chicken marinated in Garlic, Lemon & Spices. 3.750

### Chicken Kabbab

Minced Chicken, Parsley, Green Bell Peppers & Spices. 3.650

### 🌶️ Spicy Chicken Kabbab

Minced Chicken, Hot Chili Paste, Ginger, Garlic, Coriander & Spices. 3.650

### Chicken Quinoa Kabbab

Minced Chicken, Red Quinoa, Garlic, Parsley & Spices served with Biryani Rice & Chef's Special Gravy. 4.450

Chicken Al Deira



Karmuzi Taouk



Chicken Kabbab



Whole Grilled Chicken



Chicken Quinoa Kabbab



Grilled Fisherman Platter

## Seafood

### Grilled Fisherman Platter

Salmon Fillet, Crème Dore and Shrimp served with Mixed Vegetables, Lemon Butter Sauce & Dill Infused Rice. 6.950

### Tikka Hamour

Hamour Cubes marinated in our Special Spices, Grilled Vegetables Skewer, served with Saffron Rice & Lemon Butter Sauce. 6.750

### Grilled Salmon

Salmon Fillet served with Mixed Vegetables & Dill Infused crushed Potatoes & Lemon Butter Sauce. 6.500

### Fried Shrimp

Breaded Shrimp served with Mixed Vegetables, Tartar Sauce & your choice of French Fries or Baked Potato. 6.950

### Grilled Hamour Fillet

Hamour Fillet marinated in Lemon & Spices, served with Mixed Vegetables, Tahina Sauce & your choice of French Fries, Baked Potato, or Rice. 6.950

### Grilled Shrimp

Shrimp Marinated in Lemon & Spices served with Mixed Vegetables, Tartar Sauce & your choice of French Fries, Baked Potato, or Rice. 6.950

### Combo Shrimp

Fried & Grilled Shrimp served with Mixed Vegetables, Tartar Sauce & your choice of French Fries or Baked Potato. 6.950

### **New** Surf & Turf

Fried or Grilled Shrimp, Grilled Tender Certified Angus Beef Medallion, served with Mixed Vegetables & Baked Potato. 6.950



Surf & Turf



Grilled Salmon



Grilled Shrimp



Grilled Hamour Fillet



Fried Shrimp





Moutabak Samak



Chicken Biryani



Momawash Shrimp

## Al Deira Dishes

### Moutabak Samak

Spiced Grilled Fish Fillet , Saffron Rice & Onions, served with Dakous Sauce. 6.950

### Lamb Shank Biryani

Oven-Roasted Lamb Shank served with Biryani Rice and Chef’s Gravy. 6.500

### Chicken Biryani

Boneless Chicken, Vegetable Biryani Rice & Fried Onions, served with Biryani Sauce. 4.450

### Momawash Shrimp

Shrimp, Momawash Rice, Fried Onions & Dakous Sbar. 6.500



Lamb Shank Biryani

## Oriental Cuisine

### Kibbeh Bil Laban

Fried Kibbeh cooked in Yogurt, Garlic & Coriander, served with White Rice. 3.950

### Fish Sayadieh

Pan Fried Hamour, Spiced Rice & Fried Onions, served with Gravy. 6.950

### Kafta Bil Saniyeh

Meat Kafta, Potato, Tomato, Onion & Tomato Sauce. 3.950

### Chicken Bil Freek

Grilled Chicken Spirals, Freek & Mixed Nuts served with Gravy. 4.450



Kafta Bil Saniyeh



Fish Sayadieh



Kibbeh Bil Laban



Chicken Bil Freek

## Side Orders



### Kentakli Bread

Charcoal Grilled Arabic Bread topped with Tomatoes, Onion, Green Bell Peppers and Spicy Tomato Sauce.

1.150

### Saffron / White Rice

1.150

### Homemade Potato Wedges

1.150

### Baked Potato

1.150

### Potato Croquettes

1.150

### Boiled Mixed Vegetables

1.150

### French Fries

1.150



Chicken Piccata Al Limone

### Chicken Cordon Bleu

Breaded Chicken Breast stuffed with Cheese and Thin Slices of Turkey Ham served with Potato Cubes & Mixed Vegetables. 4.500

### Chicken Piccata Al Limone

Grilled Chicken Breast topped with a light Lemon Sauce served with Homemade Potato Wedges & Mixed Vegetables. 4.500

### Chicken Tenders

Breaded Chicken Tenders served with Mixed Vegetables, French Fries or Baked Potato & Honey Mustard Dip. 3.500

### Chicken Breast Pané

Breaded Chicken Breast served with French Fries & Honey Mustard Dip. 3.950

### Escalope Pané

Breaded Veal Escalope served with Mixed Vegetables & French Fries. 5.500

### Beef Piccata

Grilled thin slices of Certified Angus Beef Fillet topped with Mushroom Sauce, served with Homemade Potato Wedges & Mixed Vegetables. 5.500

### Beef Fillet Medallions

Grilled Tender Certified Angus Beef Medallion served with Mixed Vegetables, Homemade Potato Wedges, with your choice of Mushroom or Pepper Sauce. 6.950



Chicken Cordon Bleu



Escalope Pané



Beef Piccata



Chicken Tenders



Beef Fillet Medallions

*International Specialties*





*Desserts*

## Arabic Desserts

Mafroukeh	1.250
Osmaliyah	1.250
Milk Pudding Ghazl Al Banat	1.450
Milk Pudding	1.100
Halewet Al Jebin	1.250
Seasonal Fresh Fruits	1.450
Seasonal Fruit Salad	1.250
Fruit Salad with Ice Cream	1.750
Umm Ali	1.250
Lebanese Kunafa	1.450
<b>New</b> Vermicelli Pistachio Kunafa	1.650
<b>Mixed Sweets Platter</b> (Milk Pudding, Profiterole, Halewet Al Jebin, Mafroukeh)	3.950



Vermicelli Pistachio Kunafa



Osmaliyah



Milk Pudding Ghazl Al Banat



Lebanese Kunafa



Mafroukeh





Chocolate Fondant



Cheese Cake



Profiterole



Lotus Fondant

Continental Desserts

Chocolate Fondant	1.850
Crème Caramel	1.100
Profiterole	1.100
Ice Cream (1 Scoop)	0.650
Cheese Cake	1.250
Chocolate Berry Cake	1.350
Lotus Fondant	1.850



Chocolate Berry Cake

Hot Beverages



Espresso	0.950	Hot Chocolate	0.950
Turkish Coffee	0.950	French Coffee	0.950
Café Latté	0.950	Kushari Tea	0.950
Café Blanc	0.950	Tea	0.950
Cappuccino	1.100	Green Tea	0.950
Nescafe	0.950	Arabic Dalla	1.950



# Meats & Poultry

## Fresh Meats - Local Slaughter

Arabic Lamb Meat  
Australian Lamb Meat  
Kuwaiti Beef  
Lamb Chops, Lamb Tongue  
Lamb Liver, Lamb Hearts

## Frozen Meats

Arabic Lamb - Local Slaughter  
Australian Lamb - Local Slaughter  
Beef Tenderloin - USA - Paraguay  
Beef - Local Slaughter  
Lamb Tenderloin - Australia  
Young Veal - Holland

## Frozen Poultry

Whole Chicken - Kuwait  
Chicken Breast - Kuwait - UAE  
Chicken Liver - Kuwait  
Turkey - USA

## Frozen Seafood

Shrimp - Kuwait  
Hammour Fillet - Kuwait  
Salmon - Norway  
Crème Dorè - UAE, Vietnam  
Seabass - Holland

[www.maisalghanim.com](http://www.maisalghanim.com)



بركات فودز  
Barakat Foods  
Group of Restaurants





*Genuine Hospitality Since 1953*