



LUNCH MENU

2 COURSES
19.9

3 COURSES
22.9

Served with choice of soft drink, beer or wine

MEZE & STARTERS

Served with bread, cheese & butter

GREEN OLIVES **VE**

Marinated green olives

BABAGANOUSH **V**

A smoky flavoured puree of aubergine, garlic, yogurt, lemon juice and tahini

CACIK **V**

Cucumber, fresh mint, dill, garlic, strained yoghurt

HUMMUS **VE**

Crushed chick peas, tahini, lemon juice and garlic

GOLDEN CHEESE PASTRY **V**

Rolled pastry filled with feta, cheddar, mozzarella & spinach. Served with tomato sauce

CREAMY GARLIC MUSHROOMS **V**

Baby button mushrooms sauteed in creamy garlic and cheese sauce

SUCUK

Grilled garlic beef sausage with cream cheese & cherry tomato

MAINS

ADANA KOFTE

Seasoned and skewered minced lamb. Served with Sultan's bulgur & salad

CHICKEN SHISH

Diced and marinated with fresh herbs, cooked over a charcoal grill. Served with Sultan bulgur & salad

CHICKEN WINGS

Marinated chicken wings cooked over a charcoal grill. Served with Sultan's bulgur & salad

VEGETARIAN KEBAB **VE**

Skewered asparagus, portabello mushroom, aubergine, courgette, onions, mix pepper grilled over charcoal. Served with bean salad

SALMON FILLET

Grilled fillet salmon placed on potato gratin. Topped with chimichurri sauce

SEABASS FILLET

Grilled fillet seabass placed on potato gratin. Topped with chimichurri sauce

VEGETABLE PENNE **V**

Tomato sauce based penne with mix peppers, onion, mushroom

CHICKEN & MUSHROOM PENNE

Cream based mushroom sauce with chicken, garlic & onion

BEEF LASAGNE

Slow cooked beef ragu layered with bechamel & tomato sauce

SEAFOOD PASTA

Octopus, prawns, calamari and salmon in a cream sauce with mix peppers, onion and garlic

SULTAN SALAD **V**

Seasonal leaves, dried figs, sultanas, green apple, crushed walnuts. Topped with tulum cheese, olive oil & pomegranate molasses

AVOCADO GOAT CHEESE **V**

Seasonal leaves, goats cheese, avocado & beetroot. Dressed with pomegranate, olive oil & lemon juice

CHICKEN SALAD

Grilled chicken mixed with lettuce, mayo, avocado, sweetcorn. Topped with crutons

BEAN SALAD **VE**

Red & black eyed beans, pickled gherkin, sweet corn, red peppers, red onions, pomegranate, parsley, dill, mint topped with salad dressing

DESSERTS

ISLAK KEK

Soft chocolate cake topped with coconut flavoured cream

LEMON **VE** SORBET

ICE CREAM

Vanilla or Ferrero Rocher

VE Vegan

V Vegetarian