

the sultan

restaurant

Sultan's Palace

CHEF'S SELECTION OF COLD & HOT MEZE
CHOICE OF MAIN COURSE
CHOICE OF DESSERT
GLASS OF PROSECCO, WINE, BEER OR SOFT DRINK

FOR ONE
49.9

FOR TWO
94.5

EXCLUDES FILLET STEAK

COLD MEZE

- HUMMUS** VE GF 6.9
Traditional hummus made with crushed chickpeas, garlic, tahini and lemon juice finished with extra virgin olive oil
- CACIK** V GF D 6.9
Classic cacik made with strained yoghurt, cucumber, mint, dill garlic finished with extra virgin olive oil
- GREEN OLIVES** VE GF 5.9
Large green mediterranean olives marinated with aromatic herbs dressed in extra virgin olive oil
- ŞAKŞUKA** VE GF 7.9
Slow cooked aubergine, peppers, onion and garlic, dressed in tomato sauce
- BABAGANUŞ** V GF D 7.9
Charcoal roasted aubergine blended with tahini lemon in yoghurt dressed with extra virgin olive oil
- BEETROOT KISIR** VE 7.9
Anatolian fine bulgur salad enriched with beetroot, mixed peppers, pomegranate molasses, lemon and olive oil

CHEF'S SELECTION

A sharing platter featuring our chef's selection of our cold mix mezes

(3) 15.90 (5) 21.90

HOT MEZE

- HELLIM** V D 9.9
Pan seared halloumi served with chilli fig chutney
- SUCUK** D 8.9
Traditional garlic infused Turkish beef sausage with cherry tomato and cream cheese
- GARLIC MUSHROOM** V GF D 9.9
Sauteed mushrooms cooked in a creamy infused sauce, finished with cheddar cheese
- FALAFEL** VE GF 8.9
Seasoned and fried chickpea balls with parsley, served with hummus
- HONEY & GOAT CHEESE** V GF 9.9
Roasted goats cheese, served with pumpkin purée and honey
- HUMMUS KAVURMA** GF 13.9
House hummus topped with slow-cooked pulled lamb, topped with crispy onion and smoked herbs
- GOLDEN CHEESE PASTRY** V D 9.9
Rolled pastry filled with feta, cheddar, mozzarella and spinach. Served with sweet chilli dip
- BBQ WINGS** D 9.9
Chargrilled chicken wings glazed with lightly spiced BBQ sauce, topped with sesame seeds
- CALAMARI** 10.9
Crispy golden squid served with tartar sauce
- KING PRAWNS** GF 12.9
King prawns sauteéd with garlic, mediterranean herbs and mixed peppers in a rich tomato sauce
- OCTOPUS** 13.9
Steam cooked octopus served with beetroot kisir
- LENTIL SOUP** GF 7.9
Freshly prepared homemade lentil soup

CHEF'S HOT & COLD PLATTER

A combination of traditional mezes and hot starters.
Hummus, şakşuka, cacik, babaganuş, calamari, falafel, golden cheese pastry, hellim and sucuk

29.9

SPECIALS

- PISTACHIO LAMB CHOPS** GF D 28.9
Pan-seared french cut lamb chops coated with pistachio, herbs and spices. Served with mashed potato and pomegranate drizzle.
- ÇÖKERTME** GF D 26.9
Succulent fillet beef strips with mixed peppers and garlic, served on a bed of strained yoghurt and tomato sauce, topped with thin crispy fries
- ALI NAZIK** GF D 29.9
Chargrilled lamb neck fillet served over smoked aubergine and strained yoghurt, finished with paprika brown butter
- VELI NAZIK** GF D 27.9
Chargrilled chicken breast cubes served over smoked aubergine and strained yoghurt, finished with paprika brown butter
- SULTAN CHICKEN** GF D 24.90
Tender chicken skewers cooked in a creamy sauce served with blue cheese, mixed vegetables and rice
- BEEF RIBS** GF 28.9
12 hour slow-cooked beef ribs served with mashed potatoes and tenderstem broccoli, served with homemade gravy jus
- LAMB SHANK** GF 22.9
Braised tender lamb shank in tomato sauce, served with baby vegetables and mashed potatoes
- ANATOLIAN CHICKEN** GF D 21.9
Marinated chicken thigh glazed with honey and BBQ sauce, served with mashed potato and green beans

STEAKS

All steaks are served with chips, cherry tomato, portobello mushroom and asparagus, along with a choice of peppercorn or mushrooms sauce

- 10oz SIRLOIN STEAK 35.9
- 10oz RIB EYE STEAK 39.9
- 9oz FILLET STEAK 39.9

VE VEGAN D CONTAINS DAIRY
V VEGETARIAN GF GLUTEN FREE

Ask Your Server For Today's Chef Selections

If you have any allergies or intolerances,
Please speak to our team about the ingredients in your meal before making your order.

CHARCOAL GRILLED KEBABS

All served with rice, lavash bread, chilli and garlic sauces.
Crispy salad, red onion, carrot, red cabbage, pomegranate
& pickles dressed in pomegranate molasses and olive oil.

CHICKEN ŞİŞ 21.9
Tender chicken breast marinated with spiced
and grilled over charcoal

LAMB ŞİŞ 26.9
Succulent marinated fillet lamb neck
cubes grilled over charcoal

MIXED ŞİŞ 24.9
A combination of both lamb and chicken şiş
grilled over charcoal

CHICKEN KÖFTE 18.9
Hand-minced skewered chicken köfte blended
with fresh herbs and spices grilled over charcoal

ADANA KÖFTE 20.9
Traditional hand-minced skewered lamb köfte
with fresh herbs and spices grilled over charcoal

CHICKEN WINGS 17.9
Chicken wings marinated with traditional spices
and grilled over charcoal

LAMB RIBS 23.9
Succulent lamb ribs marinated with
traditional spices and grilled over charcoal

LAMB CHOPS 27.9
House selected lamb chops marinated
with traditional spices and grilled over charcoal

SARMA BEYTI D
Hand-minced chicken or lamb köfte wrapped
in lavash bread and cheese, topped with cooked
halep sauce, placed on a bed of
strained yoghurt

CHICKEN 23.9
LAMB 26.9

MIXED GRILL 34.9
Our chefs selection of our charcoa
grilled kebabs, including adana köfte,
lamb şiş and chicken şiş

VEGAN & VEGETARIAN

IMAM BAYILDI VB GF 17.9
Aubergine with onions, mixed peppers garlic
and tomatoes slowly braised in olive oil,
infused with fresh herbs, topped with pomegranate,
blackcurrant and served with rice

FALAFEL & HUMMUS VE 19.9
Seasoned and fried chickpea balls with parsley,
served with hummus, rice and side salad

MUSAKKA V GF 21.9
Traditional layered musakka including potato,
aubergine, courgette, carrot, bechamel sauce,
tomato sauce and cheddar cheese, served with rice

VEGETABLE KEBAB VB GF 19.9
Charcoal grilled selection of mixed vegetables
including mixed peppers, aubergine, courgette,
portobello mushroom, onion and asparagus,
drizzled with pomegranate and turnip sauce

SEAFOOD

SEABASS GF 22.9
Pan-seared seabass served with baby vegetables
and mashed potatoes and a side of chimichurri sauce

ALASKAN SALMON GF 23.9
Pan-seared salmon served with baby vegetables
and mashed potatoes and a side of chimichurri sauce

OCTOPUS 26.9
Steam cooked tender octopus
served with beetroot kisir

OCEAN KEBAB GF 29.9
Our chefs selection of skewered seafood
including monkfish, salmon, king prawns,
served with salad and sweet chilli dip

SEAFOOD CASSEROLE GF 24.9
Our chefs selection of seafood,
including monkfish, salmon, king prawns,
cooked with vegetables in a traditional
turkish tomato sauce

PRAWN CASSEROLE GF 22.9
King prawns cooked with vegetables in a
traditional turkish tomato sauce

SALAD

SULTAN SALAD V GF 11.9
Our signature salad including seasonal leaves,
dried figs, sultana raisins, green apple,
crushed walnuts, tulum cheese dressed
in extra virgin olive oil and
pomegranate molasses

FETA SALAD V GF 9.9
Classic mediterranean salad including feta cheese,
olives, tomato, cucumber, red onion, herbs dressed
in extra virgin olive oil and a fresh squeeze of lemon

ROOT SALAD VE 9.9
Beetroot salad including mixed baby veg,
and asparagus dressed in pomegranate molasses

SAUCES

PEPPERCORN GF 2.9
MUSHROOM GF 2.9
CHILLI & GARLIC SAUCES GF 1.5

Sharing Platters

CHICKEN PLATTER 49.9
A sharing platter featuring our
most popular charcoal-grilled chicken dishes.

For 2 people.

Chicken şiş
Chicken Köfte
Chicken Wings

2 sides of rice or fries, and seasonal salad

SULTAN PLATTER 149.9
A feast designed for sharing,
featuring a selection of signature grills
and traditional mezés.

For 4-6 people. Includes Mixed cold mezés.

Mixed Cold Meze
Chicken şiş
Lamb şiş
Lamb Chops
Adana Kebab
Chicken Wings
Lamb Ribs
Chicken Kofte

With white rice and bulgur

BURGERS

All burgers are served with chips
and bang-bang dip

WAGYU BURGER 23.9
Premium wagyu beef with cheese, lettuce,
caramelised onion, tomato,
gherkin served in a toasted brioche bun

CHICKEN BURGER 18.9
Chargrilled chicken breast with cheese,
lettuce, caramelised onion, tomato,
gherkin served in a toasted brioche bun

SIDES

WHITE RICE V GF 5.5
BULGUR RICE V 5.5
CHIPS VB GF 5.9
MASHED POTATO V 4.9
MIXED BABY VEGETABLES VE 6.5
TENDER BROCCOLI VE 5.5
GRILLED ASPARAGUS VE 6.9
SIDE SALAD VE 4.9
BASKET OF BREAD V 2.9
GLUTEN FREE BREAD V GF 3.9
CHICKEN FINGERS 7.9
MAC & CHEESE V 7.9

LUNCH MENU

MONDAY - FRIDAY 12.00 - 3.00PM

1 COURSE 2 COURSES 3 COURSES
12.9 15.9 18.9

ASK YOUR SERVER TO SEE A MENU