

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 WAGYU STEAK

COLD MEZE

HUMMUS VC GF 6.9
Traditional homemade hummus finished with extra virgin olive oil.

CACIK VC GF D 6.9
A refreshing Mediterranean favourite. Classic Cacik. Strained yoghurt, cucumber, dill, mint, garlic and olive oil.

GREEN OLIVES VC GF 5.9
Kalamata olives marinated with aromatic herbs, dressed in extra virgin olive oil.

SHAKSHOUKA VC GF 7.9
Slow-cooked vegetables in a rich tomato sauce. Aubergine, peppers, onion, tomato and garlic.

BABAGANUSH VC 7.9
Charcoal roasted aubergine blended with tahini and lemon. Aubergine, tahini, garlic, lemon and yoghurt.

BEETROOT KISIR VC GF D 7.9
An Anatolian bulgur salad enriched with beetroot and pomegranate molasses. Beetroot, fine bulgur, mixed peppers, pomegranate molasses, lemon and olive oil.

CHEF'S SELECTION
A sharing platter featuring our chef's selection of the most popular cold mezes.
(3) 15.90 (5) 21.90

HOT MEZE

HALLOUMI VC D 9.9
Pan seared halloumi served with chilli fig chutney.

SUJUK D 8.9
Traditional Turkish beef sujuk with cherry tomato and cream cheese.

GARLIC MUSHROOM VC D 9.9
Mushrooms cooked in a creamy garlic sauce and finished with melted cheddar cheese.

FALAFEL VC GF 8.9
Traditional falafel served with our hummus. Chickpeas, parsley.

HONEY & GOAT CHEESE VC D 9.9
Warm goat's cheese served with pumpkin purée and honey.

HUMMUS KAVURMA 13.9
Our house hummus topped with slow-cooked pulled lamb. Topped with crispy onions and smoked herbs.

GOLDEN CHEESE PASTRY VC D 9.9
Three-cheese filled golden rolled filo pastry & spinach, served with a sweet chilli dip.

BBQ WINGS 9.9
Chargrilled chicken wings glazed with lightly spiced BBQ sauce. Topped with sesame seeds.

CALAMARI 10.9
Crispy golden calamari rings served with tartar sauce.

KING PRAWNS GF GF 12.9
King prawns sautéed with garlic, Mediterranean herbs and mixed peppers in a rich tomato sauce.

OCTOPUS D 13.9
Steam cooked octopus served with beetroot kisir.

LENTIL SOUP 7.9
Freshly prepared lentil soup. A home favourite.

CHEF'S HOT & COLD PLATTER 29.9
A combination of traditional mezes and hot starters.
Hummus, Shakshouka, Cacik, Babaganush, Calamari, Falafel Golden Cheese Pastry, Halloumi & Sujuk.

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 SHISH 21.9
Tender chicken breast marinated with spices and grilled over charcoal.

LAMB SHISH 27.9
Carefully prepared and marinated middle neck of lamb fillet grilled over charcoal.

MIXED SHISH 24.9
A combination of our classic charcoal grilled chicken and lamb shish

CHICKEN KOFTE 18.9
Hand-minced chicken kofte blended with fresh herbs and spices.

ADANA KOFTE 20.9
Traditional hand-minced lamb kebab grilled over charcoal.

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

LAMB RIBS 23.9
Succulent marinated lamb ribs grilled over charcoal

LAMB CHOPS 29.9
Selected lamb chops, marinated grilled over charcoal.

SARMA BEYTI
Hand minced chicken or lamb kofte wrapped in lavash bread with mozzarella and tomato sauce. Placed on a bed of strained yogurt

CHICKEN 23.9 **LAMB** 26.9

MIXED GRILL 29.9
A selection of our most popular charcoal-grilled meats. For those who want it all! Adana kebab, lamb shish, chicken shish

Sharing Platters

CHICKEN PLATTER 54.9
A sharing platter featuring our most popular charcoal-grilled chicken dishes.

For 2 people.

Chicken Shish
Chicken Kofte
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 mezes.

For 4-6 people. Includes Mixed cold meze.

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

With white rice and bulgur

SPECIALS

PISTACHIO LAMB CHOPS 28.9
An all-time favourite. Pan-seared, French cut lamb chops coated with pistachios and aromatic spices. Served with mash potato and pomegranate sauce. Contains sesame seeds.

COKERTME 26.9
Our signature. Succulent beef fillet strips with mixed peppers and garlic. Served on a bed of strained yoghurt and tomato sauce. Topped with thin crispy fries.

ALI NAZIK 29.9
A beloved classic. Chargrilled lamb neck fillet served over smoked aubergine and strained yoghurt, finished with paprika browned butter.

VELI NAZIK 27.9
Chargrilled chicken shish served over smoked aubergine and strained yoghurt, finished with paprika browned butter.

SULTAN CHICKEN 24.90
Tender chicken lollipops cooked in a creamy sauce with blue cheese and vegetables. Served with rice. Mixed peppers, onion, garlic, turmeric.

BEEF RIBS 28.9
12 hour slow-cooked beef ribs served with mashed potatoes and broccoli. Served with gravy jus.

LAMB SHANK 22.9
Braised tender lamb shank. Lamb shank, tomato sauce, baby vegetables and mashed potatoes.

ANATOLIAN CHICKEN 21.9
Marinated chicken thigh glazed with honey and BBQ sauce. Served with mashed potato and green beans.

STEAKS

All Steaks served with chips, cherry tomato, portabello mushroom & asparagus. Choice of peppercorn or mushroom sauce.

100Z SIRLOIN STEAK 35.9

100Z RIB EYE STEAK 39.9

90Z FILLET STEAK 38.9

100Z WAGYU RIB EYE 59.9
Exceptional MBS 9+ Wagyu rib eye renowned for its marbling and tenderness.

SEAFOOD

SEABASS 22.9
Pan-seared and served with baby vegetables and mashed potatoes. With chimichurri dip.

ALASKAN SALMON 23.9
Seared and served with baby vegetables and mashed potatoes. With chimichurri dip.

OCTOPUS 26.9
Tender steam cooked octopus served with beetroot kisir.

OCEAN KEBAB 29.9
A grilled seafood selection with mixed peppers and sweet chilli sauce. Monkfish, salmon, king prawns. Served salad and sweet chilli dip.

SEAFOOD CASSEROLE 24.9
A selection of seafood cooked with vegetables in tomato sauce. Monkfish, salmon, king prawns, onion, garlic, mixed peppers, mushrooms.

PRAWN CASSEROLE 22.9
King prawns cooked with fresh vegetables in a rich tomato sauce. Onion, garlic, mixed peppers and mushrooms.

BURGERS

All burgers are served with chips and bang-bang dip

WAGYU BURGER 23.9
Premium Wagyu beef served in a toasted brioche bun with house sauce. Lettuce, caramelised onion, tomato, pickles, cheddar cheese.

CHICKEN BURGER 18.9
Chargrilled chicken breast served in a toasted brioche bun with house sauce. Lettuce, caramelised onion tomato, pickles, cheddar cheese.

VEGAN & VEGETARIAN

IMAM BAYILDI 17.9
Aubergine slowly braised with onions, mixed peppers garlic and tomatoes in olive oil. Infused with fresh herbs. Topped with pomegranate and blackcurrant. Served with rice.

VEGETABLE KEBAB 19.9
Charcoal grilled vegetables with herbs. Drizzled with a homemade pomegranate and turnip sauce. Mixed peppers, aubergine, courgette, portobello mushroom, onion & asparagus. Served with side salad.

MUSAKKA 21.9
An all-time favourite, layered dish containing aubergine, courgette, carrot, bechamel sauce, tomato sauce and cheddar cheese. Served with rice.

FALAFEL & HUMMUS 19.9
Fried falafel, parsley, hummus. Served with rice and side salad.

SALAD

SULTAN SALAD 11.9
Our signature salad with dried fruits, walnuts and Tulum cheese. Seasonal leaves, dried figs, sultana raisins, green apple, crushed walnuts, Tulum cheese, olive oil and pomegranate molasses.

FETA SALAD 9.9
A refreshing Mediterranean salad with feta cheese, olives and crisp vegetables. Feta cheese, olives, tomato, cucumber, red onion, herbs, lemon, olive oil dressing.

ROOT SALAD 9.9
Mixed baby veg, beetroot and asparagus topped with pomegranate molasses.

SIDES

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

SAUCES

PEPPERCORN 2.9
MUSHROOM 2.9
CHILLI & GARLIC SAUCES 1.5

LUNCH MENU

MONDAY - FRIDAY 12.00 - 3.00PM

1 COURSE

12.9

2 COURSES

15.9

3 COURSES

18.9

ASK SERVER TO SEE A MENU