

Appetizer



Corba

(Lentil Soup)

Famous middle eastern soup, it is prepared with Turkish red lentils mixed with tomato, onion, oregano, pepper and olive oil

\$ 9.90



Mushroom Soup

An all time favourite creamy mushroom soup served hot

\$ 9.90



Falafel

Crushed chickpeas mixed with onion and parsley with Turkish spices, served hot with hummus or in wrap

\$ 11.90



Yaprak Sarmasi

(Dolma)-

A well-known Mediterranean dish of stuffed vegetables and rice or bulgur in grape leaves

\$ 11.90

Appetizer



Sultan Mezze

An all time favourite mix of 5 different mezze, Hummus, Saksuka Babaganush, Cacik and Coban salad. It is served cold with fresh ekmek (Turkish bread)

\$ 22.90



Hummus

Crushed chickpeas with olive oil, Turkish spices and Tahini

\$ 11.90



Babaganush

Famous Turkish cold mezze made of roasted eggplant and some spices

\$ 11.90



Cacik (Taziki)

A well-known Mediterranean dish of yoghurt, cucumber and some dry berbs

\$ 11.90

Appetizer



Haydari

Turkish yoghurt mixed with fresh dill and olive oil

\$ 11.90



Saksuka

Famous Turkish cold mezze made of eggplant, tomato, capsicum slow cooked to get the delicious vegetarian stew

\$ 11.90



Muttabbal

A mediterranean cold mezze dish of roasted eggplant, tahini, olive oil and some spices

\$ 11.90



Labneh

Strained mediterranean yoghurt

\$ 11.90

Appetizer



Halloumi

Delicious grilled brine cheese

\$ 13.90



Icli Kofte (Kibbeh)

Turkish two layer kofte with delicious minced lamb or chicken inside and covered with fine bulgur and minced meat coating deep fried to perfection

\$ 16.90



Sigara Borek

Turkish cheese rolls served with Hummus

\$ 12.90



Za'tar

Freshly baked mediterranean flat bread with seven spices

\$ 12.90

Salads



Coban salad

Turkish shepherd salad

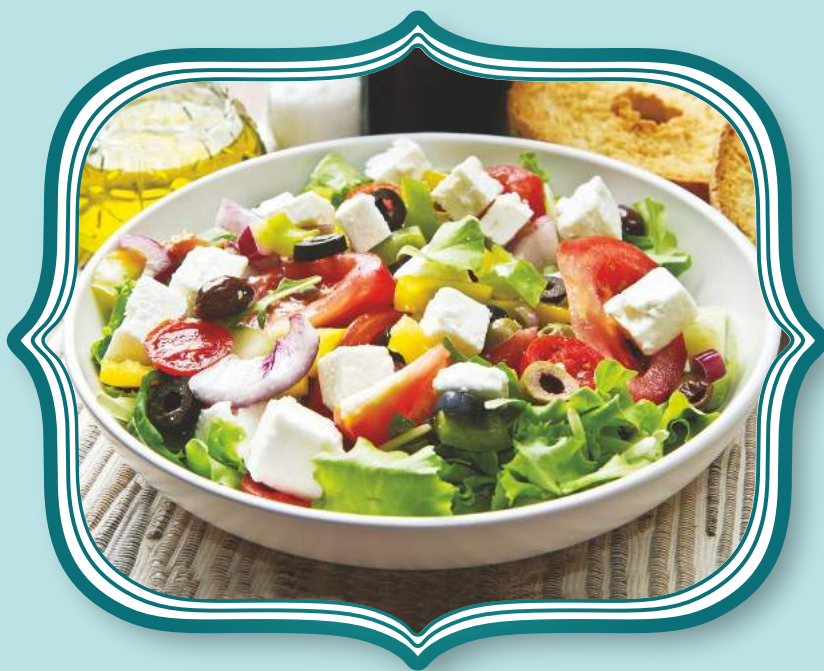
\$ 9.90



Tabbouleh

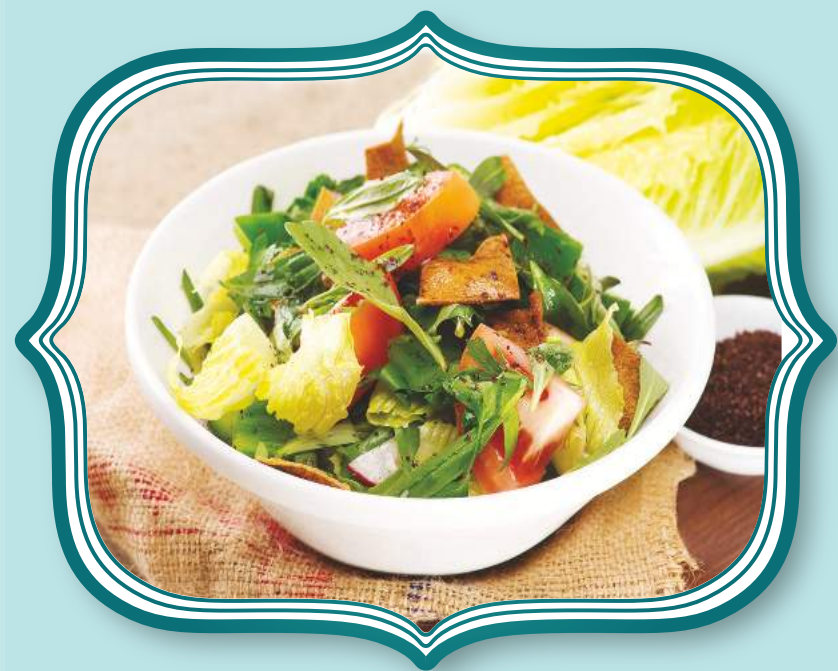
Famous mediterranean salad mainly made of bulgur, parsley, onion, tomato and lemon juice

\$ 9.90



Greek salad

\$ 10.90



Fattoush salad

\$ 9.90

Salads



Zeytin salad

Olive salad, choice of green olives or black olives

\$ 10.90



Penyir salad

Turkish breakfast cheese (feta cheese)

\$ 13.90



Zeytin penyir salad

Mixed salad of Turkish breakfast cheese or feta cheese & olives (green or black)

\$ 13.90



Zeytin platter

Mixed olive plate

\$ 10.90

Wraps



Lamb Shawarma

\$ 12.90



Chicken shawarma

\$ 11.90



Falafel wrap

\$ 11.90



Tombik Doner Kebab

Lamb \$ 12.90
Chicken \$ 11.90

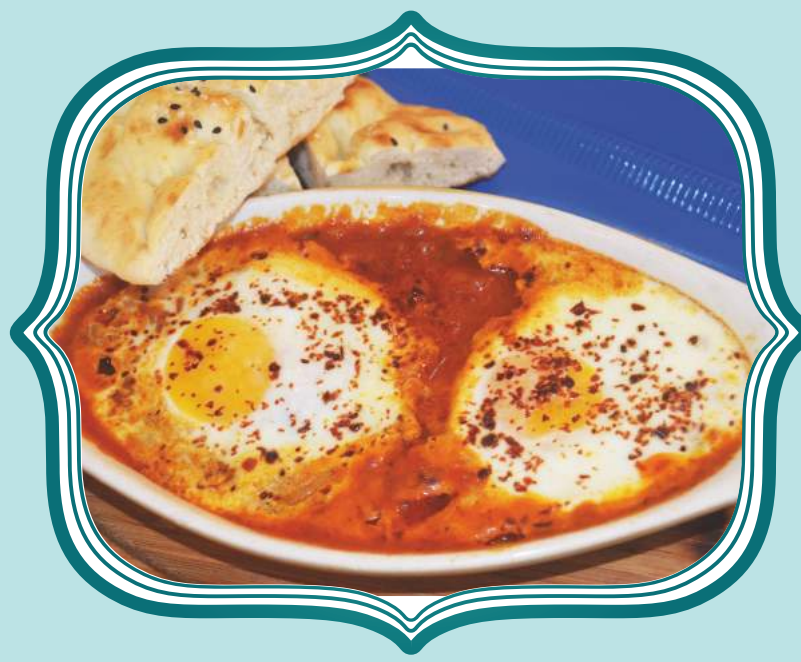
Super Traditional



Ali Nazik

Turkish famous dish from Gaziantep made of roasted/smoked eggplant served with grilled chunks of lamb and freshly baked ekmek (Turkish bread)

\$ 22.90



Menemen

Traditional Turkish dish made of eggs, tomato, peppers and traditional spices, served hot with pilav (rice) or ekmek (bread)

\$ 21.90



Cheese Musakka

Minced lamb or chicken cooked in Sultan special suace with layers of potato and eggplant topped with mozzarella cheese

Lamb \$ 26.90
Chicken \$ 24.90



Lamb saute/Chicken saute

Suited lamb or chicken served hot with turkish bread (ekmek) or pilaf (Turkish butter rice)

Lamb \$ 23.90
Chicken \$ 21.90

Sultan Special



Incik (Lamb shank)

Super juicy and falling off the bone, slow cooked for nearly 10 hours until the meat is super tender served with ekmek (Turkish bread) or pilaf

\$ 29.90



Sultan Kebab

One of it's kind in town, super tender chunks of lamb meat cooked in juicy sauce with mashed potato and baked with cheese

\$ 27.90



Sultana kebab

Juicy chicken kofte stuffed with cheese and pistachio

\$ 25.90



Baked chicken rice

Grilled Chicken cubed baked in Turkish rice and topped with cheese and vegetables

\$ 24.90

Lahmacun



Lahmacun lamb

\$ 18.90



Lahmacun chicken

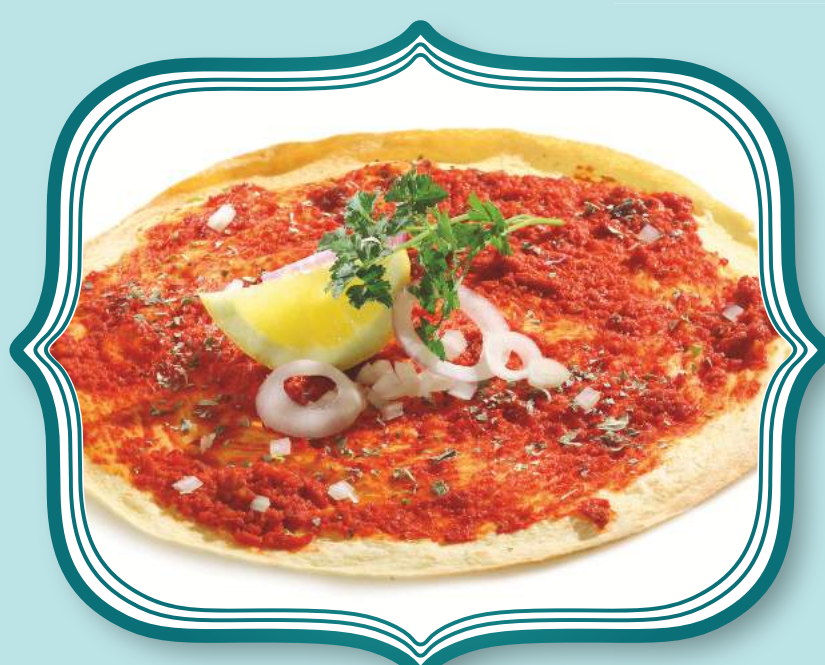
\$ 16.90

Traditional Turkish dish made of freshly baked flat bread topped with marinated vegetables and minced lamb or minced chicken



Cheesy Lahmacun

\$ 16.90



Veg Lahmacun

\$ 14.90

Pide



Kapali Pide

A Sultan special, stuffed juicy minced lamb or chicken inside Turkish pide

\$ 21.90



Lamb Pide

\$ 19.90

Turkish pizza with choice of Lamb, Chicken or vegetarian (chese)



Chicken Pide

\$ 18.90



Cheese Pide

\$ 18.90



Mandi (Lamb or Chicken)

Fragrant arabic rice cooked with lamb shank stew served with a whole lamb shank or chicken leg, shahawi & special mandi sauce

Lamb \$ 27.90
Chicken \$ 24.90



Pilav Ustu

Lamb or Chicken doner kebab served with Turkish rice (Pilav) & Turkish salad

Lamb \$ 21.90
Chicken \$ 19.90



Firin Kofte (Kifta maghrebi)

Minced lamb/chicken kofte cooked in a claypot with gravy served hot with rice or pita bread

Lamb \$ 27.90
Chicken \$ 24.90



Ribeye Steak

Served with mashed potato or fries and brown sauce

\$ 26.90

Charcoal Grill



Kuzu sis (lamb kebab)

Tender Turkish lamb kebab served with Turkish rice (Pilav) or Bulgur (crushed wheat) or Fresh Turkish bread (ekmek) & salad

\$ 27.90



Sis Tavuk (chicken Kebab)

Tender Turkish Chicken kebab served with Turkish rice (Pilav) or Bulgur (crushed wheat) or Fresh Turkish bread (ekmek) & salad

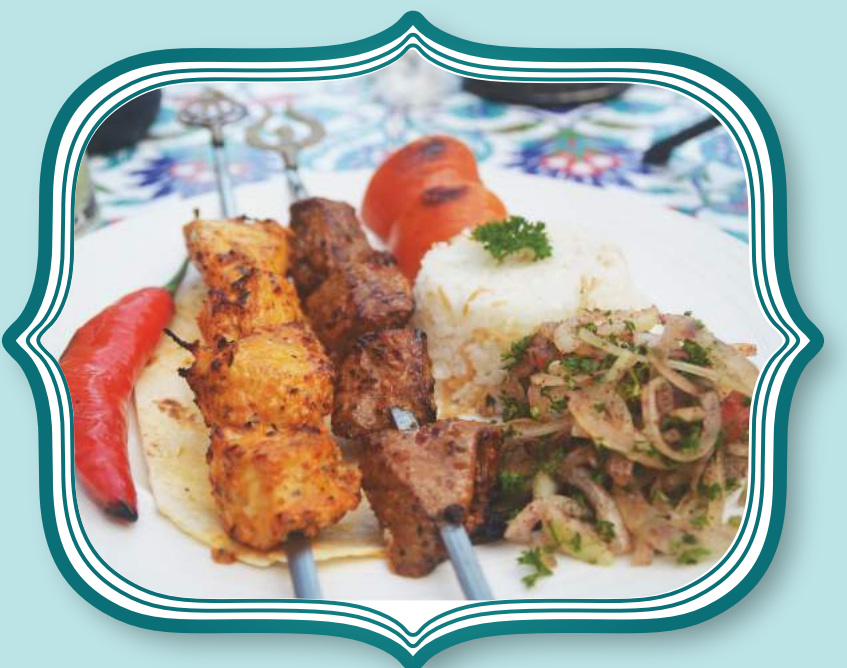
\$ 25.90



Mixed kebab A

Mixed lamb & chicken kebab served with Turkish rice (Pilav) or Bulgur (crushed wheat) or Fresh Turkish bread (ekmek) & salad

\$ 34.90

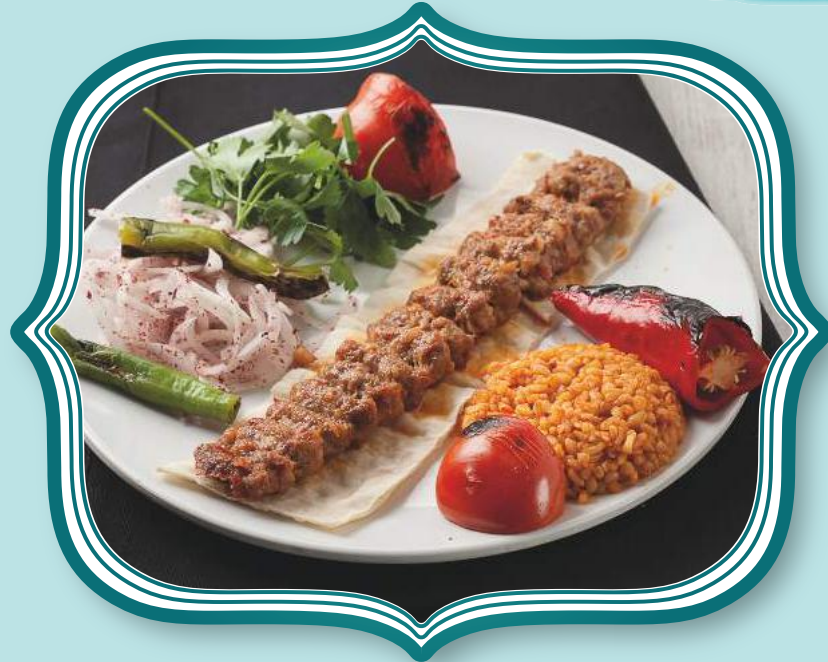


Mixed kebab B

Mixed lamb & chicken kebab served with Turkish rice (Pilav) or Bulgur (crushed wheat) or Fresh Turkish bread (ekmek) & salad

\$ 34.90

Charcoal Grill



Adana kebab (Lamb)

Famous Turkish minced kebab served with Turkish rice (Pilav) or Bulgur (crushed wheat) or Fresh Turkish bread (ekmek) & salad

\$ 27.90



Adana kebab (Chicken)

Famous Turkish minced kebab served with Turkish rice (Pilav) or Bulgur (crushed wheat) or Fresh Turkish bread (ekmek) & salad

\$ 25.90



Izgara kofte

Grilled lamb patties served with Turkish rice (Pilav) or Bulgur (crushed wheat) or Fresh Turkish bread (ekmek) & salad

\$ 27.90



Kuzu Pirzola (Lamb chops)

Charcoal grilled chops served with Turkish rice (Pilav) or Bulgur (crushed wheat) or Fresh Turkish bread (ekmek) & salad

\$ 27.90

Charcoal Grill



Traditional Turkish mixed grill with Adana kebab, kuzu sis (lamb kebab), sis Tavuk(chicken kebab) and Kanat (chicken wings) served with Turkish rice (Pilav) or Bulgur (crushed wheat) or Fresh Turkish bread (ekmek) & salad

Karisik kebab (Turkish mixed grill)

2 pax: \$ 49.90 3 pax: \$72.90 4 pax: \$95.90



Sultan special mixed grill with Adana kebab, kuzu sis (lamb kebab), sis Tavuk (chicken kebab) and lamb chops served with Turkish rice (Pilav) or Bulgur (crushed wheat) or Fresh Turkish bread (ekmek) & salad

Sultan mixed grill

2 pax: \$ 49.90 3 pax: \$72.90 4 pax: \$95.90

Simply Traditional



Iskender kebab

Traditional dish made of Lamb or Chicken doner kebab dipped in Iskender sauce and ekmek (bread) with a generous topping of hot butter and yoghurt

\$ 24.90



Beyti Kebab

Minced lamb grilled on skewer served wrapped in bread with yogurt & tomato sauce

\$ 24.90



Bamiya

Tender lady finger gravy in Turkish spices and tomato sauce. It is served hot with ekmek (Turkish bread) or pilaf (rice)

\$ 19.90



Bamiya Lamb

Tender lady finger & lamb gravy in Turkish spices and tomato sauce. It is served hot with ekmek (Turkish bread) or pilaf (rice)

\$ 24.90

Seafood



Mixed Seafood Platter

cooked in secret home made seafood sauce. Lobster, Big Prawns, Seabass Fillet Salmon, Fillet, Arabic rice & Salad

2 pax \$49.90

3 pax \$72.90

4 pax \$94.90



S1 Fish & Chips..... \$21.90

battered dory, fries, tartar sauce with lemon wedges

S2 Pan Seared Salmon.....\$24.90

mashed potatoes, lettuce served with pesto sauce



S3 Seabass Fillet\$24.90

Seabass fillet cooked in home made seafood sauce, served hot with fries or arabic rice



Traditional Drinks

A13



1 Free Top up

Moroccan mint tea

A15A Small Cup\$2.50

A15B Tea pot\$9.50

A14



1 Free Top up

Turkish black tea

A14A Small Cup \$2.50

A14B Tea pot \$9.50

1 Free Top up

A15



Turkish tea

A14C Small Cup \$2.50

A14D Tea pot \$9.50

A16



A17 Turkish Coffee
.....\$4.50

Traditional Drinks



Salted or Sweet

Ayran\$7.50
Chilled Turkish yogurt drink



Tamr bil Laban

Tamr bil Laban \$8.90
Traditional Arabian drink freshly prepared in house after soaking overnight and mixed with fresh milk



Coconut shake.....\$8.90
Fresh coconut is used to extract this famous drink topped up with coconut cream and coconut ice cream



Tamr Al-Hind \$8.90
Traditional Arabian drink prepared fresh after soaking the tamarind overnight. It's a refreshingly delicious energizer

Fresh Juices



Orange, Green Apple, Watermelon, Pineapple, Carrot \$8.90



Fresh Lemonade Mint..... \$8.90

Traditional mediterranean drink contains fresh mint and fresh lemonade juice added in proportion with sugar to give it the refreshing taste`



Fresh Pomegranate..... \$8.90

Fresh and hand pressed pomegranate juice, it's known to contain tremendous medicinal values and it's traditionally believed to be a heavenly fruit

Sultan Special



L01

L01 Peach soda..... \$8.90

L02 Strawberry soda.... \$8.90

L03 Mango soda..... \$8.90

L04 Mango juice..... \$8.90

L05 Mango tango..... \$8.90



L04



L02



L05



L03

Dessert



Gelato Italian ice cream

We Make
it Fresh



Cups

Single scoop.....\$6.90
Double scoop.... \$11.90
Triple scoop..... \$15.90



Italian Waffle Cones

Single scoop.....\$6.90
Double scoop..... \$10.90
Triple scoop..... \$12.90



Banana split.....\$12.90
Choice of ice cream flavours

Turkish Dessert

Baklava.....\$11.90

Thin layers of Fillo dough skilfully layered one on top of other with generous dry fruits in the middle, baked to perfection and dipped in sugar syrup



We Make
it Fresh



We Make
it Fresh

Kunefe\$11.90

Freshly baked semolina with butter, secret nabulsi cream and mozzarella cheese, served hot with sugar syrup and whipped cream

Kunefe with Ice cream

.....\$15.90
Top up your kunefe with delicious Pistachio or Vanilla scoop and bring the kunefe taste to a heavenly level

Sutlac.....\$10.90

Traditional Turkish dessert made of rice, milk, some dry fruits and cinnamon for flavour



We Make
it Fresh



Child Friendly Menu



Kanat (Chicken wings)

\$ 12.90



Chicken carbonara

\$ 12.90



Sutlac.....\$10.90

Traditional Turkish dessert
made of rice, milk, some dry
fruits and cinnamon for
flavour

Charcoal Grill



Ciger Sis

Delicious lamb liver skewer with beef fat served with Turkish rice (Pilav) or Bulgur (crushed wheat) or Fresh Turkish bread

\$ 19.90



Kaburga kebab

grilled beef ribs served with Turkish rice (Pilav) or Bulgur (crushed wheat) or Fresh Turkish bread (ekmek) & salad

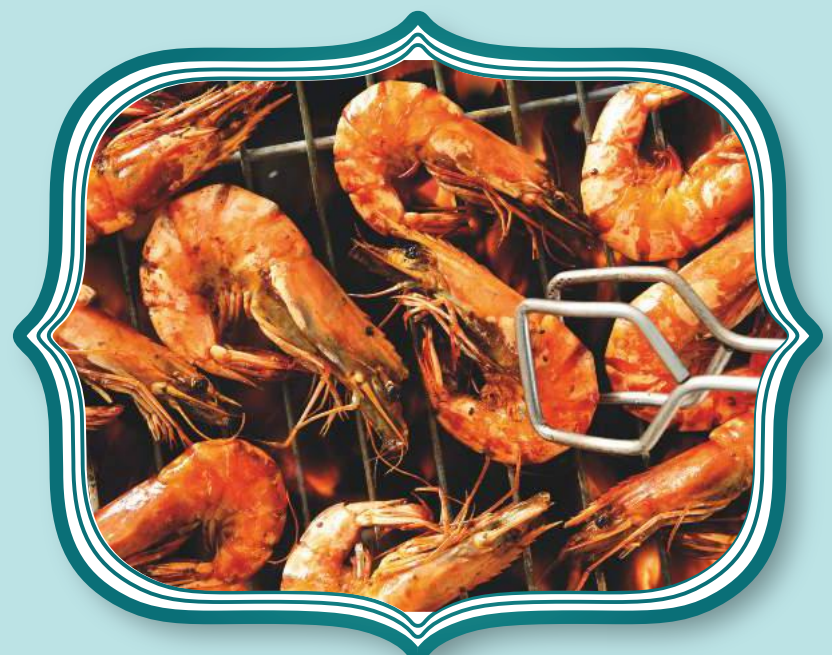
\$ 24.90



Kanat (Chicken wings)

Turkish grilled chicken wing platter served hot with ekmek or pilaf & salad

\$ 23.90



Izgara Karides (Grilled Prawns)

Charcoal grilled king prawns served with Turkish rice and salad

\$ 26.90

Side orders



Pilav or Bulgur

Pilav (Turkish butter Rice) or Bulgur (Turkish crushed wheat cooked with vegetables and spices)

\$ 4.90



Ekmek (Flat bread)

\$ 4.90



Lavash (Balloon bread)

Freshly baked on order, it goes well with all meat and gravy dishes

\$ 7.90

Soft Drinks



Canned Drinks

Pepsi	\$3.50
coke	\$3.50
coke zero	\$3.50
coke light	\$3.50
Sprite	\$3.50
Fanta grape	\$3.90
Fanta orange	\$3.90

Mineral Water

Mineral water.....	\$3.90
Perrier	\$3.90