

## COLD STARTERS

### GREEN OLIVES / 5.5 VE

Marinated green olives

### HUMMUS / 6.5 VE

Crushed chick peas, tahini lemon juice and garlic

### CACIK / 6.5 V

Cucumber, mint, dill, garlic & strained yoghurt

### GIRIT / 6.9 V

Feta cheese, basil, parsley, walnut & olive oil

### BURATTA / 9.9 V

Burrata cheese on a bed of beetroot and melon vingerette

### BABAGANOUSH / 6.9 VE

A smoky flavoured puree of aubergine, yoghurt, garlic & tahini

### MIX SEAFOOD / 9.9

Sauteed octopus, prawns, calamari, mix peppers, dill, garlic. Dressed in lemon zest olive oil

### MIX MEZE / 19.90

Chefs selection of our cold mix meze

## HOT STARTERS

### GARLIC MUSHROOMS / 7.9 V

Baby button mushrooms sauteed in creamy garlic & cheese sauce

### HALLOUMI / 7.9 V

Fried halloumi with fig jam

### GOLDEN CHEESE PASTRY / 8.9 V

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

### GOAT CHEESE / 9.9 V

Roasted goats cheese, grape mustard & raspberry puree

### SUCUK / 7.9

Grilled beef sausage with cream cheese & cherry tomato

### STUFFED CHICKEN BALLS / 10.9

Deep fried cheese stuffed chicken balls served with bang-bang sauce

### BEEF SKEWERS / 12.9

Skewered USDA fillet beef served with onion salad and roasted cherry tomato

### LAHMACUN / 6.9

A traditional turkish pizza, flatbread with minced lamb and salad

### GRILLED PRAWNS / 11.9

Garlic and ginger marinated grilled prawns served with sweet chilli sauce

### OCTOPUS / 11.9

Grilled octopus with exotic fruit sauce

### CALAMARI / 8.9

Fried fresh squid served with tartar sauce

### LOBSTER TAIL / 16.9

Lobster tail served with garlic butter

## SULTAN SPECIALS

### ORTU KEBAB / 26.9

Sauteed lamb with vegetables. Covered with thin bread and baked in oven. Served with Sultan's Bulgur

### COKERTME / 23.9

Pan-fried beef strips cooked in tomato sauce on a bed of smoked garlic yoghurt. Topped with thin crispy fries

### BEEF RIB / 27.9

12 hour slow cooked beef rib served with crispy onions & asparagus, drizzled in beef gravy

### OCEAN KEBAB / 29.9

Marinated skewered monkfish, salmon, prawns, octopus & veg. Served with beetroot cous cous

### SARMA BEYTI / 23.9

Marinated minced lamb kofte, grilled and wrapped in cheese with lavash bread. Topped with halep sauce on a bed of smoky garlic yoghurt

### CHESTNUT CHICKEN / 18.9

Marinated chicken topped with sliced chestnuts and crushed kadayif. Served on a bed of honey & lemon sauce

### PISTACHIO LAMB CHOPS / 27.9

Grilled pistachio crusted lamb chops, served with mash potato, asparagus & pomegranate molasses

### LOKUM / 30.9

Grilled fillet steak on a bed of café de paris sauce. Served with mashed potato

### TOMAHAWK STEAK / 98

1kg Tomahawk bone in steak, Served with asparagus, portabello mushroom, cherry tomato, 2 portions of hand cut chips. Choice of 2 sauces: Peppercorn or Mushroom

For one or to share.

## STEAKS

### 10oz SIRLOIN 32.9

### 10oz RIB-EYE 34.9

### 9oz FILLET 35.9

### 10oz WAGYU RIB-EYE 43.9

Served with Asparagus, portabello mushroom, cherry tomato, hand cut chips

Choice of peppercorn, or mushroom sauce

## BURGERS

### WAGYU BEEF BURGER / 23.9

Minced wagyu beef burger topped with caramelised red onion, lettuce, tomato, pickled gherkin & smoked applewood cheddar cheese Served with hand cut chips

### CHICKEN BURGER / 14.9

Grilled chicken fillet burger with caramelised red onion, lettuce, tomato, pickled gherkin & smoked applewood cheddar cheese Served with hand cut chips

## KEBABS

Charcoal cooked, served with rice & salad

### ADANA / 18.9

Seasoned and skewered minced lamb.

### LAMB RIBS / 19.9

Succulent marinated lamb ribs

### LAMB CHOPS / 24.9

Marinated lamb chops with fresh herbs

### CHICKEN SHISH 18.9

### LAMB SHISH 21.9

### MIXED SHISH 20.9

A mix of Chicken and Lamb shish

### VEGETABLE KEBAB / 17.9 VE

Skewered asparagus, portabello mushroom, aubergine, courgette, onions & mix peppers.

## SEAFOOD

### BAZAAR FISH / 20.9

Choice of grilled fillet Salmon or Seabass Mashed potato & vegetables. Topped with chimichurri sauce

### OCTOPUS / 23.9

Marinated and grilled octopus. Served with roasted vegetables

### LOBSTER TAILS / 33.9

2 Lobster tails with garlic butter. Served with beetroot cous cous

## SALADS

### AVOCADO GOAT CHEESE / 8.9 V

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

### GREEK SALAD / 9.9 V

Cherry tomato, cucumber, red onion, green olives and feta cheese. Dressed with pomegranate sauce

### SULTAN SALAD / 9.9 V

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

Perfect to share with main courses!

## SIDES

### HAND CUT CHIPS VE / 5.9

### GRILL ASPARAGUS VE / 6.9

### MASHED POTATO V / 4.9

### WHITE RICE V / 4.9

### MAC & CHEESE V / 7.5

### MIXED VEGETABLES VE / 4.9

### BALON BREAD V / 3.9

### BASKET OF BREAD V / 2.9

### SIDE SALAD VE / 3.9

### SAUCES / 2.9

Peppercorn, Mushroom

## KIDS MENU

### FISH CAKE / 7.9

Choice of mash potato or chips

### CHICKEN FINGERS / 7.9

Choice of mash potato or chips

### MAC & CHEESE / 7.9

With Beef sausage

## BREAKFAST

Daily 9am-12.30pm

Full traditional Turkish breakfast & selection of omelettes, memenen & Sultan's own french toast.

Ask server to see a menu

## LUNCH MENU

Monday - Friday 12.30 - 4.00pm

2 COURSES 19.9 3 COURSES 22.9

Served with choice of soft drink



# the sultan

Discover The Sultan, a Turkish Mediterranean restaurant housed within a revered grade 2 listed building dating back to 1882. Once a culinary haven under the renowned chef Abel Magneron during World War II, this establishment honors its storied past as a landmark of gastronomy in Cardiff.

Step into a bygone era as you indulge in the vibrant flavours of the Mediterranean.

Our menu showcases gourmet dishes that blend tradition with innovation, offering an unforgettable dining experience. Immerse yourself in the opulent ambiance of our meticulously restored space, where the echoes of past conversations linger in the air.



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