

◆ *Nisa Sultan*<sup>®</sup> ◆

TURKISH CUISINE



ESTABLISHED 2014

# WELCOME TO NISA SULTAN PAKISTAN

## NISA SULTAN PAKISTAN'A HOS GELDİNİZ

IT IS OUR ENDEAVOR TO PROVIDE YOU AUTHENTIC TURKISH FOOD THROUGH OUR CUISINE CONNOISSEURS WITH A UNIQUE AND MEMORABLE DINING EXPERIENCE THROUGH CAREFULLY SELECTED DISHES CONCEIVED WITH THE FUSION OF FLAVORS AND TEXTURE DRAWN FROM TURKIYE.

THE FINEST LOCAL AND IMPORTED INGREDIENTS HAVE BEEN SOURCED AND COMBINED TO PRODUCE AN ELECTRIC CHOICE OF SUBLIME DISHES THAT SERVE TO SATISFY THE MOST DISCERNING PALATE OF TURKIYE.

WE STRONGLY ENCOURAGE OUR GUEST TO FEEL FREE TO TALK TO US AND MAKE ANY SUGGESTION THEY BELIEVE COULD MAKE OUR SERVICES EVEN BETTER.

BEST REGARDS / SAYGILARIMLA  
CEO-NISA SULTAN GLOBAL  
NADIRA SOHAIL QURESHI



# TURKISH MEZZE / APPETIZERS





## EZME

A finely chopped Turkish salsa made with fresh tomatoes, peppers, onions, herbs, and a touch of spice, served as a zesty starter with bread or kebabs.

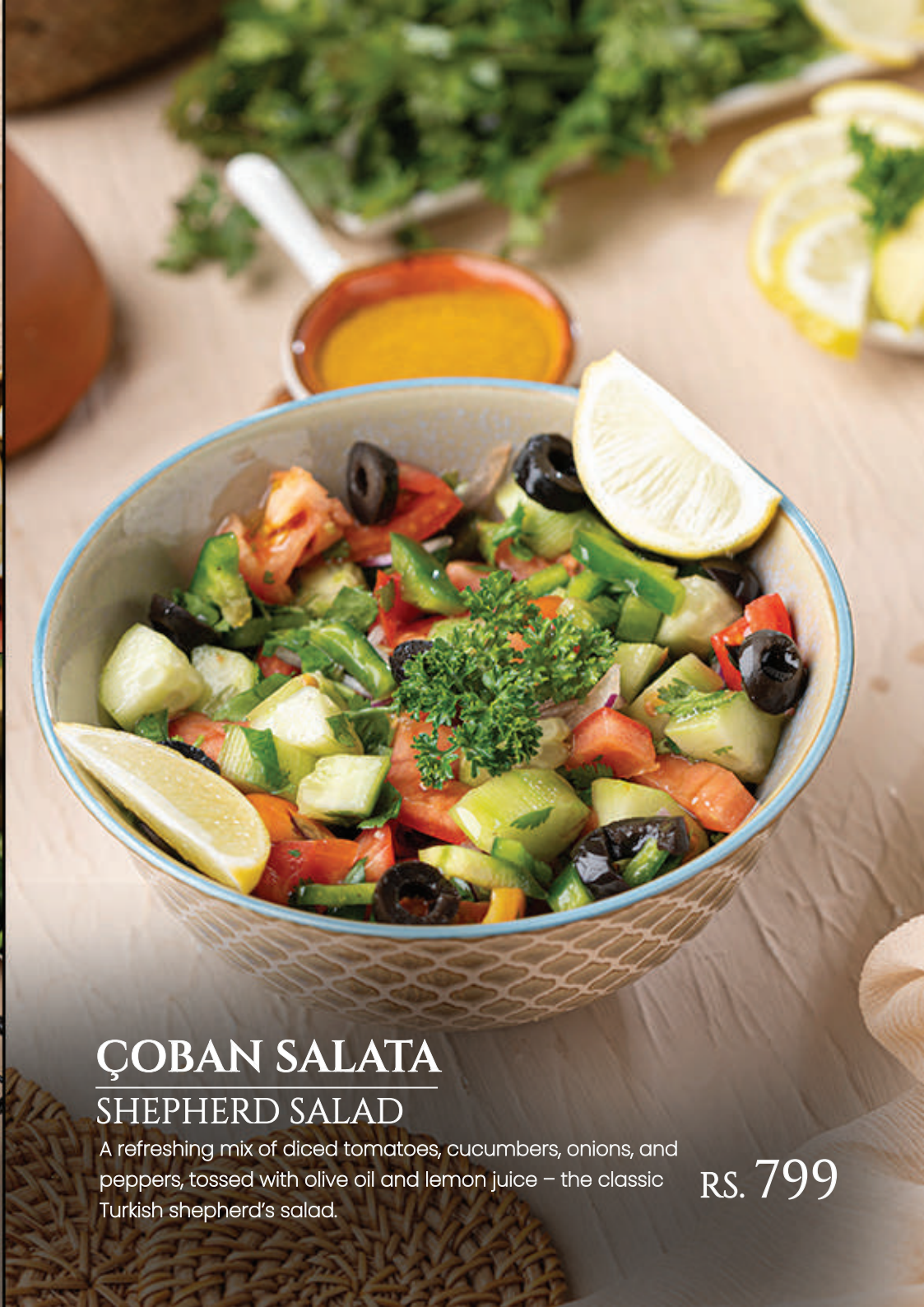
RS. 459



## TRADITIONAL TURKISH PICKLES

A tangy mix of seasonal vegetables pickled the Turkish way, bursting with crunch and flavor, perfect as a side with your meal.

RS. 459



## ÇOBAN SALATA SHEPHERD SALAD

A refreshing mix of diced tomatoes, cucumbers, onions, and peppers, tossed with olive oil and lemon juice – the classic Turkish shepherd's salad.

RS. 799





## SULTAN SALATA

### CAULIFLOWER SALAD

Lightly blanched cauliflower and broccoli florets, dressed with olive oil, lemon juice, and a hint of spicy red pepper flakes for a bold Turkish twist.

RS. 799



## PATATES SALATA

### POTATO SALAD

A hearty Turkish-style potato salad with onions and tomatoes, tossed in lemon juice and pomegranate syrup for a tangy, refreshing flavor.

RS. 799



## SHAKSHUKA

### EGGPLANT SALAD

A traditional Turkish eggplant salad with peppers and tomatoes, slowly cooked in olive oil for a rich, smoky flavor.

RS. 799



## PANCAR SALATA

### BEETROOT SALAD

A vibrant mix of beetroot, sweet corn, and walnuts, drizzled with olive oil, lemon juice, and a touch of pomegranate syrup for a refreshing, tangy crunch.

RS. 799





# MIX MEZZE PLATTER

A chef's selection of traditional Turkish cold starters, including hummus, ezme, salads, and dips – perfect for sharing.

RS. 2599





## GARLIC BUTTER SHRIMPS

Juicy shrimps sautéed in garlic butter, finished with herbs and a squeeze of lemon for a rich, zesty flavor.

RS. 2499



## SOUP OF THE DAY

Ask your server for the chef's special soup, freshly prepared daily.

RS. 599





## HUMMUS

A creamy blend of chickpeas, tahini, lemon juice, and olive oil, served the traditional Turkish way.

RS. 899



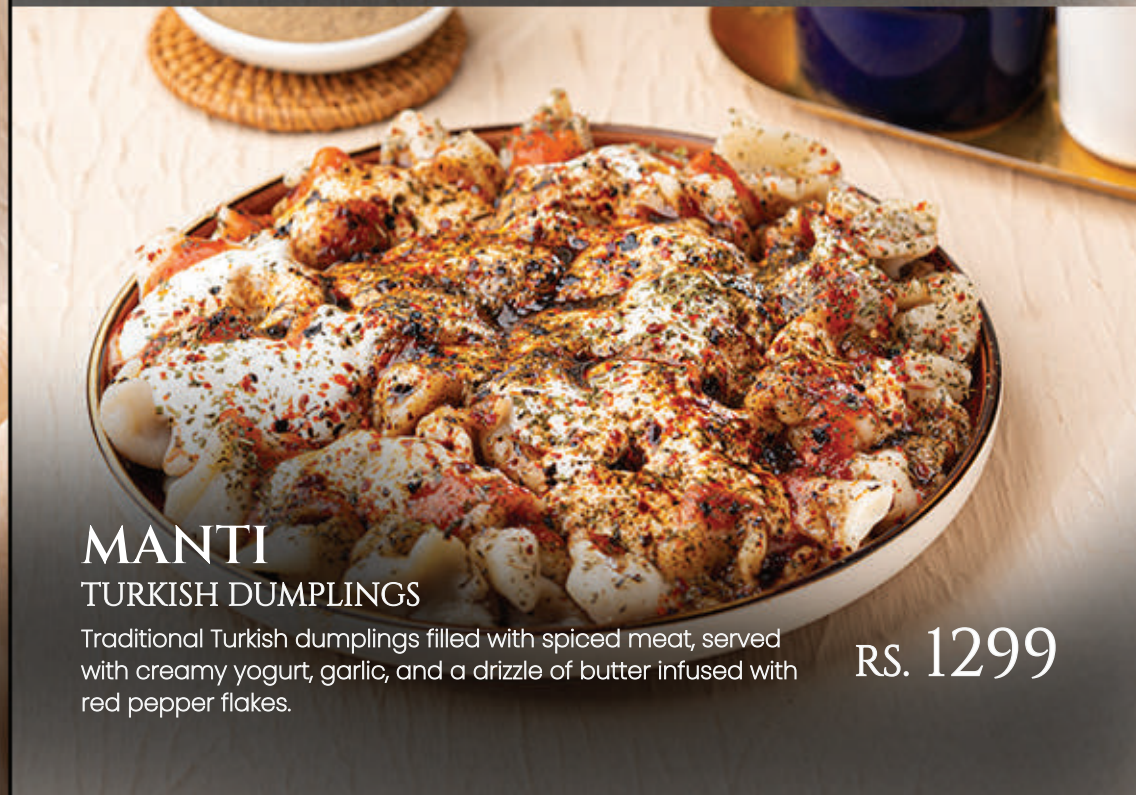
## LOADED HUMMUS

WITH MEAT / CHICKEN

Creamy hummus topped with tender sautéed meat or chicken, crunchy walnuts, and a drizzle of olive oil a hearty Turkish favorite.

CHX RS. 1199

MEAT RS. 1399



## MANTI

TURKISH DUMPLINGS

Traditional Turkish dumplings filled with spiced meat, served with creamy yogurt, garlic, and a drizzle of butter infused with red pepper flakes.

RS. 1299





# DONER ROLLS & BURGER





## DONER ROLL

(CHICKEN, MEAT OR MIX)

Classic Turkish döner wrapped in fresh lavash with salad and sauces, served with your choice of meat, chicken, or a mix of both.

LMB	RS. 1459
CHX	RS. 1159
MIX	RS. 1259



## NISA SIGNATURE CHICKEN DONER ROLL

Our special creation with tender döner, creamy hummus, crispy fries, crunchy pickles, and a drizzle of garlic sauce, all wrapped in fresh lavash bread

RS. 1399



## PITA DONER

Soft, warm pita bread stuffed with juicy döner slices, fresh salad, and sauces for a classic Turkish street-food taste.

LMB	RS. 1859
CHX	RS. 1559
MIX	RS. 1659



## DONER SANDWICH

Freshly baked bread filled with juicy döner, crisp vegetables, and house sauces for a hearty Turkish favorite.

LMB	RS. 1659
CHX	RS. 1359
MIX	RS. 1459





## DONER PLATTER WITH LAVASH BREAD

Tender slices of Turkish döner served with lavash bread, your choice of meat, chicken, or a mix, paired with sides and sauces.

LMB RS. 2659  
CHX RS. 1859  
MIX RS. 2159

## DONER PLATTER OVER RICE

Juicy slices of döner served on a bed of fragrant rice with your choice of meat, chicken, or mix, accompanied by sauces and salad.

LMB RS. 2859  
CHX RS. 2159  
MIX RS. 2459





## ISKENDER KEBAB (LAMB / CHICKEN)

Thinly sliced döner served over toasted bread, topped with warm tomato sauce, melted butter, and creamy yogurt on the side – a true Turkish classic.

CHX RS. 1999

LMB RS. 2659



## ADANA BBQ ROLL

Charcoal-grilled minced kebab wrapped in soft lavash with grilled tomatoes, chilies, and sauces for an authentic Turkish taste.

LMB RS. 1659

CHX RS. 1259

MIX RS. 1459

## SHISH BBQ ROLL

Tender skewered kebab, grilled to perfection and wrapped in soft lavash with grilled tomatoes, chilies, and sauces for a true Turkish street-food taste.

LMB RS. 1459

CHX RS. 1159

MIX RS. 1359





# NISA CHARCOAL BAKED BURGER

Smoky double-patty burger baked over charcoal, topped with tangy pickles, sweet caramelized onions, and our rich house special sauce for a bold, signature flavor.

CHX RS. 1259

BEEF RS. 1459





# TURKISH PIDE / PIZZA





## LAHMACUN

Thin, crispy Turkish flatbread topped with spiced minced meat, fresh herbs, and a squeeze of lemon – a classic street favorite.

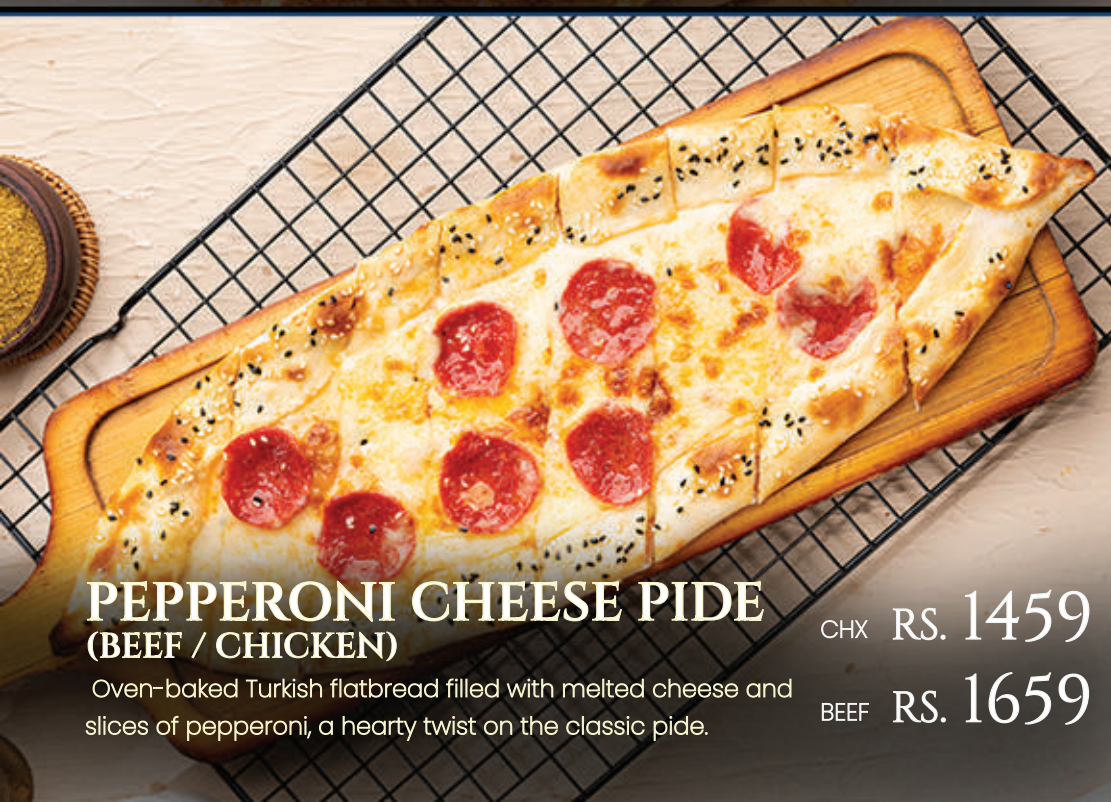
RS. 999



## CHEESE PIDE

Traditional Turkish boat-shaped flatbread filled with melted cheese, baked to golden perfection

RS. 1459



## PEPPERONI CHEESE PIDE (BEEF / CHICKEN)

Oven-baked Turkish flatbread filled with melted cheese and slices of pepperoni, a hearty twist on the classic pide.

CHX RS. 1459  
BEEF RS. 1659



## CHICKEN CHEESE PIDE

Traditional Turkish flatbread stuffed with tender chicken and melted cheese, baked until golden and delicious.

RS. 1859





## FULL MIX CHEESE PIDE

A rich Turkish flatbread topped with chopped meat, chicken, pepperoni, and melted cheese – the ultimate indulgent pide.

RS. 1959



## CHOPPED MEAT CHEESE PIDE

Turkish flatbread filled with finely chopped seasoned meat and melted cheese, baked to perfection for a hearty flavor.

RS. 1959



## NISA TRADITIONAL PIDE

Our house special, prepared the traditional way with chopped meat, herbs, and tomatoes, baked on crisp Turkish flatbread – no cheese, just pure authentic flavor.

RS. 2159





# TURKISH BBQ & ROAST





## ADANA KEBAB PLATTER

Spicy minced kebab grilled over charcoal, served with lavash bread, rice, grilled tomatoes, chilies, and sauces for a bold Turkish feast.

LMB	RS. 2259
CHX	RS. 1659
MIX	RS. 1959



## SHISH PLATTER

Juicy skewered kebabs grilled to perfection, served with lavash bread, rice, grilled tomatoes, chilies, and sauces for a classic Turkish meal.

LMB	RS. 2359
CHX	RS. 1759
MIX	RS. 2059



## CHICKEN WINGS PLATTER

Charcoal-grilled chicken wings served with lavash bread, rice, grilled tomatoes, chilies, and sauces for a smoky Turkish favorite.

RS. 1359



## LAMB CHOP SHISH

Juicy skewers of small lamb meat cubes and lamb fat, marinated in Turkish spices and charcoal-grilled, served with lavash bread, rice, grilled tomatoes, chilies, and sauces.

RS. 2759





## LOKUM STEAK PLATTER

Extra-tender Turkish steak, charcoal-grilled and served with baked potatoes, grilled tomatoes, chillies, and house sauces.

RS. 3459



## LAMB CHOPS

Juicy lamb chops marinated with Turkish spices, grilled over charcoal, and served with baked potatoes, grilled tomatoes, chillies, and house sauces.

RS. 4259



## KAPADOKYA BONFILE STEAK

Premium fillet steak grilled over charcoal, served with a vibrant Turkish herb sauce made with parsley, garlic, olive oil, and spices – similar in spirit to chimichurri, but crafted the Anatolian way.

RS. 3559





## TESTI KEBAB (LAMB) GRAVY

A traditional dish of succulent meat, vegetables, and spices, slow-cooked in a sealed clay pot and served with its pot cracked open at your table.

FOR ONE  
RS. 3299  
FOR TWO  
RS. 5759



## BAKLAVA KEBAB

A very special Turkish delicacy of layered minced meat and lamb fat filled with cheese and tomato sauce, wrapped in lavash, charcoal-grilled, and topped with crushed pistachios. Served with a side of rice and traditional Turkish yogurt.

LMB RS. 2659  
CHX RS. 1999



## CHICKEN CASSEROLE

Half chicken baked in a special Turkish marinade, served with rice and house sauce on the side for a rich and comforting flavor.

GRAVY  
RS. 2999



## CHICKEN ROTISserie

Marinated whole or half chicken, slow-roasted on a rotisserie for juicy, smoky flavor, served with rice, fresh bread, and house sauces. (Ask your Captain for Availability)

FULL  
RS. 2499  
HALF  
RS. 1349





## TAVUK SAÇ TAVA

### TURKISH STYLE PAN COOKED CHICKEN

Tender chicken sautéed in a traditional Turkish iron pan (saç), cooked with rich flavors and served sizzling hot with both bread and rice.

RS. 1699



## TAVUK ÇÖKERTME

### CRISPY CHICKEN STACK

Crispy potato strings topped with tender strips of chicken, creamy yogurt, and a drizzle of spiced butter sauce – a beloved Turkish specialty.

RS. 1699



A large, ornate copper platter is the centerpiece, filled with a variety of BBQ meats including skewers, kebabs, and chicken wings. The meats are golden-brown and charred. To the left is a mound of white rice garnished with a sprig of parsley. To the right are fresh vegetables: sliced red onions, shredded green lettuce, a tomato wedge, and a pile of pink pickled vegetables. The platter sits on a wooden surface, with a small bowl of green herbs and a bowl of green powder visible in the background.

# BBQ PLATTER

(FOR 1,2 OR 4 PERSONS)

A hearty selection of charcoal-grilled kebabs and meats, served with rice, grilled vegetables, and sauces. Choose from chicken, lamb, or a mix of both.

FOR ONE

LMB RS. 3159

CHX RS. 2359

MIX RS. 2759

FOR TWO

LMB RS. 5859

CHX RS. 4259

MIX RS. 5159

FOR FOUR

LMB RS. 10259

CHX RS. 7559

MIX RS. 9195





# NISA SULTAN SPECIAL FAMILY PLATTER

A royal feast featuring the full selection of our signature BBQ meats, served with rice, grilled vegetables, and finished with freshly baked lahmacun and cheese pide – perfect for sharing.

LMB RS. 15959

CHX RS. 10659

MIX RS. 13695





# DESSERTS





## TRADITIONAL TURKISH KUNEFE

Golden, crispy pastry filled with soft cheese, soaked in sweet syrup, and served hot with a scoop of ice cream.

RS. 1495



## THREE MILK PISTACHIO CAKE

Soft sponge cake soaked in a blend of three milks, layered with cream, and topped with pistachios for a rich Turkish twist on the classic tres leches.

RS. 759



## TRADITIONAL TURKISH BAKLAVA

Flaky layers of pastry filled with walnuts, baked golden, and topped with crushed pistachios for a rich Turkish delight.

HALF  
RS. 759  
FULL  
RS. 1359





# NUTELLA PIDE

A sweet twist on the classic Turkish flatbread, baked with creamy Nutella and served warm for a rich, indulgent treat.

RS. 1199



## ADD-ONS

BALLOON BREAD	169
LAVASH	109
NAAN BREAD	159
RICE	219
FRIES	389
CHEESE	159
EXTRA MEAT	559
EXTRA CHICKEN	399
EXTRA SAUCES (3DIPS)	259





# HOT DRINKS





## TURKISH TEA

Traditional black tea, brewed strong in a double teapot (çaydanlık) and served in tulip-shaped glasses for a true Turkish experience.

RS. 350



## TURKISH COFFEE

Rich, finely ground coffee slowly brewed in a traditional cezve pot, served strong, thick, and aromatic in the authentic Turkish style.

RS. 499



## MINT TEA

Aromatic hot tea infused with fresh mint for a refreshing finish.

RS. 279



## COLD DRINKS

OTTOMAN SIGNATURE SHARBAT	399
AYRAN	299
SEASONAL FRESH JUICES (ASK OUR CAPTAIN FOR TODAYS SELECTION)	659
MINT MARGARITA	559
PINA COLADA	659
FRESH LIME WITH SPRITE	229
COCA COLA, SPRITE, FANTA	199
COCA COLA DIET, SPRITE ZERO	229
WATER ( 1.5 LTR)	259
WATER (500 ML)	119



# CEO'S MESSAGE

NISA FAMILY HAS BROUGHT ITS HERITAGE, THE OTTOMAN CUISINE, AUTHENTICITY AND CREDIBILITY TO PAKISTANI MARKET WITH AN AIM TO DELIVER AUTHENTIC TURKISH DELICACIES FOR ITS VALUED PAKISTANI BROTHERS & SISTERS. AS A CEO OF THE COMPANY MY AIM IS TO BECOME A WORLD CLASS COMPANY, OFFERING HEALTHY & AUTHENTIC TURKISH CUISINE THAT BEST SATISFIES OUR GUESTS THROUGH MY HOSPITALITY QUALIFIED MANAGEMENT. WE STRONGLY BELIEVE TO PROVIDE AN ENVIRONMENT OF BEST MANAGEMENT PRACTICES, HUMAN RESOURCE DEVELOPMENT AND MAXIMIZE VALUE FOR ITS BUSINESS ASSOCIATES WITH AN AIM TO CONTRIBUTE FOR THE SUCCESS OF PAKISTANI ECONOMY.

*Regards*

NADIRA SOHAIL QURESHI





Gulberg Branch  
0309 0006333 | (042) 35785670  
DHA Phase 6 Fairways Commercial Branch  
03011835555

Lake City Mall Branch  
(042) 35139766 | 0306 0111771

Dolmen Mall Lahore Branch  
0306 0756664

Faisalabad Branch  
0316 7676170

Mall of Gujranwala Branch  
0311 1444679

Sargodha Shalimar Smart City Branch  
0300-8666521

*The Management is not responsible for any articles lost in the restaurant, Outside food and drinks are strictly prohibited in the restaurant, please take your belongings with you, rights of admission reserved, Parking at your own risk, all applicable government taxes shall be added to your bill or as per the current government laws.*

*- The Management*