
♦ *Nisa Sultan*® ♦

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 SOHAİL QURESHI

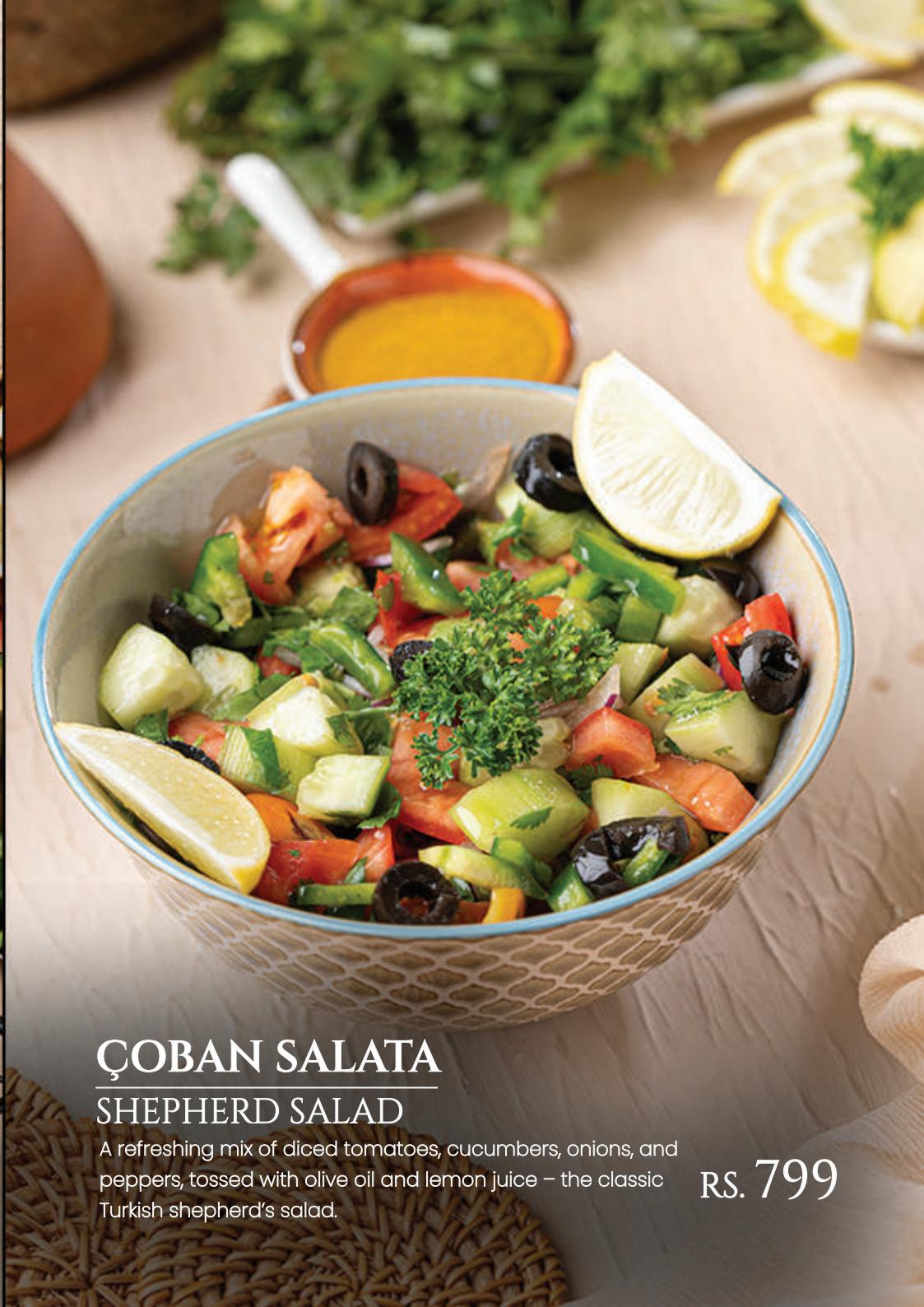
TURKISH MEZZE / APPETIZERS



RS. 459



RS. 459



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

LMB RS. 1459

CHX RS. 1159

MIX RS. 1359

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.



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

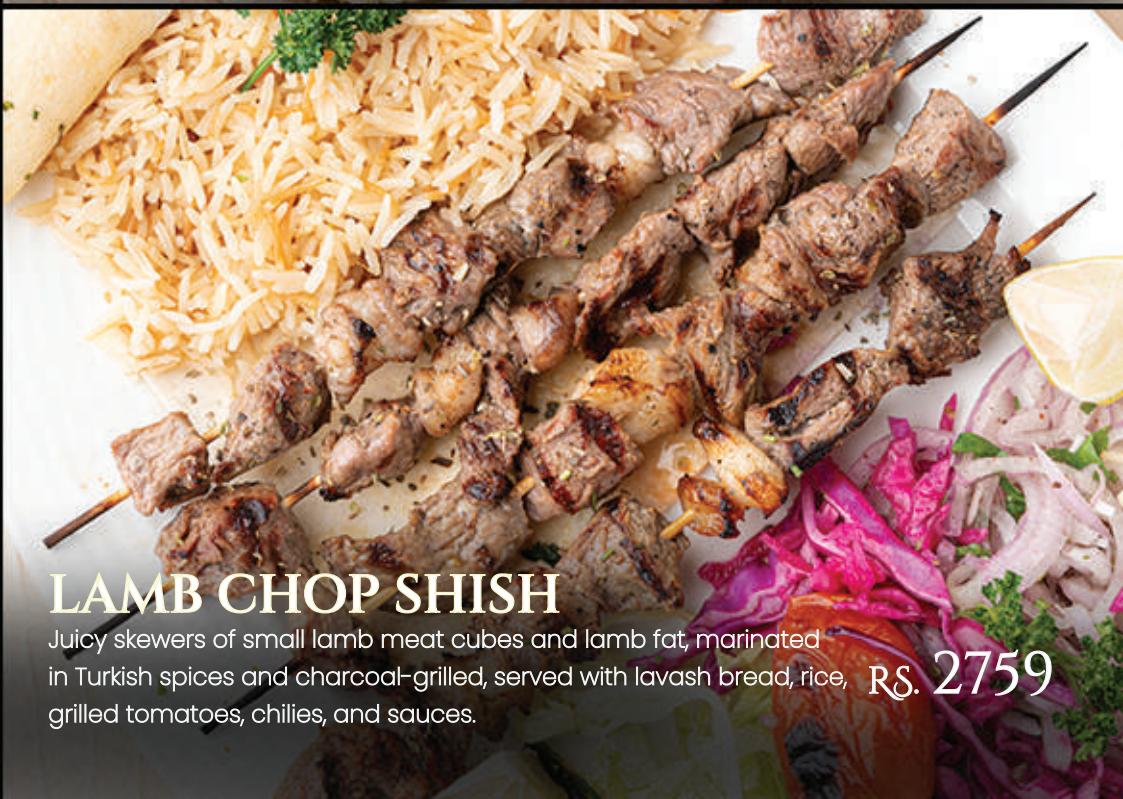
MIX RS. 2059



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, chilies, and house sauces.

RS. 3459



LAMB CHOPS

Juicy lamb chops marinated with Turkish spices, grilled over charcoal, and served with baked potatoes, grilled tomatoes, chilies, 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. CHX RS. 1999
Served with a side of rice and traditional Turkish yogurt.



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



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

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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