

**By adding innovative touches to our ancient flavors inherited from our ancestors, we take you to a journey of flavors in history.**

After over 20 years of culinary and managerial experience, Chef Fatih Mehmet established Sultan Somat. The meaning of Sultan Somat is 'Sultan's Table.' Our restaurant mainly focuses on preparing dishes that were cooked in palace kitchens during the 13th, 15th, and 17th centuries.

At Sultan Somat, guests are treated like sultans, aiming to provide a hospitality experience that exceeds expectations. Following the principle of Mustafa Kemal Atatürk, 'The one who loves his country the most is the one who does his job best,' our team is dedicated to providing service with love and a focus on 100% customer satisfaction.

Sultan Somat does not charge for any item that is not liked by the guests. Your meal or drink will be remade until you are satisfied, ensuring that you leave here happy. In our restaurant, we serve the leading dishes of Seljuk, Ottoman, Mevlevi, and Konya cuisines.

In our restaurant, where the leading dishes of Seljuk, Ottoman, Mevlevi and Konya cuisine are served, the meal starts with a ritual like in a Mevlevi lodge. Our guests are first offered sirkencübin sherbet, which Mevlana said that wonders are born from the meeting of opposites. This cleanses the mouth, throat and stomach before the meal. Afterwards, the history and story of each product served is told by our chefs at the table.

The history of each ritual and the story behind every item served is narrated by our chefs at the table. For those who request, a 'Somat Dua' (table prayer) with the opening of a Mevlevi cauldron is performed before or after the meal. Guests are bid farewell in a polite manner inspired by the Seljuk period, and as a gesture of appreciation for having eaten and exerted their teeth, they are offered 'Diş Kirası' (tooth rent).

In the ever-changing tradition of Diş Kirası, sometimes guests are gifted a small candle with a reference to Mevlana's magnificent words: 'A candle does not lose its light by lighting another.' They are encouraged to share the cultural heritage they learned at our restaurant with others.

Please, share what you have learned here and keep this tradition alive with respect and love...

**SULTAN SOMATI  
CHEF FATİH MEHMET**



# Ottaman Cuisine



## Soup



### Cesmi Nigar Soup

Corn Flour, Lentils, Garlic, Onion and Spices

185.00 ₪

## Side Dishes



### Meat Pastry

Hand Rolled Dough, Ground Beef, Onion, Butter and Spices

195.00 ₪



### Chesse Pastry

Hand Rolled Dough, Cheese, Butter and Spices

195.00 ₪



### Tahini and Walnut Hummus

Chickpeas, Walnuts, Tahini, Garlic, Lemon Juice, Olive Oil, Salt and Spices

245.00 ₪



### Haidari with Walnut

Walnuts, Yogurt, Roasted Eggplant, Olive Oil, Garlic, Dill, Salt and Spices



245.00 ₪

## Main Courses



### Mahmudiye with Chicken

Chicken Breast, Honey, Almond, Dried Apricot, Raisin, Shallot Parsley and Spices



395.00 ₪



### Seferceliye

Beef Steak, Shallot, Honey, Almond, Dried Quince, and Spices



495.00 ₪



### Lamb Mutancana

Lamb, Shallot, Honey, Almond, Dried Apricot, Dried Fig, Dried Grapes and Spices



590.00 ₪



### Meat with Milk Coffee

Beef Tenderloin Marinated with Coffee Beans, Milk, Turkish Coffee and Spices

495.00 ₪



### Palace Style Chicken

Chicken with Peanut and Currants with Orange Sauce



395.00 ₪

# Seljuk Cuisine



## Soup



### Tandoori Soup

Tandoori Lamb, Bulgur, Chickpeas, Dill, Flour, Egg, Yogurt, Salt and Spices

245,00 ₺

## Side Dishes



### Eggplant Kalye

Sun Dried Eggplant, Onion, Vegetable Oil and Spices



245,00 ₺



### Bean Kalye

Sun Dried Beans, Onion, Vegetable Oil and Spices



245,00 ₺



### Pepper Kalye

Sun Dried Peppers, Onions, Vegetable Oil and Spices



245,00 ₺



### Mixed Kalye Plate

Sun Dried Eggplant, Pepper, Beans, Dried Onion, Vegetable Oil and Spices



395,00 ₺

## Main Courses



### Beef Biryani with Date and Plum

Beef, Butter, Spices, Plum, Date and Onion



495,00 ₺



### Beef Biryani with Onion and Green Apple

Beef, Butter, Spices, Green Apple and Onion



495,00 ₺



### Lamb Shank with Bulgur

Bulgur Pilaf with Saffron and Turmeric, Boiled Lamb Shank

690,00 ₺



### Turmeric Bulgur Food

Bulgur Pilaf with Saffron and Turmeric, Roasted Beef

465,00 ₺



### Lamb Neck with Apricots

Bulgur Pilaf with Saffron and Turmeric in a Clay Casserole  
Boiled Lamb Neck Meat with Dried Apricots and Onions

590,00 ₺

# Mevlevi Cuisine

*The mature man speaking to the man who aid the table similarly, there are all kinds of food on its table.*

*Hız Mevlana*



## Soup



### Tutmaç Soup

Flour, Yogurt, Noodles, Beef, Garlic and Spices

245,00 ₺

## Side Dishes



### Spinach Pastry with Milk

Hand Rolled Dough, Spinach, Milk, Cheddar Cheese, Feta Cheese, Tulum Cheese

195,00 ₺



### Beetroot Meal

Beetroot, Olive Oil, Yogurt and Seasonings

265,00 ₺



### Spinach Borani

Spinach, Onion, Vegetable Oil, and Spices

265,00 ₺



## Main Courses



### Almond Meatballs

Minced Beef, Almond Flour, Bread Crumbs, Almond Flakes, Special Milk Sauce, and Spices.

475,00 ₺



### Hassaten Lokma (Has of Bite)

Rice, Beef, Dried Figs, Currants, Almonds, Peanuts and Spices

485,00 ₺



### Pan Kebab

Beef Steak in a Clay Casserole, Special Meat Sauce and Spices Prepared with 12 Kinds of Plant Roots

495,00 ₺

*Whoever shows respect gets respect, whoever brings sugar eats almond halva.*

*Hız Mevlana*

# Konya Cuisine



## Soup



### Okra Traditional Soup

Flour Tomato Paste Oil Onion Dried Flower Okra Beef and Spices

295,00 ₺

## Main Courses



### Well Tandoori Kebab

In the well tandoor, there is a copper pot in its own oil.  
Boneless Lamb Meat Cooked for 8-10 Hours Without Additives

495,00 ₺



### Meat Tiridi in Casserole

Yogurt on Diced Pita in a Clay Casserole,  
Sumac Onion, Roast Beef, Parsley, Butter and Spices

495,00 ₺



## four Cuisine Tasting Menu

This menu is prepared for at least 2 people,  
as the number of people increases, the number of meals increases and  
Taste dishes from 4 historical culinary cultures.

4 Types of Soup  
3 Types of Appetizers  
5 Types of Sherbet  
4 Kinds of Main Course  
3 Kinds of Dessert  
Salad  
Tea, Water

Per Person  
**1190,00**

Stories of all the dishes served on the table  
will be explained by our chefs.

*Travel the World See Konya Cuisine*

# Vegetarian



## Soup



### Cesmi Nigar Soup

Cornmeal, Lentils, Garlic, Onions and Spices

185,00 ₺

## Side Dishes



### Potato Sikma (Wrap)

Potatoes, Lettuce and Spices in Fried Lavash

195,00 ₺



### Konya Green Cheese Sikma (Wrap)

Cheddar Cheese on Thin Lavash, Konya Green Cheese, Tulum Cheese

195,00 ₺



### Roasted Eggplant and Pepper Sikma (wrap)

Roasted Eggplant in Fried Lavash  
Paprika and Spices

195,00 ₺



### Spinach Pastry with Milk

Hand Rolled Dough, Spinach, Milk,  
Cheddar Cheese, Feta Cheese, Tulum Cheese

195,00 ₺



### Bulgur Rice with Saffron Almonds

Bulgur, Saffron Turmeric, Vegetable Oil, Almond

195,00 ₺



### Tahini and Walnut Hummus

Chickpeas, Walnuts, Tahini, Garlic, Lemon Juice, Olive Oil, Salt and Spices

245,00 ₺



### Haidari with Walnut

Walnuts, Yogurt, Roasted Eggplant, Olive Oil, Garlic, Dill, Salt and Spices

245,00 ₺



## Main Courses



### Haseten Bite

Rice, Dried Figs, Currants, Almonds, Peanuts and Spices

385,00 ₺



### Beetroot Meal

Beetroot, Olive Oil, Yogurt and Spices

265,00 ₺



### Spinach Borani

Spinach, Onion, Vegetable Oil, and Spices

265,00 ₺



### Eggplant Kalye

Sun Dried Eggplant, Onion, Vegetable Oil and Spices

245,00 ₺



### Bean Kalye

Sun Dried Beans, Onion, Vegetable Oil and Spices

245,00 ₺



### Pepper Kalye

Sun Dried Peppers, Onions, Vegetable Oil and Spices

245,00 ₺



### Mixed Kalye Plate

Sun Dried Eggplant, Pepper, Beans, Dried Onion, Vegetable Oil and Spices

395,00 ₺



# Vegan



## Soup



### Cesmi Nigar Soup

Cornmeal, Lentils, Garlic, Onions and Spices

185,00 ₺

## Side Dishes



### Potatoe Sikma (Wrap)

Potatoes, Lettuce and Spices in Fried Lavash

195,00 ₺



### Roasted Eggplant and Pepper Sikma (Wrap)

Roasted Eggplant in Fried Lavash  
Paprika and Seasonings

195,00 ₺



### Bulgur Rice with Saffron Almonds

Bulgur, Saffron Turmeric, Vegetable Oil, Almond

195,00 ₺



### Tahini and Walnut Hummus

Chickpeas, Walnuts, Tahini, Garlic, Lemon Juice, Olive Oil, Salt and Spices

245,00 ₺

## Main Courses



### Haseten Bite

Rice, Dried Figs, Currants, Almonds, Peanuts and Seasonings



385,00 ₺



### Beetroot Meal

Beetroot, Olive Oil, Yogurt and Seasonings



265,00 ₺



### Spinach Borani

Spinach, Onion, Vegetable Oil, and Seasonings



265,00 ₺



### Eggplant Kalye

Sun Dried Eggplant, Onion, Vegetable Oil and Seasonings



245,00 ₺



### Bean Kalye

Sun Dried Beans, Onion, Vegetable Oil and Seasonings



245,00 ₺



### Pepper Kalye

Sun Dried Peppers, Onions, Vegetable Oil and Seasonings



245,00 ₺



### Mixed Kalye Plate

Sun Dried Eggplant, Pepper, Beans,  
Dried Onion, Vegetable Oil and Seasonings



395,00 ₺

# Breakfast



## Cold Turkish Breakfast

Tulum Cheese, Feta Cheese, Kashar Cheese, Cottage Cheese, Konya Green Cheese, Green Pepper Olives, Black Olives, Honey, Cream, Butter, Foam Halva, Homemade jams, tomatoes, cucumbers, seasonal fruits, tahini, molasses, Dates, dried figs, walnuts. This breakfast is prepared for at least two people.

(Per Person)  
**395,00 ₺**



## Breakfast Plate

Kashar Cheese, Cottage Cheese, Konya Green Cheese, Green Pepper Olives, Black Olives, Honey, Cream, Butter, Foam Halva, homemade jams, tomato, cucumber, seasonal fruit, tahini, molasses, French Fries, Paçanga Pastry, Boiled Eggs.

**445,00 ₺**



## Sultan Turkish Breakfast

Eggs with Sausage, Eggs with Roasted Eggs, Menemen in Pot, Paçanga Pastry, French Fries, Tulum Cheese, Feta Cheese, Kashar Cheese, Cottage Cheese, Konya Green Cheese, Green Pepper Olives, Black Olives, Honey, Cream, Butter, Foam Halva, homemade jams, tomatoes, cucumber, seasonal fruit, tahini, molasses, Dates, dried figs, walnuts, Unlimited Tea. This breakfast is prepared for at least two people.

(Per Person)  
**495,00 ₺**



## Poached Eggs with Butter

**165,00 ₺**



## Pastrami Puff Pastry

**195,00 ₺**



## Spinach and Milk Pie

**195,00 ₺**



## French Fries

**195,00 ₺**



## Plain Omelette / Cheese Omelette

**145,00 ₺**



## Varieties of Omelettes

Sautéed Meat, Sausage, Pastrami, Mushroom Omelettes

**195,00 ₺**



## Fried Egg

**165,00 ₺**



## Sautéed Meat and Egg

**245,00 ₺**



## Homemade Sausage and Egg

**225,00 ₺**



## Clay Pot Menemen

**220,00 ₺**



## Homemade Sausage

**235,00 ₺**



## Plain Sautéed Meat in a Clay Pot

**265,00 ₺**



## Clay Pot with Cheese and Mushrooms

**225,00 ₺**



## Freshly Squeezed Fruit Juice

**125,00 ₺**



## Milk

**65,00 ₺**



## Thermos Tea

**195,00 ₺**



# Salads and Desserts



## Lettuce Salad with Rose Petal

Mediterranean Lettuce, Curly Lettuce, Dill, Rose Petal, Olive Oil  
Lemon Sauce Pomegranate Sour



245.00 ₺



## Çoban Salad

Onion, Tomato, Cucumber, Pepper, Olive Oil, Lemon Sauce  
Pomegranate Sour



265.00 ₺



## Seasonal Salad with Fresh Fruit

Seasonal Fruits, Curly Lettuce Olive Oil, Lemon Sauce,  
Pomegranate Sour



265.00 ₺



## Dried Fruit Salad with Walnut

Mediterranean Lettuce, Curly Lettuce, Dried Fig, Raisin,  
Dried Apricot, Walnut Olive Oil, Lemon Sauce, Pomegranate Sour



285.00 ₺



## Salad with 3 Cheeses

Mediterranean Lettuce, Curly Lettuce, Feta Cheese, Tulum Cheese,  
Cottage Cheese Olive Oil, Lemon Sauce, Pomegranate Sour



265.00 ₺



## Yogurt



185.00 ₺



## Cacık



195.00 ₺



## Mix Pickles



195.00 ₺

## Desserts



## Almond Halva

265.00 ₺



## Pumpkin Dessert with Tahini and Walnut



285.00 ₺



## Creamy Firuze with Pistachio

295.00 ₺



## Maras Ice Cream



245.00 ₺








# Beverages



## Sherbets

|   |                     |         |
|---|---------------------|---------|
|   | Basil Sherbet       | 95.00 ₺ |
|   | Sirkencübin Sherbet | 95.00 ₺ |
|   | Rose Sherbet        | 95.00 ₺ |
|   | Tamarind Sherbet    | 95.00 ₺ |
|  | Pomegranate Sherbet | 95.00 ₺ |

## Cold Drinks

|  |                       |          |
|--|-----------------------|----------|
|  | Ayran                 | 89.00 ₺  |
|  | Turnip                | 89.00 ₺  |
|  | Fresh Fruit Juice     | 125.00 ₺ |
|  | Soda                  | 68.00 ₺  |
|  | Fruit Soda            | 78.00 ₺  |
|  | Small bottle of water | 38.00 ₺  |
|  | Large bottle of water | 68.00 ₺  |

# Hot Beverages



|   |                                |                 |
|---|--------------------------------|-----------------|
|    | <b>a glass of tea</b>          | <b>38,00 ₺</b>  |
|    | <b>a cup of tea</b>            | <b>68,00 ₺</b>  |
|    | <b>Turkish Coffee</b>          | <b>99,00 ₺</b>  |
|    | <b>Menengic Coffee</b>         | <b>99,00 ₺</b>  |
|    | <b>Dibek Coffee</b>            | <b>99,00 ₺</b>  |
|    | <b>Nescafe</b>                 | <b>99,00 ₺</b>  |
|   | <b>Filter Coffee</b>           | <b>125,00 ₺</b> |
|  | <b>Filter Coffee with Milk</b> | <b>125,00 ₺</b> |
|  | <b>Sahlep</b>                  | <b>125,00 ₺</b> |
|  | <b>Hot Milk</b>                | <b>65,00 ₺</b>  |
|  | <b>Hot Milk with Honey</b>     | <b>85,00 ₺</b>  |
|  | <b>Green Tea</b>               | <b>125,00 ₺</b> |
|  | <b>Sage Tea</b>                | <b>125,00 ₺</b> |
|  | <b>Linden Tea</b>              | <b>125,00 ₺</b> |
|  | <b>Hibiscus Tea</b>            | <b>125,00 ₺</b> |
|  | <b>Early Grey</b>              | <b>125,00 ₺</b> |
|  | <b>Daisy Tea</b>               | <b>125,00 ₺</b> |
|  | <b>Mint and Lemon Tea</b>      | <b>125,00 ₺</b> |
|  | <b>Apple Tea</b>               | <b>125,00 ₺</b> |



By adding innovative touches to our ancient flavors inherited from our ancestors, we take you to a journey of flavors in history.

To Be Aware of Innovations  
You Can Follow Us On Our Social Media Accounts



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www.sultansomati.com

