

Sultan Grill

12650 W 64th Ave Unit A 80004-3887 · +13034635333 · Updated: Jan 14, 2026

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APPETIZERS 16

Hummus	\$4.75
a puree of cooked chickpeas, sesame sauce, lemon juice, garlic, and olive oil, with pita.	
Baba Ghanouj	\$4.95
puree of baked eggplant, sesame sauce, chopped walnuts, lemon juice, pomegranate sauce, garlic, and olive oil, with pita.	
Avocado Dip	\$4.95
avocados, sour cream, sesame sauce, garlic topped with olive oil, and parsley, with pita.	
Garlic Dip	\$3.95
puree of fresh garlic, lemon juice, olive oil, and salt, with pita.	
Stuffed Grape Leaves	\$4.95
five grape leaves stuffed with rice, tomatoes, parsley, lemon juice, and a blend of spices.	
Falafel	\$4.25
a mix of chickpeas, cilantro, onions, parsley, garlic, and ground spices, shaped into balls then deep fried to perfection -- 4 pcs.	
Stuffed Cabbage Leaves	\$5.45
four rolls of cabbage stuffed with rice, ground beef, cumin seeds, and other spices.	
Fried Stuffed Kibbeh	\$5.45
a mixture of seasoned ground meat, pine nuts, and chopped walnuts, covered in a crispy shell of cracked wheat and lean meat, flavored with special spices; served with cucumber yogurt dip -- 3 pieces.	
Syrian Green Bean Salad	\$4.95
green beans, tomatoes, roasted garlic, cilantro, spices, and olive oil; served hot or cold!	
Spinach Sambusek	\$4.75
four triangle shaped spinach and feta cheese pies wrapped in crisp layers of filo dough.	
Cheese Sambusek	\$4.75
a mix of feta cheese, eggs, and olive oil, stuffed in a wonton type wrap, then deep fried -- 5 pcs.	
Grilled Mushrooms	\$4.95
two skewers of char-broiled mushrooms marinated in a special sauce and seasonings.	
Grilled Quail	\$5.95
one grilled quail marinated in a special garlic sauce, then char-broiled.	
Fava Beans	\$4.95
mixed with olive oil, lemon juice, and garlic, topped with diced tomatoes and parsley.	

Pasta Salad **\$4.95**
vegetable pastas with olive oil, garlic, feta cheese, olives, and spices.

Appetizer Sampler Plate **\$10.95**
a sample of our hummus, garlic dip, baba ghanouj, syrian green bean salad, grape leaf, falafel, spinach sambuse, and pita.

SOUPS AND SALADS 6

Greek Salad **\$5.75**
topped with feta cheese, kalamata olives, lettuce, tomatoes, cucumbers, olive oil, and pickles.

Fatouch Salad **\$4.50**
diced tomatoes, cucumber, mint, olive oil, and lemon juice, tossed with roasted crunchy pita bread pieces.

Tabbouleh Salad **\$4.50**
chopped parsley, cracked wheat, diced tomatoes, onions, mint, lemon juice, and olive oil.

Cucumber Yogurt Salad **\$4.50**
cool and fresh homemade yogurt mixed with diced cucumber and mint.

Lentil Soup **\$3.95**
red lentils simmered with cumin, saffron, and onions.

Harira **\$4.25**
lentils, chickpeas, lamb or beef, tomato sauce, potatoes, celery, cilantro, and parsley. deliciously healthy!

SALADS WITH MEAT 3

Fatouch Salad Plus Meat **\$7.99**
choice of chicken shawarma or gyros.

Greek Salad Plus Meat **\$8.95**
choice of chicken shawarma or gyros.

House Salad Plus Meat **\$7.75**
salad with choice of chicken breast, gyros, or chicken shawarma.

SANDWICHES 8

Chicken Shawarma **\$5.45**
rotisserie broiled chicken breast strips, marinated with a savory garlic paste, spices, and saffron.

Gyros **\$5.45**
mediterranean spiced beef and lamb, broiled and topped with tzatziki sauce.

Falafel **\$4.50**
a flavorful vegetarian favorite; blended mix of chickpeas, onions, parsley, garlic, and special spices -- shaped into small balls and deep fried.

Chicken Kafta Kabob
seasoned ground chicken with garlic, spices, parsley, and ground red pepper -- grilled to perfection.

Kafta Kabob**\$5.25**

fresh ground sirloin mixed with onions, garlic, and parsley; marinated in flavorful special spices.

Baba Ghanouj

baked eggplant puree blended with sesame sauce, garlic, and lemon juice.

Hummus

a puree of chickpeas, sesame sauce, garlic, and lemon juice.

Combo**\$7.25**

any sandwich with fries and a soft drink.

SEAFOOD ENTREES 4**Lemon Pepper Fish****\$12.95**

choice of wild salmon, cod, or tilapia with hummus, house salad, rice, and our fantastic syrian green bean salad.

Grilled Seafood Combo**\$14.95**

marinated and grilled scallops, salmon, and shrimp, mixed with vegetables.

Shrimp Curry**\$12.95**

12 shrimp cooked in our special house sauce, tomato paste, onions, and green bell peppers.

Shrimp Scampi

12 shrimp cooked in butter, garlic, and a special sauce.

CHICKEN ENTREES 6**Chicken Kafta Kabob****\$10.95**

two skewers of chicken breast, combined with onions, parsley, and eastern spices, then grilled to perfection! delightfully juicy and zesty.

Chicken Shawarma**\$11.95**

rotisserie broiled chicken breast strips marinated with savory garlic paste, spices, and saffron.

Chicken Barg**\$12.95**

chicken breasts and chicken kafta marinated with saffron, lemon juice, olive oil, garlic, and onions.

Hummus Be-shawarma**\$11.95**

hummus plate topped with either gyros or chicken shawarma.

Chicken Curry**\$11.95**

lamb or chicken cooked with homemade sauce, tomatoes, onions, and green bell peppers.

Chicken Kabob**\$12.95**

cubed chicken breast on a skewer, marinated with tomato sauce, special spices, olive oil, and oregano, then char-broiled.

VEGETARIAN ENTREES 4**Veggy Kabob****\$11.95**

two skewers of char-broiled seasoned tomatoes, bell peppers, onions, seasonal vegetables, and potatoes.

Veggy Combo**\$10.95**

a combination of rice, falafel, hummus, baba ghanouj, tabbouleh, and grape leaves.

Falafel**\$10.95**

a flavorful vegetarian favorite; mix of chickpeas, onions, parsley, garlic, and special spices, shaped into balls and deep fried.

Moussaka**\$10.95**

cubes of eggplant, zucchini, onions, green pepper, garlic, and tomatoes; slowly baked in a tomato sauce with olive oil.

LAMB ENTREES 5**Lamb Shank****\$14.95**

fresh tender spring lamb shanks marinated and cooked with tomato sauce, spices, and vegetables.

Lamb Curry**\$11.95**

lamb or chicken cooked with homemade sauce, tomatoes, onions, and green bell peppers.

Lamb Kabob**\$13.95**

tender lamb cubes on skewers, marinated with tomato sauce, special spices, olive oil, and oregano, then char-broiled.

Lamb Chops**\$14.95**

four lamb chops marinated and char-broiled.

Bamya Okra**\$11.95**

syrian okra cooked with lamb meat, tomato sauce, pomegranate sauce, fresh cilantro, garlic, and spices.

BEEF ENTREES 5**Beef Kabob****\$13.95**

char-broiled cubes of tender beef marinated with onions and special spices.

Beef Kafta Kabob**\$11.95**

two skewers of ground sirloin combined with onions, parsley, and eastern spices, then grilled to perfection! delightfully juicy and zesty!

Gyros**\$10.95**

broiled mediterranean spiced beef and lamb.

King Combo**\$14.95**

some of everything -- combination of meat and vegetarian dishes.

Meat Combo**\$13.95**

a combination of lamb, chicken, and kafta.

DESSERTS 6**Baklava****\$2.95**

thin layers of filo pastry dough; made with butter, filled with pistachios, baked and topped with homemade syrup. simply heavenly!

Kunafeh

\$2.95

two layers of shredded filo pastry dough with butter, stuffed with one layer of ricotta cheese, baked and topped with homemade syrup. scrumptiously delicious!

Pudding

AVAILABLE OPTIONS

milk pudding topped with ground pistachios and a cherry.

Sm: \$1.99

Lg: \$3.25

Lady Fingers

\$2.95

filo dough wrapped around ground cashews, then baked to a golden brown.

Nammura

\$2.95

delicious mix of semolina, rose water, and cinnamon, soaked with sugar syrup and topped with almonds.

Yogurt Dessert

AVAILABLE OPTIONS

real yogurt cultured in our restaurant, orange blossom syrup added with a puree of mango or strawberry.

Sm: \$1.99

Lg: \$3.25
