

Small Plates. Big Flavors. No Tipping.

bhae ki sabzi V 👽 🖙 18

spicy stir fry of lotus root, carrot, bell pepper, red onion, and tomato, ginger yogurt drizzle

panang curry daal **O** GF 16

urad daal lentils stewed in a spicy lemongrass, coconut, and lime leaf panang curry, cilantro lime raita

aloo gajar methi V GF 18

Yukon gold potatoes, carrots, and mushrooms sauteed with lemon, fenugreek, and thai chili, lemon raita

kaddu saag 🛛 GF 16

slow cooked soft butternut squash, sweet peas, and chick peas, spiced with fenugreek and Kashmiri chili powder

murgh makhani French toast 26

chicken breast stewed in tomato butter masala, served over thick cut challah French toast with Wisconsin maple syrup and pistachio

murgh pulao GF OF 24

bone in chicken braised in an aromatic broth of cardamom, bay leaf, and star anise, served over basmati rice cooked in chicken stock

tandoori chicken wings GF 18

whole chicken wings marinated in yogurt and Punjabi spices, roasted in our tandoor oven

matka ghosht GF OF 34

lamb loin chops stewed in cumin-onion-mint masala, scallions, fresh mint chiffonade, cumin raita

zafrani jhinga chawal 28

shrimp tossed in saffron-coconut-lime gravy served over fragrant hasmati rice

lobster karahi GF OF 34

cold water lobster tail stir fried in a spicy onion-tomato-ginger-garlic masala, chopped cilantro

Naan

tandoori naan v 3

butter, salt, cilantro

garlic naan v 3

garlic butter, salt

add dipping sauce trio 3

thai chili chutney, melted spiced gouda, cilantro lime raita

Dessert

shahi tukray v 12

cardamom bread pudding, pistachio, almonds, raisins

masala chai tiramisu 🔻 16

spiced chai-dipped savoairdi layered with mascarpone cardamom cinnamon cream, pistachio

Sultan Food Philosophy

Respect Labor

Sultan is a no tipping restaurant. We pay all our employees a living wage and provide paid sick time, vacation, and holidays. We believe if somebody is working full time, they should be able to afford to live. The hospitality industry is known for its exploitation of labor, and tipping is a practice rooted in racism and classism. These are not legacies we want to support.

Respect Mother Nature

All our proteins are antibiotic/hormone free, humanely raised, and from Wisconsin farms. We make sure all our seafood is from sources that are farmed or caught sustainably. Factory farming is one of the most significant ecological and national security threats in this country, so we make it a point to support local and regional agricultural supply chains, and our dishes are designed to showcase the wonderful ingredients we source.

Be Different

Sultan is a sanctuary from the ordinary. We want to bring the flavors of the subcontinent to you in a more elevated, nutritious, and cosmopolitan way. Everything from our small plates style service to our labor practices is designed to showcase our commitment to doing things differently.

