

BRUNCH



A LA CARTE BRUNCH COCKTAILS SPECIALS

A La Carte Özel Brunch Kokteylleri

ISTANBUL BEY	\$9
Jalapeno Infused Tequila, Passion Fruit, Pineapple, Lime, Red Sangria Float	
THYME TO BLOOM	\$9
Fig Infused Vodka, Honey-Thyme Syrup, Lemon, Prosecco	
MEDITERRANEAN G & T	\$9
Gin, Tonic, Cucumber, Lemon Peel, Juniper Berries, Rosemary	
MIMOSA	\$9
Sour Cherry, Apricot, Orange, or Peach	
BLOODY MARY BLOODY MARIA	\$9
HOUSE MIXED DRINKS	\$5
Vodka, Gin, Tequila, Whiskey, Rum	
MULLED WINE  (SERVED HOT)	\$9
Red Wine, Cloves, Cinnamon, Star Anise, Brandy, Orange Juice	
TURKISH HOT TODDY  (SERVED HOT)	\$9
Bourbon, Turkish Tea, Lemon, Honey, Mint	

BOTTOMLESS BRUNCH

BOTTOMLESS BRUNCH \$45 PER PERSON

Two-hour time limit.

Includes unlimited Dishes, Bloody Marys and Mimosas.

Not drinking alcohol? No problem!
Please enjoy the following options:
Imported Juices, Home-made Mint
Lemonade, Turkish Tea, Turkish
Coffee, Soft Drinks

BOOST YOUR BUBBLY!



Switch to unlimited
Prosecco with choice
of Sour Cherry, Apricot,
Orange, or Peach

\$20 PER PERSON

STARTERS

Başlangıçlar

*For the table

ACUKA GF|DF

Red Pepper Paste, Walnut, Cold-Pressed Olive Oil

HTIPITI GF|NF

Roasted Red Pepper, Feta, Thyme, Olive Oil

HUMMUS GF|DF|NF|V

Puree Of Chickpeas, Tahini

LABNEH GF|NF

Strained Yogurt, Garlic Confit, Zaatar

CACIK GF|NF

Strained Yogurt, Cucumber, Mint

TRUFFLED EGGS GF

Deviled Eggs, Black Truffle, Pesto

KAŞIK SALAD GF|NF

Cucumbers, Tomatoes, Peppers, Feta, Onions,
Cold-Pressed Olive Oil, Pomegranate Dressing

MIXED CHEESE PLATE GF|NF

Kaşar, Feta, Goat with Caraway Seed, Mixed Olives

SMOKED SALMON GF|NF

Labneh, Capers, Cucumbers

CHERRY JAM&BUTTER

FLAT BREADS

Pideler

*For the table

MIXED CHEESE NF

Feta, Mozzarella, Diced Tomatoes

SUCUKLU

Turkish Beef Sausage, Mozzarella, Pesto

DESSERTS

Tatlılar

*For the table

GREEK YOGURT PARFAIT

Dried Raisin, Dried Apricot, Granola, Honey

FRENCH TOAST

Brioche, Baklava Syrup, Pistachios, Fresh Berries,
Whipped Cream



EGGS

Yumurtalar

*Choose from below

All plates served with Agora Fries

SALMON EGGS BENEDICT NF

Smoked Salmon, Guacamole, Hollandaise, Salmon Caviar

CLASSIC EGGS BENEDICT NF

Turkey Bacon, Hollandaise

KIYMALI EGGS BENEDICT

Ground Lamb & New York Strip, Poached Egg, Garlic Yogurt, English Muffin

MANCHEGO OMELETTE GF|NF

Manchego Cheese, Fresh Basil, Tomatoes

VEGETABLE OMELETTE GF|DF|NF

Mushrooms, Asparagus, Red & Green Peppers, Tomatoes, Onions

SUCUK SCRAMBLED EGGS GF|DF|NF

Turkish Beef Sausage, Scrambled Egg

KAVURMALI FRIED EGGS GF|NF

Sautéed Lamb, Onions, Garlic Topped with Fried Egg

SUNNY SIDE UP EGGS GF|DF|NF

ÇILBIR GF|NF

Poached Egg, Garlic Yogurt, Parsley

SUCUK

Red and Green Peppers, Tomatoes

TURKEY BACON GF|DF|NF



A LA CARTE BEVERAGE OPTIONS

A La Carte İçecek Seçenekleri

NESPRESSO BAR

COFFEE*	\$5
ESPRESSO*	\$4
DOUBLE ESPRESSO*	\$6
AMERICANO*	\$5
LATTE*	\$5
CAPPUCCINO*	\$5
TURKISH COFFEE	\$5
Sade (No Sugar), Az Şekerli (Touch Of Sugar) Orta Şekerli (Medium Sugar), Çok Şekerli (Very Sweet)	
ICED COFFEE	\$6
TURKISH TEA	\$4
TEA FORTE HOT TEA	\$5
Earl Grey, English Breakfast, Moroccan Mint, Chamomile, Green Tea	
ICED TEA	\$5
SOFT DRINKS	\$5
JUICES	\$5
Cranberry, Orange, Grapefruit, Pineapple, Apricot, Cherry	
AYRAN	\$5
HOMEMADE FRESH LEMONADE	\$5

* All available in decaf

GF – GLUTEN FREE | DF – DAIRY FREE
NF – SAFE FOR NUT ALLERGIES | V – VEGAN

Two-hour time limit.

Masks are to be worn when entering Agora premise's interacting with Agora employee's, walking to/from tables and walking to/from restroom.

We do not split or itemize checks and will be accepting up to 6 cards max per table.

20% Gratuity is added to parties of 5 or more.

To help offset restrictions on our business resulting from the COVID-19 crisis, a 3% surcharge will be added to your check. This fee goes to the house for PPE expenses and staffing needs. Server Gratuity is not included.

Consuming raw or uncooked meats, poultry, seafood, or eggs may increase your risk of a food borne illness.

