

HAPPY HOUR



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MONDAY - THURSDAY | 4 PM - 6 PM

HAPPY HOUR available at designated bar area only

HOUSE COCKTAILS *Ev Yapımı Kokteyller*

MEDITERRANEAN G & T\$9
Gin, Agora's Signature Tonic

THYME TO BLOOM\$9
Fig Infused Vodka, Honey-Thyme Syrup, Lemon, Prosecco

ISTANBUL BEY\$9
Jalapeno Infused Tequila, Passion Fruit, Pineapple,
Lime, Red Wine Float

WINES *Şaraplar*

RED, WHITE, ROSE\$7

BY THE BOTTLE\$30

DRAFT BEERS *Fıçı Biralara*

SEASONAL SPECIAL\$5

BOTTLE BEERS *Şişe Biralara*

EFES PILSEN\$5

SPREADS *Girişler*

HTIPITI GF|NF|V\$7
Roasted Red Pepper, Feta, Thyme, Olive Oil

BABA GHANOUJ GF|DF|NF|V|VG\$7
Smoked Eggplant, Tahini

HUMMUS GF|DF|NF|V|VG\$7
Puree of Chickpeas, Tahini

LABNEH GF|NF\$7
Strained Yogurt, Garlic Confit, Zaatar

CACIK GF|NF\$7
Strained Yogurt, Cucumber, Mint

FLAT BREADS *Pideler*

MIXED CHEESE NF\$7
Goat Cheese, Mozzarella, Cherry Tomatoes, Dates

SUCUKLU\$8
Spicy Turkish Beef Sausage, Mozzarella, Pesto

LAHMACUN NF\$8
Ground Lamb & New York Strip, Peppers, Parsley

HOT MEZZES *Sıcak Mezeler*

**LAMB CHOP GF|DF|NF\$11
Salt & Peppers Marinade, Broccolini

KÖFTE NF\$8
Minced Lamb & New York Strip Patties, Sumac Onions, Tomatoes,
Lavash, Cacik

GRILLED CHICKEN NF\$8
Zaatar, Sumac, Grilled Tomato, Pepper, Toum, Pita

FALAFEL GF|DF|NF|V|VG\$6
Chickpea Patties, Tahini, Tomatoes, Radishes, Parsley, Mint

MÜCVER NF\$6
Shredded Zucchini, Manchego Cheese, Mint, Dill, Scallions,
Lemon Zest Yogurt

GF - GLUTEN FREE | DF - DAIRY FREE
NF - SAFE FOR NUT ALLERGIES
V - VEGETARIAN | VG - VEGAN

Two-hour time limit.

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 & 6, 22% gratuity is added to parties of 7 or more.

**May contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.