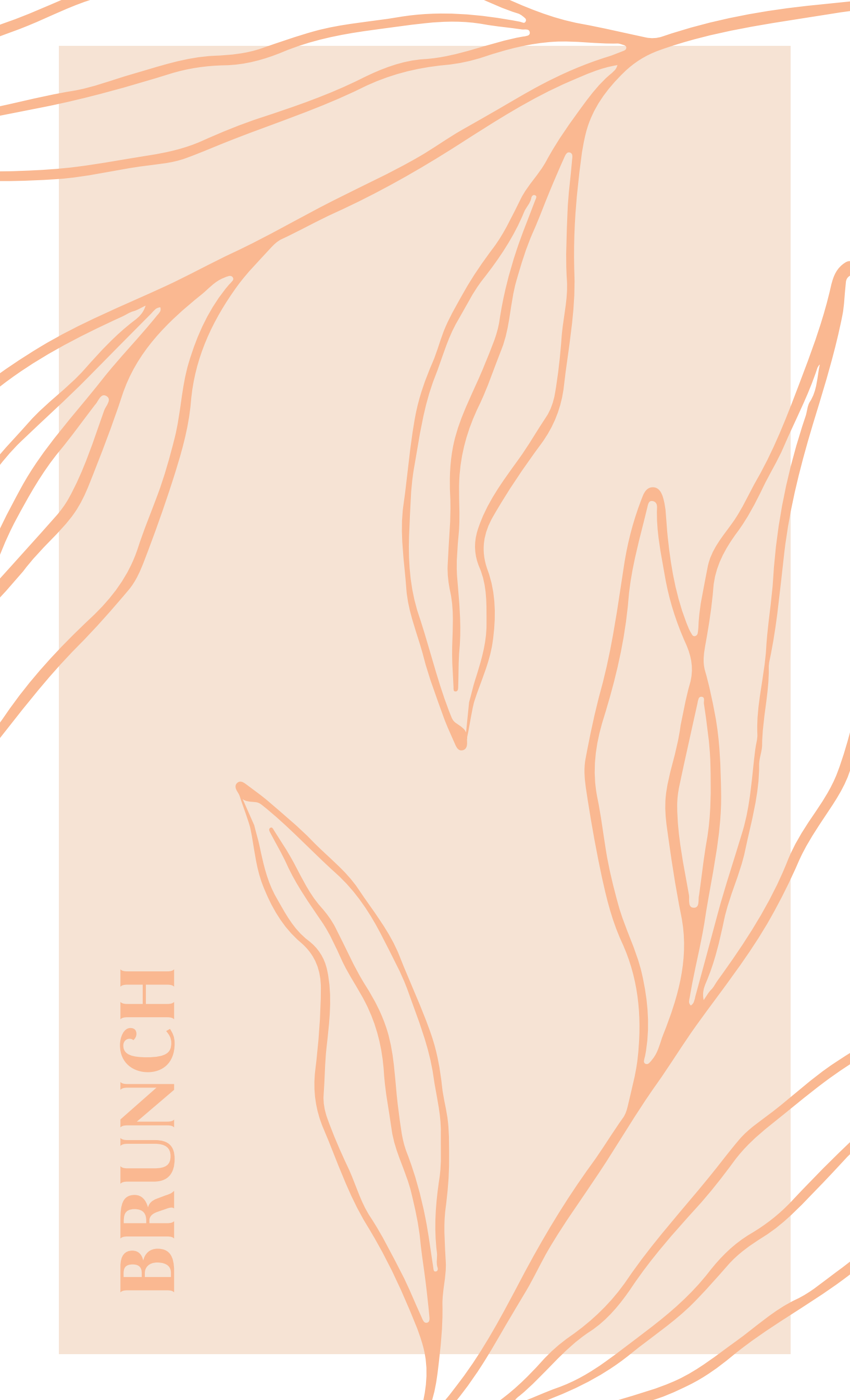


BRUNCH



BRUNCH

A LA CARTE COCKTAILS

A La Carte 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, Agora's Signature Tonic	
HOUSE MIXED DRINKS	\$5
Vodka, Gin, Tequila, Whiskey, Rum	

BOTTOMLESS BRUNCH

\$48 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, Turkish Tea, Regular 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|DFV|VG
Red Pepper Paste, Walnut, Cold-Pressed Olive Oil

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

HUMMUS GF|DF|NF|V|VG
Puree Of Chickpeas, Tahini

LABNEH GF|NF|V
Strained Yogurt, Garlic Confit, Zaatar

CACIK GF|NF|V
Strained Yogurt, Cucumber, Mint

TRUFFLED EGGS GF|V
Deviled Eggs, Black Truffle, Pesto

GAVURDAGI SALAD GF|DF|V|VG
Cucumbers, Tomatoes, Peppers, Walnuts, Pomegranate, Cold Pressed Agora Olive Oil

MIXED CHEESE PLATE GF|NF
Kaşar, Feta, Goat with Caraway Seed, Mixed Olives

****SMOKED SALMON** GF|NF
Labneh, Capers, Cucumbers

CHERRY JAM&BUTTER GF|NF|V

FLAT BREADS

Pideler

*For the table

MIXED CHEESE NF|V
Goat Cheese, Mozzarella, Diced Tomatoes

SUCUKLU
Turkish Beef Sausage, Mozzarella, Pesto

SWEETS

Tatlılar

*For the table

GREEK YOGURT PARFAIT V
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, Tomatoes, Garlic Topped with Fried Egg

****SUNNY SIDE UP EGGS** GF|DF|NF

****ÇILBIR** GF|NF
Poached Egg, Garlic Yogurt, Parsley

TURKEY BACON GF|DF|NF

TURKISH SUCUK GF|DF|NF

HALLOUMI CHEESE GF|V

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 (taxable) is added to parties of 5 and more.

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

As a way to offset rising costs associated with the restaurant (food, beverage, supplies, and labor), we have added a 3.5%(5% for parties of 9 and more) surcharge to all checks. We do this in lieu of increased menu prices. This charge is not a gratuity paid to staff and is not a payment for services rendered. You may request to have this taken off your check, should you choose.