

# DINNER

## SPREADS

### Girişler

|  |       |
|--|-------|
| HTIPITI GF NF V .....                        | \$9.5 |
| Roasted Red Pepper, Feta, Thyme, Olive Oil   |       |
| BABA GHANOUJ GF DF NF V VG .....             | \$9.5 |
| Smoked Eggplant, Tahini                      |       |
| HUMMUS GF DF NF V VG .....                   | \$9   |
| Puree Of Chickpeas, Tahini                   |       |
| LABNEH GF NF V .....                         | \$9   |
| Strained Yogurt, Garlic Confit, Zaatar       |       |
| CACIK GF NF V .....                          | \$9.5 |
| Strained Yogurt, Cucumber, Mint              |       |
| **TARAMOSALATA GF DF NF .....                | \$9.5 |
| Cod Roe Mousse, Olive Oil, Fresh Lemon Juice |       |
| **SAMPLER .....                              | \$22  |
| Tasting Of All Spreads                       |       |

## CHEESES

### Peynirler

|   |      |
|---|------|
| SAGANAKI NF V .....                                 | \$15 |
| Table Side, Flambéed Kasar Cheese                   |      |
| WARM GOAT CHEESE GF NF V .....                      | \$15 |
| Oregano, Maras Pepper, Cold Pressed Agora Olive Oil |      |

## SOUP & SALADS

### Çorba ve Salatalar

|  |      |
|--|------|
| LENTIL SOUP GF DF NF V VG .....  | \$8  |
| Lentil, Onion, Carrot, Potato, Lemon   |      |
| ROASTED BEETROOT SALAD GF NF V .....   | \$12 |
| Red Beets, Arugula, Rose Water Yogurt, Orange, Cold Pressed Agora Olive Oil      |      |
| GAVURDAGI SALAD GF DF V VG .....   | \$12 |
| Cucumbers, Tomatoes, Peppers, Walnuts, Pomegranate, Cold Pressed Agora Olive Oil |      |
| QUINOA TABBOULEH GF DF NF V VG .....   | \$12 |
| Parsley, Tomatoes, Raisins, Cold Pressed Olive Oil, Lemon                        |      |

## COLD MEZZES

### Soğuk Mezeler

|  |        |
|--|--------|
| DOLMADES GF DF NF V VG .....   | \$11.5 |
| Grape Leaves Stuffed with Rice, Tomatoes, Parsley                    |        |
| **SPICY TUNA TARTARE GF DF NF .....                                  | \$20   |
| Onion, Cucumbers, Avocado, Mayo, Sriracha, Roasted Black Sesame Seed |        |

## FLAT BREADS

### Pideler

|   |      |
|---|------|
| KAVURMALI NF .....                              | \$12 |
| Sautéed Lamb, Garlic, Onions, Mozzarella        |      |
| MIXED CHEESE PIDE NF V .....                    | \$10 |
| Goat Cheese, Mozzarella, Cherry Tomatoes, Dates |      |
| SUCUKLU PIDE .....                              | \$12 |
| Spicy Turkish Beef Sausage, Mozzarella, Pesto   |      |
| LAHMACUN NF .....                               | \$12 |
| Ground Lamb & New York Strip, Peppers, Parsley  |      |

## HOT MEZZES

### Sıcak Mezeler

|   |      |
|---|------|
| BÖREK NF V .....  | \$12 |
| Spinach, Dill, Feta, Tomato Marmalade   |      |
| MIXED MUSHROOMS GF NF V .....   | \$12 |
| Five Types of Mixed Mushrooms, Goat Cheese & Truffle Oil Sauce                            |      |
| OTTOMAN RICE GF .....   | \$11 |
| *NON-VEGETARIAN<br>Black Currants, Apricots, Almonds, Pine Nuts, Fried Shallots           |      |
| BRUKSEL LAHANA GF NF V .....  | \$12 |
| Brussel Sprouts, Lemon Yogurt, Urfa Peppers, Golden Raisins                               |      |
| KİBBEH .....  | \$13 |
| Fried New York Strip & Bulgur Dumpling Almonds, Pine Nuts, Yogurt                         |      |
| CAULIFLOWER GF DF NF V VG .....   | \$13 |
| Fried Cauliflower, Turkish Dried Fig, Tahini Sauce, Sorrel                                |      |
| MÜCVER NF V .....   | \$12 |
| Shredded Zucchini, Manchego Cheese, Mint, Dill, Scallions, Lemon Zest Yogurt              |      |
| FALAFEL GF DF NF V VG .....   | \$10 |
| Chickpea Patties, Tahini, Tomatoes, Radishes, Parsley, Mint                               |      |
| İMAM BAYILDI GF DF NF V VG .....  | \$12 |
| Baby Eggplant Stuffed with Onions, Tomatoes, Salt & Pepper                                |      |
| KEŞKEK NF .....   | \$18 |
| Slow cooked Smoked Short Ribs, Traditional Turkish Wheat, Brown Butter and Fried Shallots |      |

## SEAFOOD SELECTION

### Deniz Ürünleri

**GRILLED OCTOPUS** GF|DF|NF .....\$20  
Cold Press Olive oil, Dry Oregano, Maras Peppers

**GRILLED PRAWNS** GF|DF|NF .....\$21  
Grilled Lemon, Fresh Thyme, Garlic Agora Olive Oil

**SCALLOPS** GF|NF .....\$22  
Mushrooms, Wild Greens, Saffron Yogurt, Salmon Caviar

**KARİDES TAVA** GF|NF .....\$14.5  
Sautéed Shrimp, Garlic, Olives, Cherry Tomatoes, Cilantro

**BRANZINO** GF|DF|NF .....\$16  
Grilled Mediterranean Sea Bass, Lemon

**GRILLED KALAMAR** GF|DF|NF .....\$16  
Grilled Squid Marinated in Garlic, Maras Pepper, Orange Zest, Ginger, Roasted Red Peppers, Olives, Grilled Lemon

## MEAT & CHICKEN SELECTION

### Et ve Tavuk Ürünleri

**AGORA KUZU ŞİŞ** NF .....\$22  
Lamb Loin, Lamb Fat, Onions, Spicy Lavash Bread, Smoked Paprika & Cumin

**KÖFTE** GF|NF .....\$15  
Minced Lamb & New York Strip Patties, Sumac Onions, Tomatoes, Cacık

**\*\*LAMB CHOPS** GF|DF|NF .....\$22  
Salt & Pepper Marinade, Broccolini

**GRILLED CHICKEN** NF .....\$17  
Zaatar, Sumac, Grilled Tomato, Pepper, Toum, Pita

**\*\*ŞİŞ KEBAP** GF .....\$23  
Grilled Beef Tenderloin Cubes, Grilled Tomato, Onions, Pepper, Harissa

**MANTI** NF .....\$16  
Mini Beef Dumpling with Garlic Yogurt, Tomato Sauce, Mint

**ADANA KEBAP** NF .....\$16  
Minced Lamb & New York Strip Kebap, Grilled Tomato, Sumac Onions, Lavash

**ALİ NAZİK KEBAP** GF|NF .....\$20  
Sautéed Beef Tenderloin Cubes, Smoked Eggplant, Yogurt, Garlic, Butter, Onions

## EXPERIENCE TO SHARE

### İki Kişilik Spesiyaller

Please allow for 30-minute preparation

**\*\*RACK OF LAMB** .....\$100  
Turkish-Spiced Dry Rub, Served with  
\*Ottoman Rice and Harissa

**LAMB SHOULDER** .....MARKET PRICE  
Three-hour Slow Cooked Lamb Shoulder, Served with:  
\*Ottoman Rice, Harissa, Toum and Cacık

**WHOLE FISH** .....MARKET PRICE

Served with Grilled Vegetables

\*OTTOMAN RICE GF-Non-Vegetarian  
Black Currants, Apricots, Almonds, Pine Nuts, Fried Shallots

## SIDE SAUCES

### Soslar

**TOUM** GF|DF|NF .....\$1,5  
Garlic, Olive Oil, Lemon, Maras Pepper

**TAHINI** GF|DF|NF|V|VG .....\$1,5  
Sesame Puree

**HARISSA** GF|DF|V .....\$1,5  
Red Peppers, Cumin, Acuka

**TAPENADE** GF|DF|NF|V|VG .....\$1,5  
Crushed Olives, Shallots, Basil, Thyme

## DESSERTS

### Tatlılar

**KÜNEFE** .....\$13  
Shredded Phyllo, Sweet Cheese, Syrup;  
Served with Turkish Rose Ice Cream & Pistachios  
\*Please allow 15 minutes for preparation

**CHOCOLATE BAVAROISE** .....\$13  
60% Dark Chocolate, Blackberry Sauce, Hazelnut Dacquoise

**CHESTNUT SOUFFLÉ** .....\$13  
White Chocolate, Chestnuts, Cherry Sauce: Served with Vanilla Cream  
\*Please allow 15 minutes for preparation

**KAZANDİBİ** GF|NF .....\$12  
Milk, Mastic Tree Gum, Rice Paste, Cinnamon

**CHOCOLATE AVOCADO MOUSSE** GF|DF|NF|V|VG .....\$10  
Avocado, Banana, Dark Chocolate, Grape Molasses

**TURKISH BAKLAVA** .....\$10  
Filo Layers, Pistachios, Honey Syrup with Vanilla Ice Cream

**ICE CREAM & SORBET SELECTION** .....\$4.5  
Ice Creams: Antep Pistachio, Isparta Rose, Vanilla, Dark Chocolate  
Sorbet: Passionfruit

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.