

# BRUNCH

## BOTTOMLESS BRUNCH \$48 PER PERSON

Two-hour time limit.

Must be enjoyed by the entire table.

Includes unlimited dishes.

ADD DRINKS FOR \$3 PER GLASS,  
OR ENJOY A PITCHER FOR \$15  
WITH BOTTOMLESS BRUNCH.

### MIMOSA

### BLOODY MARY

### RED SANGRIA

Red wine, Triple Sec, Rum,  
Strawberry, Apple, Orange

### MARGARITA

Tequila, Triple Sec, Lime, Agave

### LAVENDER G&T

Gin, Lavender Syrup, Tonic

## STARTERS

For the table

**BABA GHANOUC** | GF | DF | NF | V | VG

Smoked Eggplant, Tahini

**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

**ACUKA** | GF | DF | V | VG

Red Pepper Paste, Walnut, Olive Oil

**TRUFFLED EGGS** | GF | NF | V

Deviled Eggs, Black Truffle, Olive Oil

**MIXED GREEN SALAD** | GF | NF | V

Cucumbers, Carrot, Avocado, Feta Cheese, Olive  
Oil & Fig Balsamic Dressing

**\*\*CHARCUTERIE PLATE** | GF | NF | DF

Pastrami, Smoked Turkey Breast, Smoked  
Salmon, Olives

**MIXED CHEESE PLATE** | GF | NF | V

Kasseri, Feta, Manchego Cheese, Fig, and Apricot

**CHERRY JAM&GOAT CHEESE** | GF | NF | V

## FLATBREADS

For the table

**MIXED CHEESE PIDE** | NF | V

Goat Cheese, Mozzarella, Diced Tomatoes

**GOZLEME** | NF | V

Stuffed Flat Bread with Spring Onion, Dill,  
Parsley, Feta Cheese, Olive Oil, Maras Pepper

## EGGS & PROTEINS

We use only cage-free, organic eggs.

Choose from below

**\*\*SALMON EGGS BENEDICT** | NF

Smoked Salmon, Guacamole, Hollandaise,  
Ciabatta Muffin, and Agora Fries

**\*\*CLASSIC EGGS BENEDICT** | NF

Ciabatta Muffin, Beef Bacon, Hollandaise, and  
Agora Fries

**\*\*KIYMALI EGGS BENEDICT**

Ground Lamb & New York Strip, Poached Egg,  
Garlic Yogurt, Ciabatta Muffin, and Agora Fries

**VEGETABLE OMELETTE** | GF | DF | NF | V

Mushrooms, Asparagus, Red & Green Peppers,  
Tomatoes, Onions, and Agora Fries

**LAMB SHOULDER** | NF

Wheat Rice, Shallots, Brown Butter

**SIS TAVUK** | GF | NF

Chicken Thighs, Yogurt Sauce

## SIDES

Choose from below

**AGORA FRIES** | GF | DF | NF | V | VG

Mustard, Olive Oil, Green Onions

**VEGGIE SAUTE** | GF | DF | NF | V | VG

Oyster Mushrooms, Asparagus,  
Red & Green Peppers, Onions

**FALAFEL** | GF | DF | NF | V | VG

Tahini, Mixed Greens, Tomatoes

**\*\*MARINATED SHRIMP** | GF | DF | NF

Olive Oil, Lemon Juice, Orange &  
Lemon Zest, Salt, Peppers

**\*\*BEEF BACON** | GF | DF | NF

**\*\*TURKISH SUCUK** | GF | DF | NF

## SWEETS

For the table

**LOKMA** | DF | V | VG

Traditional Fried Dough Balls, Chocolate Sauce,  
Pistachios

**GREEK YOGURT PARFAIT** | V

Mixed Berries, Granola, Honey

**FRUIT PLATE** | GF | DF | NF | V | VG

Seasonal Fruit

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

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

A 20% gratuity is added to parties of 5 and 6, and a 23% 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.

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