

HAPPY HOUR

MONDAY – FRIDAY | 4:30 PM – 6 PM
HAPPY HOUR available at the designated bar area only

HOUSE COCKTAILS

AGORA G&T	9
Gin, Italicus, Grapefruit, Tonic	
THYME TO BLOOM	9
Fig-Infused Vodka, Lemon, Prosecco, Honey Thyme Foam	
ISTANBUL BEY	9
Jalapeño-Infused Tequila, Passion Fruit, Pineapple, Lime, Tiki Bitters, Sumac Sour Float	
CALL DRINKS	8

WINES

RED, WHITE, ROSE	7
BY THE BOTTLE	30

DRAFT BEERS

SEASONAL SPECIAL	5
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BOTTLE BEERS

EFES PILSEN	5
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SPREADS

HTIPITI GF NF V	6
Roasted Red Peppers blended with Feta, Thyme, and Olive Oil	
BABA GHANOUI GF DF NF V VG	6
Smoked Eggplant blended with Tahini and Olive Oil	
HUMMUS GF DF NF V VG	5
Pureed Chickpeas blended with Tahini and Olive Oil	
LABNEH GF NF V	5
Strained Yogurt with Garlic Confit, Za'atar, and Olive Oil	
CACIK GF NF V	6
Strained Yogurt with Cucumber, Mint, and Olive Oil	
TRIO SAMPLER	12
Htipiti, Baba Ghanouj, and Labneh	

FLAT BREADS

FINDIK LAHMACUN NF	8
Thin Flatbread topped with Ground Lamb, New York Strip, Tomatoes, Peppers, and Parsley	
MIXED CHEESE PIDE NF V	6
Baked Flatbread topped with Goat Cheese, Mozzarella, Tomatoes, and Dates	

HOT MEZZES

BÖREK NF V	7
Deep-Fried Crispy Phyllo Pastry filled with Spinach, Dill, and Feta, served with Tomato Marmalade and Seasonal Greens	
KİBBEH	7
Fried Bulgur Dumpling filled with New York Strip, Almonds, and Pine Nuts, served over Yogurt	
FALAFEL GF DF NF V VG	6
Crispy Chickpea Falafel served over Tahini Sauce, topped with Tomatoes, Radishes, and Seasonal Greens	
AGORA TYME FRIES	5
Freshly Cut Homemade Potatoes	
MÜCVER NF V	6
Pan-Fried Zucchini Fritter made with Manchego Cheese, Mint, Dill, and Scallions, served over Lemon Zest Yogurt	
BRUKSEL LAHANA GF NF V	6
Crispy Deep-Fried Brussels Sprouts served over Lemon Yogurt and topped with Blueberries	
MIXED MUSHROOMS GF NF V	6
Mixed Mushrooms sautéed with Shallots, Garlic, Lemon Juice, Goat Cheese, and Truffle Oil	
ŞİŞ TAVUK NF	8
Grilled Chicken Thighs marinated with Garlic, Yogurt, Pepper Paste, Oregano, Paprika, and Olive Oil, served with Lavash	
KÖFTE GF NF	8
Grilled Minced Lamb and New York Strip Patties served with Sumac Onions, Tomatoes, and Cacik	

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.

******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.

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.

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