

# HAPPY HOUR

MONDAY - THURSDAY | 4 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 |
|------------------|---|

## BOTTLE BEERS

|             |   |
|-------------|---|
| EFES PILSEN | 5 |
|-------------|---|

## SPREADS

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

## FLAT BREADS

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

## HOT MEZZES

|                                                                                                                         |   |
|-------------------------------------------------------------------------------------------------------------------------|---|
| BÖREK                                                                                                                   | 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                                                                                                                 | 6 |
| Crispy Chickpea Falafel served over Tahini Sauce, topped with Tomatoes, Radishes, and Seasonal Greens                   |   |
| AGORA TYME FRIES                                                                                                        | 5 |
| Freshly Cut Homemade Potatoes                                                                                           |   |
| MÜCVER                                                                                                                  | 6 |
| Pan-Fried Zucchini Fritter made with Manchego Cheese, Mint, Dill, and Scallions, served over Lemon Zest Yogurt          |   |
| BRUKSEL LAHANA                                                                                                          | 6 |
| Crispy Deep-Fried Brussels Sprouts served over Lemon Yogurt and topped with Blueberries                                 |   |
| MIXED MUSHROOMS                                                                                                         | 6 |
| Mixed Mushrooms sautéed with Shallots, Garlic, Lemon Juice, Goat Cheese, and Truffle Oil                                |   |
| ŞİŞ TAVUK                                                                                                               | 8 |
| Grilled Chicken Thighs marinated with Garlic, Yogurt, Pepper Paste, Oregano, Paprika, and Olive Oil, served with Lavash |   |
| KÖFTE                                                                                                                   | 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 is added to parties of 5 & 6, 23.5% 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.

**HAPPY HOUR**

