

LUNCH

SPREADS

HTIPITI GF NF V	12
Roasted Red Peppers blended with Feta, Thyme, and Olive Oil	
BABA GHANOUJ GF DF NF V VG	12
Smoked Eggplant blended with Tahini and Olive Oil	
HUMMUS GF DF NF V VG	11
Pureed Chickpeas blended with Tahini and Olive Oil	
LABNEH GF NF V	11
Strained Yogurt with Garlic Confit, Za'atar, and Olive Oil	
CACIK GF NF V	11
Strained Yogurt with Cucumber, Mint, and Olive Oil	
**TARAMOSALATA GF DF NF	12
Whipped Cod Roe Mousse with Fresh Lemon Juice and Olive Oil	
**SAMPLER	26
Selection of House-Made Signature Spreads	

SOUP

LENTIL SOUP GF DF NF V VG	10
Slow-Simmered Lentils blended with Onion, Carrot, Potato, and Lemon	

SALADS

ADD-ON PROTEIN	
**MARINATED SHRIMP + 8	**GRILLED CHICKEN + 9
BRANZINO + 8	HALLOUMI CHEESE + 7
FALAFEL + 7	KOFTE + 8
MIXED GREEN SALAD GF DF V VG	15
Mixed Greens with Tomatoes, Avocado, Fresh Fig, and Lemon Olive Oil	
GREEK SALAD GF NF V	16
Chopped Tomatoes, Cucumbers, Peppers, and Olives with Feta Cheese, Parsley and Lemon Olive Oil	
QUINOA TABBOULEH GF DF NF V VG	14
Quinoa Tabbouleh mixed with Parsley, Tomatoes, Pomegranate Seeds, Lemon, and Olive Oil	
GAVURDAGI SALAD GF DF V VG	14
Chopped Cucumbers, Tomatoes, Peppers, Onion, and Walnuts dressed with Pomegranate Molasses and Olive Oil	

COLD MEZZES

WATERMELON, FETA CHEESE GF V	16
Fresh Watermelon and Feta Cheese served with Watercress, Hazelnuts, Olive Oil, and Lemon-Honey Orange Balsamic Dressing	
DOLMADES GF DF NF V VG	14
Grape Leaves stuffed with Rice, Onion, Tomato, and Parsley	

FLAT BREADS

MIXED CHEESE PIDE NF V	13
Baked Flatbread topped with Goat Cheese, Mozzarella, Tomatoes, and Dates	
SUCUKLU PIDE	14
Baked Flatbread topped with Spicy Turkish Beef Sausage, Mozzarella, and Pesto	
LAHMACUN NF	16
Thin Flatbread topped with Ground Lamb, New York Strip, Tomatoes, Peppers, and Parsley	

HOT MEZZES

BRUKSEL LAHANA GF NF V	16
Crispy Deep-Fried Brussels Sprouts served over Lemon Yogurt and topped with Blueberries	
BÖREK NF V	15
Deep-Fried Crispy Phyllo Pastry filled with Spinach, Dill, and Feta, served with Tomato Marmalade and Seasonal Greens	
OTTOMAN RICE GF	13
Traditional Rice cooked with Black Currants, Apricots, Chicken Broth, Almonds, Pine Nuts, and Fried Shallots	
KİBBEH	17
Fried Bulgur Dumpling filled with New York Strip, Almonds, and Pine Nuts, served over Yogurt	
FALAFEL GF DF NF V VG	12
Crispy Chickpea Falafel served over Tahini Sauce, topped with Tomatoes, Radishes, and Seasonal Greens	
İMAM BAYILDI GF DF NF V VG	15
Baby Eggplant stuffed with Onions, Peppers, and Tomatoes	
HALLOUMI CHEESE GF V.....	17
Pan-Seared Halloumi Cheese with Fresh Figs, Honey, Pistachios, Mint, and Fig Balsamic Dressing	

SANDWICHES & WRAPS

With choice of THYME FRIES or SIDE SALAD

AGORA CHEESEBURGER NF	21
Grilled Minced Lamb and New York Strip Patties, Remoulade Sauce, Caramelized Onions, Tomato, Pickled Cucumber, and Lettuce	
FALAFEL WRAP NF V VG	17
Crispy Chickpea Falafel wrapped in Lavash with Tahini, Tomatoes, Radishes, and Seasonal Greens.	
ADANA WRAP	20
Adana Kebab wrapped in Lavash with Harissa, Sumac Onions, Tomatoes, and Parsley	
CHICKEN WRAP NF	20
Grilled Chicken Thighs wrapped in Lavash with Pickled Turnip, Toum, Lettuce, Tomatoes, and Sumac Onions	
FETA CHEESE SANDWICH NF	20
Brioche Bun filled with Feta Cheese, Lettuce, Tomatoes, and Fresh Cucumbers	

SEAFOOD SELECTION

GRILLED OCTOPUS	GF DF NF	26
Grilled Octopus served over a Black-Eyed Pea salad with Dill, Red Onion, Dried Oregano, Maraş Pepper, and Pomegranate Seeds, finished with Sumac Molasses and Olive Oil		
KARIDES GUVEC	GF NF	18
Sautéed Shrimp with Garlic, Spicy Dried Peppers, Cherry Tomatoes, Parsley, and Butter		
BRANZINO	GF DF NF	20
Grilled Mediterranean Sea Bass served with Mediterranean Roasted Potatoes and Lemon		

MEAT & CHICKEN SELECTION

KÖFTE	GF NF	20
Grilled Minced Lamb and New York Strip Patties served with Sumac Onions, Tomatoes, and Cacik		
**LAMB CHOPS	GF DF NF	28
Grilled Lamb Chops seasoned with Salt and Pepper, served with Grilled Broccolini, Slow-Roasted Garlic, Grilled Tomatoes, and Sweet Grilled Peppers		
GRILLED CHICKEN	NF	22
Grilled Chicken seasoned with Za'atar and Sumac, served with Grilled Tomato, Pepper, Toun, and Pita		
**ŞİŞ KEBAP	GF	28
Grilled Beef Tenderloin served with Slow-Roasted Garlic, Sweet Grilled Peppers, Grilled Onion, Grilled Tomato, and Harissa		
ADANA KEBAP	NF	21
Grilled Minced Lamb and New York Strip Kebab served with Grilled Tomato, Sumac Onions, and Lavash		

SIDE SAUCES

TOUM	GF DF NF	2.5
Creamy Garlic Sauce made with Lemon and Olive Oil, topped with Maraş Pepper		
TAHINI	GF DF NF V VG	2.5
Creamy Sesame Purée		
HARISSA	GF DF V	2.5
Spicy Red Pepper Sauce made with Cumin, Walnut, Garlic and Olive Oil		
TAPENADE	GF DF NF V VG	2.5
Crushed Olive Tapenade made with Shallots, Basil, Thyme, and Olive Oil		

DESSERTS

PISTACHIO SOUFFLÉ		18
Warm Pistachio Soufflé made with White Chocolate and Antep Pistachios, dusted with Powdered Sugar, and served with Maraş Ice Cream <i>*Please allow 15 minutes for preparation</i>		
PORTAKALLI SÜTLAÇ	GF	11
Orange Rice Pudding topped with Hazelnuts		
KÜNEFE		18
Layers of Crispy Shredded Phyllo filled with Sweet Cheese, soaked in Syrup, and served with Turkish Rose Ice Cream and Pistachios <i>*Please allow 15 minutes for preparation</i>		
CHOCOLATE BAVAROISE		17
Chocolate Bavaroise made with 60% Dark Chocolate, served with Blackberry Sauce and Hazelnut Dacquoise		
KAZANDİBİ	GF NF	13
Traditional Turkish Caramelized Milk Pudding made with Mastic and Rice Paste, topped with Cinnamon and served with Vanilla Ice Cream		
TURKISH BAKLAVA		15
Layered Filo Pastry filled with Pistachios and Honey Syrup, served with Vanilla Ice Cream		
ICE CREAM & SORBET SELECTION	GF	8
Ice Creams: Antep Pistachio, Isparta Rose, Vanilla, Dark Chocolate Sorbet: Please ask your server for today’s flavor.		

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.