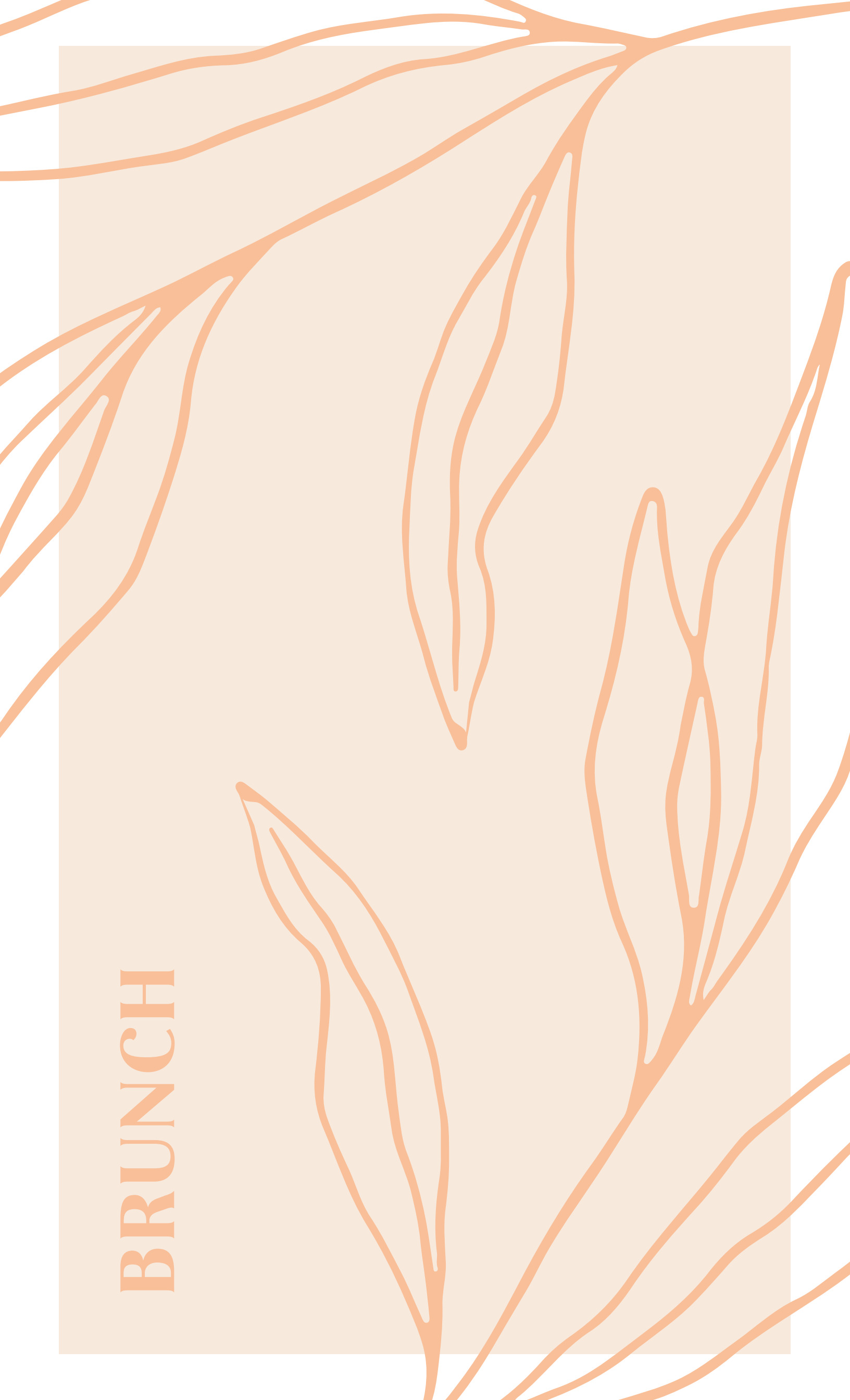


BRUNCH



BRUNCH

A LA CARTE COCKTAILS *A La Carte Kokteylleri*

ISTANBUL BEY#2	\$9
Jalapeno Infused Tequila, Passion Fruit, Pineapple, Lime, Bitters, Sumac Sour Float	
THYME TO BLOOM	\$9
Fig Infused Vodka, Honey-Thyme Syrup, Lemon, Prosecco	
MEDITERRANEAN G & T	\$9
Gin, Agora's Signature Tonic	
HOUSE MIXED DRINKS	\$5
Vodka, Gin, Tequila, Whiskey, Rum	

BOTTOMLESS BRUNCH \$55 PER PERSON

Must be enjoyed by the entire table.
A la carte menu is not available.
Two hour time limit.
Includes unlimited Dishes,
Bloody Marys and Mimosas.

Not drinking alcohol? No problem!
Please enjoy the following options:
Imported Juices, Turkish Tea,
Regular Coffee, Soft Drinks

BOOST YOUR BUBBLY!



Switch to unlimited
Prosecco with choice
of Sour Cherry, Apricot,
Orange, or Peach

\$20 PER PERSON

STARTERS *Başlangıçlar*

*For the table

ACUKA GF DFV VG	Red Pepper Paste, Walnut, Olive Oil
HTIPITI GF NF V	Roasted Red Pepper, Feta, Thyme, Olive Oil
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
TRUFFLED EGGS GF V	Deviled Eggs, Black Truffle, Pesto
GAVURDAGI SALAD GF DF V VG	Cucumbers, Tomatoes, Peppers, Walnuts, Pomegranate, Olive Oil
MIXED CHEESE PLATE GF NF V	Kaşar, Feta, Goat with Caraway Seed, Mixed Olives
**SMOKED SALMON GF NF	Labneh, Capers, Cucumbers
CHERRY JAM&BUTTER GF NF V	

FLAT BREADS

Pideler

*For the table

MIXED CHEESE NF|V
Goat Cheese, Mozzarella, Diced Tomatoes

SUCUKLU
Turkish Beef Sausage, Mozzarella

SWEETS *Tatlılar*

*For the table

GREEK YOGURT PARFAIT V
Dried Raisin, Dried Apricot, Granola, Honey

FRENCH TOAST V
Brioche, Baklava Syrup, Pistachios, Fresh Berries, Whipped Cream

EGGS *Yumurtalar*

*Choose from below

All plates served with Agora Fries

****SALMON EGGS BENEDICT** NF
Smoked Salmon, Guacamole, Hollandaise, Salmon Caviar

****CLASSIC EGGS BENEDICT** NF
Turkey Bacon, Hollandaise

****KIYMALI EGGS BENEDICT**
Ground Lamb & New York Strip, Poached Egg, Garlic Yogurt, English Muffin

MANCHEGO OMELETTE GF|NF|V
Manchego Cheese, Fresh Basil, Tomatoes

VEGETABLE OMELETTE GF|DF|NF|V
Mushrooms, Asparagus, Red & Green Peppers, Tomatoes, Onions

SUCUK SCRAMBLED EGGS GF|DF|NF
Turkish Beef Sausage, Scrambled Egg

KAVURMALI FRIED EGGS GF|NF
Sautéed Lamb, Onions, Tomatoes, Garlic Topped with Fried Egg

****SUNNY SIDE UP EGGS** GF|DF|NF|V

****ÇILBIR** GF|NF|V
Poached Egg, Garlic Yogurt, Parsley

TURKEY BACON GF|DF|NF

TURKISH SUCUK GF|DF|NF

HALLOUMI CHEESE GF|NF|V

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

Two-hour time limit.
Must be enjoyed by the entire table.

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.

**Consuming raw or uncooked meats, poultry, seafood, or eggs may increase your risk of a foodborne illness.

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.