

LUNCH

SPREADS

Girişler

HTIPITI GF NF V	\$10
Roasted Red Pepper, Feta, Thyme, Olive Oil	
BABA GHANOUJ GF DF NF V VG	\$10
Smoked Eggplant, Tahini	
HUMMUS GF DF NF V VG	\$9.5
Puree Of Chickpeas, Tahini	
LABNEH GF NF V	\$9.5
Strained Yogurt, Garlic Confit, Zaatar	
CACIK GF NF V	\$10
Strained Yogurt, Cucumber, Mint	
**TARAMOSALATA GF DF NF	\$10
Cod Roe Mousse, Olive Oil, Fresh Lemon Juice	
**SAMPLER	\$23
Tasting Of All Spreads	

SOUP & SALADS

Çorba ve Salatalar

LENTIL SOUP GF DF NF V VG	\$9
Lentil, Onion, Carrot, Potato, Lemon	
GAVURDAGI SALAD GF DF V VG	\$12
Cucumbers, Tomatoes, Peppers, Shared Walnuts, Onion Pomegranate Sauce, Olive Oil	
QUINOA TABBOULEH GF DF NF V VG	\$12
Parsley, Tomatoes, Pomegranate Seeds, Olive Oil, Lemon	

COLD MEZZES

Soğuk Mezeler

DOLMADES GF DF NF V VG	\$12
Grape Leaves Stuffed with Rice, Tomatoes, Parsley	

FLAT BREADS

Pideler

MIXED CHEESE PIDE NF V	\$11
Goat Cheese, Mozzarella, Cherry Tomatoes, Dates	
SUCUKLU PIDE	\$12
Spicy Turkish Beef Sausage, Mozzarella, Pesto	
LAHMACUN NF	\$13
Ground Lamb & New York Strip, Peppers, Parsley	

HOT MEZZES

Sıcak Mezeler

BÖREK NF V	\$13
Spinach, Dill, Feta, Tomato Marmalade, and Seasonal Greens	
OTTOMAN RICE GF	\$11
Black Currants, Apricots, Chicken Broth, Almonds, Pine Nuts, Fried Shallots	
FALAFEL GF DF NF V VG	\$10
Chickpeas, Tahini, Tomatoes, Radishes, and Seasonal Greens	
İMAM BAYILDI GF DF NF V VG	\$12
Baby Eggplant Stuffed with Onions, Tomatoes, Salt & Pepper	

SEAFOOD SELECTION

Deniz Ürünleri

GRILLED OCTOPUS GF DF NF	\$22
Black Eye Beans, Pomegranate Seeds, Dill, Red Onion, Sumac Molasses, Olive Oil, Dried Oregano, Maraş Peppers	
KARIDES GUVEC GF NF	\$16
Sautéed Shrimp, Garlic, Spicy Dried Peppers, Cherry Tomatoes, Parsley, Butter	
BRANZINO GF DF NF	\$17
Grilled Mediterranean Sea Bass, Lemon	
GRILLED KALAMAR GF DF NF	\$17
Grilled Squid Marinated in Garlic, Maraş Pepper, Orange Zest, Ginger, Roasted Red Peppers, Olives, Grilled Lemon	

WRAPS & BURGER

Dürümler & Burger

With choice of THYME FRIES or SIDE SALAD

- **AGORA CHEESE BURGER** NF\$19
Lamb & New York Strip Burger, Tomato, Lettuce, Caramelized Onions, Pickled Cucumber, Home-made Remoulade Sauce
- FALAFEL WRAP** NF|V|VG\$16
Chickpea Patties, Tahini, Tomatoes, Radish, Parsley, Cumin
- ADANA WRAP**\$18
Adana Kebap, Harissa, Sumac Onions, Tomatoes, Parsley
- CHICKEN WRAP** NF\$18
Grilled Chicken, Pickled Turnip, Toun, Lettuce, Tomatoes, Sumac Onions

MEAT & CHICKEN SELECTION

Et ve Tavuk Ürünleri

- **ŞİŞ KEBAP** GF\$25
Grilled Beef Tenderloin, Grilled Tomato, Onions, Pepper, Harissa
- KÖFTE** GF|NF\$16
Minced Lamb & New York Strip Patties, Sumac Onions, Tomatoes, Cacık
- **LAMB CHOPS** GF|DF|NF\$24
Salt & Pepper, Grilled Broccolini
- GRILLED CHICKEN** NF\$18
Zaatar, Sumac, Grilled Tomato, Pepper, Toun, Pita
- ADANA KEBAP** NF\$18
Minced Lamb & New York Strip Kebap, Grilled Tomato, Sumac Onions, Lavash

SIDE SAUCES

Soslar

- TOUM** GF|DF|NF\$2
Garlic, Olive Oil, Lemon, Maraş Pepper
- TAHINI** GF|DF|NF|V|VG\$2
Sesame Puree
- HARISSA** GF|DF|V\$2
Red Peppers, Cumin, Acuka
- TAPENADE** GF|DF|NF|V|VG\$2
Crushed Olives, Shallots, Basil, Thyme

DESSERTS

Tatlılar

- PISTACHIO SOUFFLÉ**\$15
White Chocolate, Antep Pistachio, Powdered Sugar;
Served with Maraş Ice Cream
**Please allow 15 minutes for preparation*
- PORTAKALLI SÜTLAÇ** GF\$11
Orange Rice Pudding, Hazelnut
- KÜNEFE**\$15
Shredded Phyllo, Sweet Cheese, Syrup;
Served with Turkish Rose Ice Cream & Pistachios
**Please allow 15 minutes for preparation*
- CHOCOLATE BAVAROISE**\$14
60% Dark Chocolate, Blackberry Sauce, Hazelnut Dacquoise
- KAZANDİBİ** GF|NF\$12
Milk, Mastic Tree Gum, Rice Paste, Cinnamon;
Served with Vanilla Ice Cream
- TURKISH BAKLAVA**\$11
Filo Layers, Pistachios, Honey Syrup with Vanilla Ice Cream
- ICE CREAM & SORBET SELECTION**\$6
Ice Creams: Antep Pistachio, Isparta Rose, Vanilla, Dark Chocolate
Sorbet: Blood Orange Sorbet

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.

****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.