

BRUNCH



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BOTTOMLESS BRUNCH \$50 PER PERSON

Two-hour time limit.

Must be enjoyed by the entire table.

Includes unlimited dishes, Bloody Mary, and Mimosa with orange, sour cherry, and pineapple juice.

ELEVATE YOUR BRUNCH WITH PREMIUM BEERS AND CRAFTED COCKTAILS.

Bottomless for just \$12 per person or \$4 per order.

RED SANGRIA

Red wine, Triple Sec, Rum, Strawberry, Apple, Orange

MARGARITA

Tequila, Triple Sec, Lime, Agave

STRAWBERRY FIZZ

Vodka, Elderflower Liqueur, Lemon, Strawberry Puree

LAVENDER G&T

Gin, Lavender Syrup, Tonic

ASLIN OLD TOWN LAGER

STARTERS

For the table

BABA GHANOUJ | GF | DF | NF | V | VG

Smoked Eggplant, Tahini

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

ACUKA | GF | DF | V | VG

Red Pepper Paste, Walnut, Olive Oil

TRUFFLED EGGS | GF | NF | V

Deviled Eggs, Black Truffle, Olive Oil

MIXED GREEN SALAD | GF | NF | V

Cucumbers, Carrot, Avocado, Feta Cheese, Olive Oil & Fig Balsamic Dressing

****CHARCUTERIE PLATE | GF | NF | DF**

Pastrami, Smoked Turkey Breast, Smoked Salmon, Olives

MIXED CHEESE PLATE | GF | NF | V

Kasseri, Feta, Manchego Cheese, Fig and Apricot

TAHINI & PEKMEZ | GF | DF | V | VG

Tahini, Grape Molasses, Walnut

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

We do not split or itemize checks and will accept 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.

To offset rising restaurant costs (food, beverage, supplies, and labor), we have added a 3.5%(5% for parties of 9 and more) surcharge to all checks. This is 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.

FLATBREADS

For the table

MIXED CHEESE PIDE | NF | V

Goat Cheese, Mozzarella, Diced Tomatoes

GOZLEME

Stuffed Flat Bread with Ground Lamb & New

York Strip, Mozzarella Cheese and Parsley

EGGS & PROTEINS

We use only cage-free, organic eggs.

Choose from below

****SALMON EGGS BENEDICT | NF**

Smoked Salmon, Guacamole, Hollandaise, Salmon Caviar, Ciabatta Muffin, and Agora Fries

****CLASSIC EGGS BENEDICT | NF**

Ciabatta Muffin, Beef Bacon, Hollandaise, and Agora Fries

****KIYMALI EGGS BENEDICT**

Ground Lamb & New York Strip, Poached Egg, Garlic Yogurt, Ciabatta Muffin, and Agora Fries

VEGETABLE OMELETTE | GF | DF | NF | V

Mushrooms, Asparagus, Red & Green Peppers, Tomatoes, Onions, and Agora Fries

LAMB SHOULDER | NF

Wheat Rice, Shallots, Brown Butter

SIS TAVUK | GF | NF

Chicken Thighs, Yogurt Sauce

SIDES

Choose from below

AGORA FRIES | GF | DF | NF | V | VG

Mustard, Olive Oil, Green Onions

VEGGIE SAUTE | GF | DF | NF | V | VG

Oyster Mushrooms, Asparagus, Red & Green Peppers, Onions

FALAFEL | GF | DF | NF | V | VG

Tahini, Mixed Greens, Tomatoes

****MARINATED SHRIMP | GF | DF | NF**

Olive Oil, Lemon Juice, Orange &

Lemon Zest, Salt, Peppers

****BEEF BACON | GF | DF | NF**

****TURKISH SUCUK | GF | DF | NF**

HALLOUMI CHEESE WITH HONEY | GF | NF | V

SWEETS

For the table

LOKMA | DF | V | VG

Traditional Fried Dough Balls, Chocolate Sauce, Pistachios

GREEK YOGURT PARFAIT | V

Mixed Berries, Granola, Honey

FRUIT PLATE | GF | DF | NF | V | VG

Seasonal Fruits