

AGORA

BOTTOMLESS BRUNCH

\$34.99 PER PERSON

TO INCLUDE FULL BRUNCH MENU PLUS

[MIMOSA, BLOODY MARY, CHAMPAGNE, HOUSE VODKA/GIN/RUM/TEQUILA/WHISKEY]

EXCLUDES SOFT DRINKS, COFFEE, TEA, AND OTHER BEVERAGES NOT LISTED ABOVE

BOTTOMLESS BRUNCH IS AVAILABLE WHEN **ALL GUESTS** PARTICIPATE
2 HOUR SEATING LIMIT PER RESERVATION

BRUNCH MENU

À LA CARTE OR PRE-FIXE | ALL DISHES SERVED AS READY

GIRISLER | SPREADS

LABNEH gf nf Strained yogurt, garlic confit, zaatar	7	HTIPITI gf nf Roasted red peppers, feta, thyme, olive oil	8
CACIK gf nf Strained yogurt, cucumber, mint, vinegar, garlic, olive oil	8	HUMMUS gf df nf Purée of chickpeas, tahini, lemon juice, topped with olive oil	7
BABA GHANOUJ gf df nf Smoked eggplant, garlic, tahini, fresh lemon juice, topped with olive oil (<i>pomegranate seeds when in season</i>)	8		

PEYNIR & APARETIF | CHEESE & CURE

KAŞAR gf nf Shaved, medium-hard sheep's milk cheese with orange marmalade	10	FETA gf nf Creamy, mild sheep's milk cheese served with mixed cherry tomatoes and olives	8
GOAT CHEESE gf nf Mixed with black Caraway seeds, served with honey	8	KARISIK ZEYTIN gf df nf Marinated green and black Turkish Olives with banana pepper	5.5
TURKISH PASTIRMA gf df nf Imported cured loin of beef with olive oil	8		

SALATALAR | SALADS

KASIK gf nf Diced tomatoes, onions, parsley, cucumber, red and green peppers, feta, olive oil, vinegar, crushed Maras pepper, topped with a black olive	8.5	BEEF AND ORANGE gf df nf Red beets, oranges, fresh thyme, onions, orange blossom vinaigrette	8.5
ARUGULA gf nf Tomatoes, goat cheese, lemon juice, olive oil	8.5		

ARA SOĞUKLAR | COLD MEZES

DOLMADES gf df Grape leaves stuffed with rice, pine nuts, tomatoes, parsley, mint	8.5	İMAM BAYILDI gf df Baby eggplant stuffed with onions, tomatoes, fresh oregano, pine nuts, garlic	7.5
PIYAZ gf df nf Cooked Northern white beans mixed with red and green peppers, cucumbers, red onions, parsley, oregano, olive oil, vinegar	7.5		

gf - Gluten Free df - Dairy Free nf - Safe for Nut Allergies

SANDWICH | SWEET | SOUP

GRILLED CHEESE SANDWICH nf 10 Sourdough bread with swiss cheese, served with a cup of tomato soup	FRENCH TOAST nf 10 Brioche bread (dipped in egg batter) dusted with powdered sugar, served with maple syrup
BOWL OF TOMATO SOUP gf nf 5.5	

OMLETTER | OMELETTES & MORE SERVED WITH SIDE OF HOME FRIES

FETA AND SPINACH OMELETTE gf nf 11 Farm fresh eggs with feta cheese and spinach	SCRAMBLED EGGS WITH SUJUK gf nf df 9.5 Farm fresh scrambled eggs with mild Turkish beef sausage
VEGETABLE OMELETTE gf nf df 11 Farm fresh eggs with asparagus, mushrooms, and peppers	CILBIR gf nf 9.5 Two farm fresh poached eggs topped with yogurt, sumac, oregano, and spicy oil
MANCHEGO OMELETTE gf nf 11 Farm fresh eggs with Manchego cheese, basil, and tomato	PASTIRMA EGGS BENEDICT nf 11 Two farm fresh poached eggs with cured loin of beef, topped with traditional Hollandaise sauce, served on English muffins
EGGS BENEDICT nf 11 Two farm fresh poached eggs with Canadian bacon, topped with traditional Hollandaise sauce, served on English muffins	TWO EGGS ANY STYLE 6

PIDELER | FLAT BREADS

PEYNIRLI PIDE nf 8 Flat bread filled with feta, mozzarella, and diced tomatoes	SUJUKLU PIDE 8.5 Flat bread filled with Turkish beef sausage, mozzarella, and pesto
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SIDES

TURKISH SUJUK (BEEF SAUSAGE) 5	BREAKFAST SAUSAGE (PORK) 4
BACON 4	HOME FRIES 4

A LA CARTE BEVERAGE OPTIONS

BLOODY MARY 5	CHAMPAGNE MIMOSA 5
BOTTOMLESS BLOODY MARY 15	BOTTOMLESS CHAMPAGNE MIMOSA 15
TURKISH COFFEE** 2.5	TURKISH TEA 1.5
COFFEE 2.5	HOT TEA 2.5
ESPRESSO 2.75	LATTE CAPPUCINO 4
SOFT DRINKS 2.50 <i>Coke, Diet Coke, Sprite, Ginger Ale, Lemonade</i>	ICED TEA 2.50
JUICES 2.75 <i>Cranberry, Orange, Grapefruit, Pineapple, Apple, Apricot, Cherry</i>	

****TURKISH COFFEE IS MADE TO ORDER WITH:**

SADE (no sugar) | **AZ SEKERLI** (touch of sugar) | **ORTA SEKERLI** (medium sugar) | **COK SEKERLI** (very sweet)

SORRY! WE DO NOT SPLIT OR ITEMIZE CHECKS | WE ONLY ACCEPT UP TO 5 CREDIT CARDS.

\$25 PER PERSON FOOD BEVERAGE SPENDING MINIMUM (PARTIES OF 9 OR MORE).

10% DC TAX IS ADDED TO ALL CHECKS | 20% GRATUITY CHARGE IS ADDED TO PARTIES OF 5 OR MORE.

Consuming Raw or Uncooked Meats, Poultry, Seafood, or Eggs May Increase Your Risk of Food Borne Illness.

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