

AGORA | LUNCH

GIRISLER | SPREADS

TARAMOSALATA gf df nf A fluffy puree of cured roe	9	HTIPITI gf nf Roasted red peppers, feta, thyme, olive oil	8
HUMMUS gf df nf v Purée of chickpeas, tahini, lemon juice, topped with olive oil	7	CACIK gf nf Strained yogurt, cucumber, mint, vinegar, garlic, olive oil	8
EZME gf df nf v Fine diced cucumber, tomatoes, red and green peppers, onions, garlic, parsley, crushed Maraş and Urfa peppers	7.5	BABA GHANOUJ gf df nf v Smoked eggplant, garlic, tahini, fresh lemon juice, topped with olive oil	8
LABNEH gf nf Strained yogurt, garlic confit, zaatar	7	SAMPLER Choice of three spreads	10

ÇORBA ve SALATALAR | SOUP & SALADS

+ GRILLED CHICKEN 4 + SALMON 6 + TUNA 6 + SHRIMP 6

KARPUZ gf nf Watermelon, cantaloupe, feta, mint-citrus vinaigrette, balsamic reduction	8.5	BEET AND ORANGE gf df nf v Red beets, oranges, fresh thyme, onions, orange blossom vinaigrette	8.5
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	ARUGULA gf nf Tomatoes, goat cheese, dates, lemon juice, olive oil	8.5
SOUP OF THE DAY	MP		

PEYNİRLER | CHEESES

Create your own cheese board: 1 piece – 7.5 3 pieces - 16

FETA Creamy, mild sheep's milk cheese	BUTTERMILK BLEU CHEESE Crumbly, cow's milk cheese
GOAT Cheese rolled in black Caraway seeds	MANCHEGO Semi-hard, mild sheep's milk cheese
KASAR Medium-hard sheep's milk cheese	

HELLIM gf Pan seared, full-fat sheep's milk cheese, served with fresh thyme, fig jam and toasted almonds	9	HURMADES gf nf Dates stuffed with goat cheese and wrapped with Pastirma	8
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ARA SOĞUKLAR | COLD MEZZE

PIYAZ gf df nf v Cooked Northern white beans mixed with red and green peppers, cucumbers, red onions, parsley, oregano, olive oil, vinegar	8	İMAM BAYILDI gf df v Baby eggplant stuffed with onions, tomatoes, fresh oregano, pine nuts, garlic	7.5
ARTICHOKE AND CELERY ROOT gf nf Poached fresh artichoke and celery root with shaved Parmesan and balsamic vinaigrette	10	DOLMADES gf df v Grape leaves stuffed with rice, pine nuts, tomatoes, parsley, mint	8.5
KARISIK ZEYTIN gf df nf v Marinated Olives with banana peppers	5.5		

gf - Gluten Free | df - Dairy Free | nf - Safe for Nut Allergies | v - Vegan

WRAPS & SANDWICHES

CHOICE OF THYME FRIES OR SIDE SALAD

KOFTE WRAP nf Grilled ground lamb and beef patties with cacik, sumac onions and tomatoes	9.5	SHORT RIB SANDWICH nf gf Braised beef short rib, cilantro, pickled red onions, radishes and Harissa yogurt on potato roll	12
CHICKEN WRAP nf Grilled chicken breast with garlic sauce, arugula, lettuce and tomatoes	9.5	CHICKEN SANDWICH Grilled Chicken breast with cilantro pesto, mozzarella and sliced tomato on Ciabatta bread	9.5
DURUM WRAP nf Grilled Adana kebab with labneh, sumac onions and tomatoes	10.5	GRILLED VEGETABLE SANDWICH nf Grilled zucchini, eggplant, Portobello mushroom, roasted peppers and goat cheese on Ciabatta bread	9.5
FALAFEL WRAP nf Falafel patties with lettuce, tomatoes, hummus and tahini sauce	8.5	PIT LAMB SANDWICH nf Roasted leg of lamb with arugula, tomatoes, onions, spicy feta, and cacik on Ciabatta bread	11

KEBAPLAR | KEBABS

ADANA KEBAP nf Skewered ground lamb and beef, served on pita bread with grilled tomato and sumac onions	10.5	SHISH TAVUK nf Grilled marinated chicken breast with shallot and a mushroom served on garlic pita bread with Shisito pepper and tomato	10.5
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DENİZ ÜRÜNLERİ | SEAFOOD MEZZE

SALMON df gf Grilled Atlantic Salmon over tabbouleh and saffron yogurt	12
TUNA df gf Spice crust Tuna over hummus with Citrus Salad	14

PİDELER | FLAT BREADS

PEYNIRLI PIDE nf Flat bread with goat cheese, mozzarella, and dates	8.5	PASTIRMALI PIDE Flat bread with Turkish cured loin of beef, pesto sauce, pine nuts, and mozzarella	10
BLEU CHEESE PIDE nf Flat bread with buttermilk bleu cheese, mozzarella, caramelized onions, and honey drizzle	10	LAHMACUN nf Flat bread topped with ground lamb, beef, tomato, and parsley mix	8.5

SIDES

OTTOMAN RICE gf df Rice with almonds, saffron, black currants, pine nuts and dried apricots, topped with fried shallot <i>*non-vegetarian</i>	8
SIDE SALAD gf df nf v Lettuce, tomato, onions, cucumbers, olive oil, and lemon juice	3
THYME FRIES gf df nf Hand cut fries tossed in salt, pepper, and thyme	4

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Sorry! We do not split/itemize checks and only accept up to 5 credit cards per table.
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 a food borne illness.