

BRUNCH

RESTAURANT WEEK BOTTOMLESS BRUNCH \$35 PER PERSON

1-2 FEBRUARY, 2025

Two-hour time limit.

Must be enjoyed by the entire table.

Includes unlimited dishes.

**Add drinks for \$3 per glass or enjoy
a pitcher for \$18 with Bottomless
Brunch.**

MIMOSA

BLOODY MARY

RED SANGRIA

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

MARGARITA

Tequila, Triple Sec, Lime, Agave

LAVENDER G&T

Gin, Lavender Syrup, Tonic



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

MARINATED SHRIMP | GF | DF | NF

Olive Oil, Lemon Juice, Orange &

Lemon Zest, Salt, Peppers

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

MIXED OLIVES | GF | DF | NF | V | VG

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

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

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

We do not split or itemize checks and will be accepting up to 6 cards max per table.

20% gratuity is added to parties of 5 & 6, 22% gratuity is added to parties of 7 or more.

****May contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.**