

RESTAURANT WEEK

BRUNCH SPECIAL

Weekends only

\$35 Per Person

Must be enjoyed by the entire table.
Two-hour time limit.

Add drinks for \$3 per glass

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

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

CHERRY JAM&GOAT CHEESE | GF | NF | V

For the table

GOZLEME | NF | V

Stuffed Flat Bread with Spring Onion, Dill, Parsley, Feta Cheese, Olive Oil, Maras Pepper

Choose from below

**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

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

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 Fruit

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.

A 20% gratuity is added to parties of 5 and 6, and a 23% 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.