

HAPPY HOUR

Tuesday–Friday | 3pm–6pm

HOUSE COCKTAILS \$7

MANHATTAN

Whiskey, Sweet Vermouth, Angostura Bitters

CHERRY MULE

Vodka, Cherry, Lime, Ginger Beer

AGORA G & T

Gin, Tonic Water, Cucumber, Lemon

WINES

\$7 by the Glass

\$25 by the Bottle

Red / White / Rose

DRAFTBEERS \$5

Mahou, Lager, Spain

BOTTLE BEERS \$5

Efes Pilsen, Turkey

SPREADS

HTIPITI gf|nf \$7

Roasted red pepper, feta, thyme, olive oil

LABNEH gf|nf \$7

Strained yogurt, garlic confit, zaatar

CACIK gf|nf \$7

Strained yogurt with cucumber and mint

HUMMUS gf|df|nf|v \$7

Puree of chickpeas with tahini

BABA GHANOUJ gf|df|nf|v \$7

Smoked eggplant with tahini

MEDITERRANEAN CHEESE BOARD \$13

Goat & Kasar & Feta Cheeses, Olives, Tomatoes

HOT MEZZES

LAMB CHOPS gf|df|nf \$10

Salt & peppers marinade, broccolini

GRILLED SHRIMP nf|gf \$8

Sautéed shrimp, garlic, olives, cherry tomatoes, cilantro

FALAFEL nf|df|v \$6

Chickpea patties, tahini, tomatoes, radishes, parsley, mint

MÜCVER nf \$6

Shredded zucchini, mint, dill, scallions, lemon zest yogurt

KÖFTE nf \$7

Minced lamb & ribeye patties, cacik, sumac onions, tomatoes

KALAMAR nf|gf|df \$9

Grilled squid marinated in garlic, Maraş pepper

FLAT BREADS

MIXED CHEESE nf \$7

Goat cheese, mozzarella, cherry tomatoes, dates

SUCUKLU \$8

Spicy Turkish beef sausage, mozzarella, pesto

KAVURMA nf \$8

Sautéed lamb, garlic, onions, mozzarella

LAHMACHUN nf \$8

Ground lamb & ribeye, peppers, parsley

