

Starters

Onion Rings

Fried Onion Rings served with Barbecue Ranch Dressing.

60 tL

Nachos Grande

(2 People)
Nachos Covered with Cheese Sauce, Black Beans, Salsa, Cream, Jalapeños, Pico de Gallo and Fajita Beef.

150 tL

Guacamole & Crisps

Smash Avocado, Onion, Parsley, Tomato served with Flour Tortilla Chips.

70 tL

Fried Macaroni & Cheese

Crispy Crumb Coated Macaroni & Cheese Balls. Served over Marinara Sauce and Parmesan Cheese.

115 tL

Boneless Wings

Fried Boneless Chicken Strips covered in your choice of Spicy Buffalo, Mild Buffalo or Barbecue Sauce, served with Ranch Dressing and Celery Sticks.

115 tL

Soup of the Day

Chef's soup of the Day.

70 tL

Burger Sliders

3 Mini Burgers with American Cheese, Lettuce, Tomato, Pickles and Onion & Burger Sauce.

Beef 135 tL
Chicken 120 tL

Crispy Taquitos

Crispy Tortillas Filled with Slow Cooked Beef, Onion, Cilantro, Tomato, served in a bed of lettuce & Cilantro Cream.

115 tL

Mexican Fries

Potato Chips Covered with Mexican Cheese Sauce, Cream, Jalapeños, Parsley, Parmesan and Sweet Corn.

75 tL

Hot Spinach Dip

Spinach, Cream Cheese, Garlic and a Mixture of Cheeses Served Bubbly Hot with Flour Tortilla Chips.

65 tL

Sharing Platter (for two)

Fried Mac & Cheese Balls, Onion Rings, Fried Potatoes, Popcorn Chicken, Burger Slidders.

330 tL

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Starters



Salads & Sides

Caesars Salad

Grilled Chicken, Garlic Croutons, Lettuce and Parmesan Cheese tossed on our signature Caesars Salad Dressing.

130 tl

Buffalo Chicken Caesars Salad

Boneless Buffalo Wings , Garlic Croutons, Lettuce and Parmesan Cheese tossed on our signature Caesars Salad Dressing.

150 tl

Thai Salad

Satay Chicken Strips, Lettuce, Carrots, Red & White Cabbage, Fried Noodle Chips, Cucumbers, Cilantro, Peanuts and Sesame Seeds. Tossed with Ginger Sesame Vinaigrette.

130 tl

Luau Salad

Chicken with Mixed Greens, Bell Peppers, Cucumbers, Carrots, Avocado, Onion, and Crispy Wontons topped with Peanuts and Sesame Seeds. Tossed in our signature Luau Vinaigrette.

130 tl

Taco Salad

Avocado, Tomato, Sweet Corn, Mexican Beans, Cucumber, Fajita Beans, Fajita Beef, Lettuce, Jalapeños, our signature Ranch Dressing Served on a Tortilla Bowl.

130 tl

Cowboy Salad

Grilled Chicken salad with Avocado, Tomato, Sweet Corn, Black Beans, Cucumber, Lettuce and Tossed with our Barbecue Ranch Dressing and topped with Crispy Onions Rings.

130 tl

Thai Lettuce Wraps

Build your own Thai Lettuce Wraps! Satay Chicken Strips, Carrots, Asian Egg Noodles, Cucumber Pickle, Crispy Noodles and Lettuce Leaves with Three of Agave's Signature sauces.

130 tl

sides

Garlic Bread

10 Slices Pizza Dough brushed with Garlic, Butter, Olive Oil & Herbs.

85 tl

Rice

Steamed Baldo or Jasmin Rice.

35 tl

Fries

Crispy Potato Chips.

60 tl

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Salads + Sides



Pizza & Calzone

pizza

Traditional Italian stone fired, Bubbly pizza

Margherita Pizza Tomato Sauce, Mozzarella and Basil	120 tl
Fungi Pizza Tomato Sauce, Mozzarella, Mushrooms, Olive oil and Parsley.	135 tl
Peperoni Pizza Tomato Sauce, Mozzarella and Beef Pepperoni.	150 tl
Quattro Estazione Pizza Tomato Sauce, Mozzarella, Pepperoni, Smoked Beef, Mushrooms and Black Olives.	150 tl
Dona Fume Pizza Tomato Sauce, Mozzarella, Black Smoked Beef, Parmesan and Roka.	175 tl
Quattro Formaggi Pizza Tomato Sauce, Mozzarella, Parmesano Reggiano and Edam Cheese.	170 tl
White Spinach Pizza White Alfredo Sauce with Garlic, Spinach, Blue Cheese, Edam Cheese and Basil.	145 tl
Pesto Pizza Tomato Sauce, Mozzarella, Pesto Parmesan.	135 tl
Garlic Bread Garlic, Butter, Olive Oil & Herbs.	85 tl

calzone

*Baked Turnover traditional Italian pizza stuffed with
your choice of fillings.*

Margherita Calzone Tomato Sauce, white Mozzarella, Rocket and Basil.	135 tl
Fungi E Olivo Calzone Tomato Sauce, white Mozzarella, Mushrooms, Olive oil and Rocket.	150 tl
Peperoni Calzone Tomato Sauce, white Mozzarella, Beef Pepperoni & Rocket.	150 tl
Bolognese Calzone Tomato Sauce, Beef Mince, Mozzarella Parmesan Cheese, and Rocket	145 tl
Vegetarian Calzone Tomato Sauce, white Mozzarella, Black Olives, Mushrooms, Black Olives, Zucchini. and Rocket.	135 tl
Dona Fume Calzone Tomato Sauce, White Mozzarella, Black Smoked Beef, Parmesan and Rocket.	175 tl



Pasta, Risotto & Noodles

Carbonara Authentic Italian Spaghetti in a Creamy Parmesan & Black Pepper Sauce and Beef Bacon.	145 tL	Fried Macaroni & Cheese Crispy Crumb Coated Macaroni & Cheese Balls. Served over a Creamy Marinara Sauce and Parmesan Cheese.	150 tL
Fettuccini Alfredo An Italian Favourite, Fettuccini Pasta in Cream Sauce with Garlic, Parmesan and Grilled Chicken Breast.	145 tL	Lamb Shank Risotto Saffron Risotto topped with Lamb Shank and Parsley.	400 tL
Pasta Pomodoro Spaghetti in Marinara Sauce topped with Cherry Tomatoes, Parmesan Cheese and Basil.	115 tL	Shrimp Risotto Shrimp, Lemon Butter Risotto with Parmesan and Parsley.	220 tL
Pesto Pasta Basil Pesto Cream Penne, Grill Chicken Breast and Parmesan Cheese.	145 tL	Truffle Risotto Mushroom and Truffle Oil Creamy Risotto with Parmesan Cheese.	165 tL
Fungi Pasta Fettuccini Pasta in Creamy Mushroom Sauce with garlic, Parmesan Cheese.	120 tL	Lo Mein Noodles Asian Noodles, Seasonal mixed vegetables Red Bell Pepper, with our Asian Soy Sauce.	
Mac & Cheese Macaroni Pasta Cooked in a 3-Cheese Sauce topped with Beef Bacon Bits and Bread Crumbs.	145 tL	Vegetables.....	110 tL
Bolognese Tagliatelle in Bolognese Sauce, Basil and Parmesan Cheese.	150 tL	Chicken.....	125 tL
		Shrimp.....	135 tL
		Beef.....	145 tL

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Pasta, Risotto & Noodles



Mains

Satay Chicken

Peanut Satay Chicken Skewers served with Rice and Thai Salad.

170 tl

Chicken Al' Orange

Deep Fried Pieces of Chicken Breast Covered in a Sweet and Sour Orange Sauce. Served with White Rice, Carrots and Cucumbers.

170 tl

Mongolian Beef

Taiwanese Beef Steak Strips tossed in Sweet Soy Glaze, Green Onion and Vegetables served with Basmati Rice.

290 tl

Dallas Steak

Dallas Steak, Spiced Potato, Carrots, Brocoli,

400 tl

Bang-Bang Chicken & Shrimp

A Spicy Thai Peanut-Coconut Curry, with Chicken, Shrimp, Sauteed Vegetables and Served over Steamed White Rice and drizzled on our Bang Bang Peanut Sauce.

210 tl

Burrito Grande

A Monster Burrito with Chicken or Beef, Cheese, Mexican Rice, Onions, Tomato, Beans, and Coriander. Bathed on Mexican tomato Sauce, Grated Cheddar, Jalapeños and Cream.

160 tl

Boneless Wings Menu

Fried Boneless Chicken Strips Covered in your choice of Buffalo or Barbecue Sauce Served with Ranch Dressing, Celery and Fries.

170 t

Al Pastor Tacos

Straight from the streets of Mexico, Soft Chicken Tacos in Adobo Sauce served with Grilled Pineapple Coriander, Onion, Coriander Cream and Mexican Rice.

150 tl

Quesadilla

Flour Tortilla filled with Pastor Chicken and Cheesse, served with Mexican Rice, Pico de Gallo & Coriander Cream on the side.

140 tl

Steak Diane

Steak cooked in a Mushroom & Cream Wine Sauce. Served with Mashed Potatoes Broccoli.

325 tl

Chicken Parm " Pizza Style"

Chopped Chicken Breast Coated with Breadcrumbs, Covered with Marinara Sauce and Melted Cheese, Topped with Creamy Parmesan Pasta.

175 tl

Fungi Chicken

Grilled Chicken Fillet with a Mushroom & Cream Wine Sauce. Served with Mashed Potatoes and Broccoli.

210 tl

Cali Burger

Buttermilk Feied Chicken with, Pickles, Spicy Mayo and Cabbage Pickle, served with Fries.

150 tl

Buffalo Chicken Burger

Buttermilk Fried Chicken Covered in Buffalo Sauce with Onion, Coleslaw and Blue Cheesse Ranch served Fries.

160 tl

Cheese Burger

Beef Burger Served with, Pickles, Burger Sauce, Cheddar Cheese, Onion, Lettuce and Tomato served with Fries.

Single

155 tl

Double

190 tl

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Mains



Desserts

desserts

Churros

Authentic Latin Fried Pastry, Sprinkled with Cinnamon Sugar served with Dulce de Leche and Chocolate Dipping Sauces.

60 tl

Apple Pie

Classic Apple Pie served with Vanilla Ice Cream, Walnuts and Caramel Sauce.

55 tl

Cookie Skillet

(2 people)
Chocolate Chip Cookie Skillet served with Hot Vanilla Ice Cream, Caramel Sauce and Walnuts.

120 tl

Nutella Calzone

Fire Roasted Pizza Crust filled with Banana Slices and Nutella.

115 tl

Caramel Chocolate Chip Cookie

Single Serving Chocolate Chip Cookie Drizzled in Caramel Sauce.

60 tl

Carrot Cake

Carrot Sponge Cake, Cream Cheesse Icing, Walnuts and Carrot Jam.

65 tl

Bananoffe Pie

Banana Caramel Pie with Dulce de Leche Filling topped with Whipping Cream and Shaved Chocolate.

60 tl

Ice Cream

Strawberry, Lemon, Vanilla, Chocolate or Caramel.

scoop

20 tl

Oreo, Blue Sky.

30 tl

cheesecake

Original Cheesecake

Traditional American Cheesecake served with Whipping Cream.

65 tl

Oreo Cheesecake

Oreo Crust, cookies and Cream Cheesecake topped with Oreo Vanilla Cream.

70 tl

Snicker's Cheesecake

Biscuit Crust, Peanut Butter Cheesecake, topped with Caramel, Peanuts and Chocolate Ganache.

70 tl

Smore's Cheesecake

Biscuit Crust, Chocolate Cheesecake, Chocolate Ganache and Toasted Merengue.

75 tl

Tiramisu Cheesecake

Biscuit Crust, Lady Fingers, coffee Infused Cheesecake topped with Marscarpone style Whipping Cream and Cocoa Powder.

70 tl

Dulce De Leche Cheesecake

Biscuit Crust, Mexican style Caramel Cheesecake topped with Whipping cream and Walnuts and more Dulce De Leche.

70 tl

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Desserts



cocktail menu

Snacks

Peanuts	15 tl
Mixed Nuts	10 tl
Lux Nuts & Fritos	30 tl
Chocolate	30 tl

Beer

Efes Malt (50cl)	50 tl
Efes özel Seri (50cl)	50 tl
Bomonti Filitresiz (50cl)	50 tl
Miller (33cl)	60 tl
Corona (35.5cl)	80 tl
Guinness	80 tl
Peroni	80 tl

Draft Beer

	33cl	50cl	Tower
Efes	45 tl	50 tl	225 tl
Beck's	50 tl	55 tl	245 tl
Bud	50 tl	55 tl	245 tl

Mexicanise Your Beer

Choose your beer, add your mixer!

Chelada

Lime Juice, Salt, Tajin Rim, Served on Ice **15 tl**

Michelada

Lime Juice, Worcestershire Sauce, Salt, Tabasco, Black Pepper, Tajin Rim, Served on Ice. **20 tl**

Ojo Rojo

Lime Juice, Worcestershire Sauce, Salt, Tabasco, Black Pepper, Tomato Juice, Tajin Rim, Served on Ice. **30 tl**

Tequila

Jose Cuervo Reposado 70cl	80 tl	1100 tl
jose Cuervo Silver 70cl	60 tl	1000 tl
Jose Cuervo Gold 50cl	95 tl	800 tl

Beer & Tequila

cocktail menu

	Glass	Bottle		Glass	Bottle
Red Wine			Whiskey		
Finca Flichman Malbec Roble	90 tl	450 tl	Jhonny Walker Red Label	80 tl	1100 tl
Doluca	65 tl	320 tl	Jhonny Walker Black Label	100 tl	1750 tl
Cielo Merlot	75 tl	365 tl	Wood Ford Reserve Rye	170 tl	2280 tl
Cielo Cabernet Sauvignon	75 tl	365 tl	Jack Daniel's	100 tl	1800 tl
DLC Shiraz	100 tl	450 tl	Jim Beam	80 tl	1100 tl
DLC Öküzgöü	100 tl	450 tl	Jamenson	90 tl	1650 tl
DLC Boğazkere	100 tl	450 tl			
DLC Kalecik Karası	100 tl	450 tl			
White Wine			Gin		
Cielo Pinot Grigio	90 tl	365 tl	Gordon's Gin	60 tl	960 tl
Cielo Chardonnay	90 tl	365 tl	Greenalls	60 tl	840 tl
Rosé			Roku	200 tl	1800 tl
Cielo Pinot Grigio Rosé	90 tl	345 tl	Sipsmith	200 tl	2200 tl
Sparkling			Tanqueray No. 10		3200 tl
Boitega Gold Prosecco		1770 tl	Bombay Shapphire	120 tl	1200 tl
Cielo Frizzante 9		350 tl			
Prosecco			Vodka		
Cantina Trevigiana Doc Treviso		1770 tl	Finlandia	60 tl	900 tl
Cava Freixenet		600 tl	Smirnoff	60 tl	900 tl
Muled Wine			Belluga Novel		2000 tl
		80 tl			
Sangria Glass			Rum		
		75 tl	Bacardi Carta Blanca	60 tl	1050 tl
Cheesse Platter			Captain Morgan Spiced	60 tl	1200 tl
Cheese, smoked beef, jam & dried fruit.		175 tl	Captain Morgan Black	60 tl	1200 tl
			Jagermeister		
					1200 tl

By the Glass & Bottles

cocktail menu

Signature

Berry Touch

Gin, Raspberry Syrup, strawberry Juice, Lemon & Sprite.

125 tl

Peachy Dream

Peach Liquor, Almond Liquor, Lemon Juice, brown Sugar, Lemon.

120 tl

Aperol Paloma

Jose Cuervo, Fresh Lime, Jalapeno pepper, Cointreau, Tajin Rim, Coconut Milk, Aperol.

130 tl

Tropic Like It's Hot

Mango Puree, Pineapple, Malibu, Brandy and Lemon Juice.

130 tl

Bite Me

Almond Liquor, Lemon, Syrup, Soda, Egg White & Cinnamon.

140 tl

Cloud 9

Vodka, Milk, Grenadine, Bubble

140 tl

Thunder Storm

Blue Curacao, Watermelon liquor, Grenadine and soda with sour rim.

130 tl

Ultra Violet

Tequila, Lemon, Sprite, Violet Syrup.

120 tl

Margaritas

Margarita

Jose Cuervo, Fresh Lime, Cointreau.

120 tl

Spicy Margarita

Jose Cuervo, Fresh Lime, Jalapeno pepper, Cointreau, Tajin Rim.

130 tl

Mango Blast

Jose Cuervo, Fresh Lime, Mango, Cointreau.

130 tl

Spicy Pineapple Margarita

Jose Cuervo, Fresh Lime, Tajin rim Jalapenos, Pineapple, Cointreau.

130 tl

Lagerita

Jose Cuervo, Fresh Lime, Cointreau, served long, topped up with Corona beer.

200 tl

Frozen Margarita

Jose Cuervo, fresh lime, Cointreau, Simple syrup.

130 tl

Signature Cocktails & Margaritas

cocktail menu

Latin Cocktails

Paloma 130 tl

Jose Cuervo Tequila, Fresh Lime,
Agave Nectar, Grapefruit Juice,
Soda.

Pina Colada 120 tl

White Rum, Malibu, Coconut
Cream, Pineapple Juice.

Cuba Libre 110 tl

Captain Morgan White Rum, Lime,
Coke.

Pepino Caliente 120 tl

Tequila, Jalapeno Pepper,
Coriander, Lime, Cucumber.

Coco Loco 130 tl

Tequila, White Rum, Vodka, Lime,
Coconut Cream, Coconut Water.

Caipirinha 110 tl

White Rum, Brown sugar, Crushed
Lime.

Mango Meltdown 140 tl

Frozen Cocktail with Rum,
Mango, Strawberry, Lemon &
Mint.

Daiquiri 100 tl

White Rum, Lime, Simple Syrup.

Mojito 120 tl

White Rum, Mint, Lime, Sugar, Soda.

To Share

52 onz Cocktail Pitcher to share!

Sangria 260 tl

Red Wine, Sugar, Orange Juice,
Mixed Fruits.

Margarita 370 tl

Jose Cuervo, Fresh Lime, Cointreau.

Tipsy Palmer 370 tl

Smirnoff Vodka, Lemonade,
Strawberry Syrup, Mint, Lemon.

Latin Punch 370 tl

Jose Cuervo Tequila, Pineapple
Juice, Fresh Lime, Jalapeno Pepper,
Simple Syrup

Classic Cocktails

cocktail menu

Classics

Aperol Spritz 100 tl
Aperol, Prosecco, soda.

Long Island Iced Tea 150 tl
Vodka, Gin, White Rum, Tequila, Triple Sec, Lime, Coke.

Bloody Mary 120 tl
Vodka, Fresh Lime, Tomato Juice, Tabasco, Black Pepper, Worcestershire Sauce, Salt.

Tequila Sunrise 100 tl
Jose Cuervo Tequila, Grenadine syrup, Orange Juice.

Mai Tai 130 tl
White & Black Rum, Fresh Lime, Triple Sec, Almond Syrup, Simple Syrup.

Negroni 140 tl
Campari, Gin, Martini Rosso.

Old Fashion 120 tl
Bourbon, Sugar, Angostura Bitters.

Dirty Martini 120 tl
Martini Dry, Vodka, Olive Juice.

Moscow Mule 110 tl
Smirnoff Vodka, Fresh Lime, Ginger Beer.

Old Cuban 145 tl
Rum, Prosecco, Mint, Limon, Syrup

Cosmopolitan 110 tl
Vodka Citron, Cranberry Juice, Cointreau, Fresh Lime.

Whiskey Sour 145 tl
Bourbon, Egg White, Fresh Lemon, Simple Syrup.

Manhattan 160 tl
Rye Whiskey, Martini Rosso, Angostura Bitters, Maraschino Cherry.

Shots

Banderita 70 tl
3-Shot cocktail representing the Mexican flag with Lime Juice, Jose Cuervo Tequila and Tomato Juice Sangrita Shots.

B52 60 tl
Kahlua, Bailey's, Cointreau.

Blue Kamikaze 50 tl
Blue Curacao, Fresh Lime, Smirnoff Vodka.

Cosmo 50 tl
Blue Curacao, Cherry Vodka, Pineapple Juice.

Tequila 60 tl
Jose Cuervo Tequila, lime wedge and salt.

Jager Bomb 90 tl
Jagermeister, Redbull.

Jagermeister Shot 60 tl



soft drinks menu

Lemonade

Classic Lemonade	40 tl
Sparkling Lemonade	45 tl
Sparkling Ginger Lemonade	50 tl

Iced Tea

Lemon, Peach, Watermelon, Banana & Mango	30 tl
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Juice

Pineapple, Orange, Sour Apple, Apple, Cherry, Mango, Grapefruit Peach.	30 tl
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Fresh Orange Juice	50 tl
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Soda

Coca-Cola Coca-Cola Zero Sprite Fanta	30 tl
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Red Bull	40 tl
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Italian Soda	40 tl
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Sparkling Water

Classic, Apple, Lemon, Strawberry & Watermelon, Mango & Pineapple.	25 tl
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Milkshake

Cookies & Cream, Caramel, Blackberry, Bitter Chocolate, Vanilla, Strawberry or Banana.	70 tl
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Smoothie

Strawberry, Wild Berries, Banana, Mango or Blackberry.	60 tl
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Frozen

Strawberry, Watermelon, Mango, Apple, Blackberry, Wild Berries, Banana or Blueberry.	55 tl
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Tea

Red Fruits, Fennel, Jasmine Cherry Stick, Sage, Mate, White, Ginger, Rosehip, Winter, Rosehip. Mango & Coconut, Melon & Green Tea	40 tl
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Bubble tea

Bubble Tea Soda Strawberry, blueberry or mango bubbles + Selection of Italian Soda.	60 tl
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Bubble Tea Latte Strawberry, blueberry or mango bubble Latte.	75 tl
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Matcha Latte Hot or Cold Matcha Green Tea and Milk.	60 tl
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Hot Chocolate	50 tl
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Salep	50 tl
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Coffee menu

Americano Coffee Blends

Kenya 45 tl

Guatemala 45 tl

Brasil 45 tl

Espresso 30 t

Latte 55 tl

Skimmed, Full Fat, Lactose-Free

Flavoured Latte 60 tl

Caramel, Chocolate, Vanilla
or White Chocolate Latte

Vegan Latte 65 tl

Soya, Almond Milk

Turkish Coffee 30 tl

Mocha 65 tl
Iced or Hot.

Beyaz Mocha 65 tl
Iced or Hot.

Frappe 70 tl
Caramel Chocolate, Vanilla,
White Chocolate.

Espresso Machiato 45 tl
Espresso with Milk

Caramel Espresso Machiato 50 tl
Espresso, Caramel and Milk.

Affogato Espresso 50 tl
Espresso, and Vanilla Ice Cream.

Irish Latte 110 tl
Irish Whiskey, Espresso, and
Whipped Cream.