

AGORA

Restaurant Week Lunch Menu - \$20.11

We Request That the Entire Table Participate In the Restaurant Week Menu

Sampler of

Hummus

Puree of chickpeas, tahini, lemon juice, garlic, topped with olive oil

Htipiti

Roasted peppers, feta, thyme, olive oil

Cacik

Yogurt, cucumber, dill, vinegar, garlic, olive oil

First Course (Choice of one)

Imam Bayildi

Stuffed eggplant, with onions, tomatoes, pine nuts, garlic

Kaşık Salad

Diced tomatoes, onions, parsley, cucumber, Feta cheese, black olive, olive oil, vinegar, lemon juice, Maraş pepper

Arugula Salad

Tomatoes, arugula, goat cheese, sumac, lemon juice and olive oil

Falafel

Fried chickpeas patties with tahini sauce

Second Course (Choice of one)

Yaprak Dolma

Grape Leaves stuffed with rice, lamb & beef topped with yogurt and red pepper sauce

Kibbeh

Ground beef and bulgur dumpling, stuffed with ground beef, lamb, almonds and pine nuts over yoghurt sauce

Shish Tavuk

Marinated grilled chicken breast with grilled tomatoes and sumac-onions on garlic pita bread

Adana Kebab

Skewered ground lamb & beef, grilled tomatoes & onions pita bread

Monk Fish Kebab

Marinated in ginger, garlic, lemon juice and olive oil

Dessert(Choice of one)

Kadayif

Layered Shredded Kadayif Disks with Vanilla Milk Pudding Topped with Orange Blossom Honey and Pistachios

Pistachio Baklava

Phyllo dough with pistachio and orange blossom syrup

Rice Pudding

Cooked rice with cream, milk, vanilla, topped with apricot, cinnamon and black currant

*Items are subject to change according to availability-No substitutions
Consuming raw or uncooked meats, poultry, seafood or eggs may increase your risk of food borne illness
20% gratuity maybe added to parties of 5 or more*