

August 24 – 30

AGORA DC RESTAURANT WEEK BRUNCH SPECIAL

Weekends only

\$35 Per Person

Must be enjoyed by the entire table.

Two-hour time limit.

**Add a Bottomless Mimosas, and
Bloody Marys for \$10**

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

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

FLAT BREADS

For the table

GOZLEME | NF | V

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

EGGS & PROTEINS

*Choose from below

KIYMALI EGGS BENEDICT

Ground Lamb & New York Strip, Poached Egg, Garlic
Yogurt, Ciabatta Muffin, and Agora Fries

SALMON EGGS BENEDICT | NF

Smoked Salmon, Guacamole, Hollandaise, 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

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

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 Fruit

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

- Two-hour time limit.
- We do not split or itemize checks and can accept a maximum of six (6) credit cards per table.
- A 20% gratuity will be added to parties of 5–6 guests. A 23.5% gratuity will be added to parties of 7 or more guests.
- Maryland sales tax of 6% applies to all food and non-alcoholic beverages. A 9% Maryland alcohol tax applies to all alcoholic beverages.
- **Some menu items 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.