

**Restaurant Week Lunch Special**

**\$35 Per Person**

**Must be enjoyed by the entire table.**

**Red / White Wine by the Bottle \$30**

**FIRST COURSE**

**HTIPITI GF|NF|V**

**Roasted Red Pepper, Feta, Thyme, Olive Oil**

**BABA GHANOUJ GF|DF|NF|V|VG**

**Smoked Eggplant, Tahini**

**CACIK GF|NF|V**

**Strained Yogurt, Cucumber, Mint**

**SECOND COURSE**

**Choice of One**

**DOLMADES GF|DF|NF|V|VG**

**Grape Leaves Stuffed with Rice, Tomatoes, Parsley**

**FALAFEL GF|DF|NF|V|VG**

**Chickpeas, Tahini, Tomatoes, Radishes, and Seasonal Greens**

**THIRD COURSE**

**Choice of One**

**KÖFTE GF|NF**

**Minced Lamb & New York Strip Patties, Sumac Onions,**

**Tomatoes, Cacik**

**GRILLED CHICKEN NF**

**Zaatar, Sumac, Grilled Tomato, Pepper, Toum, Pita**

**BRANZINO GF|DF|NF**

**Grilled Mediterranean Sea Bass, Lemon**

**CAULIFLOWER GF|DF|NF|V|VG**

**Fried Cauliflower, Turkish Dried Fig, Tahini Sauce, Sorrel**

**DESSERT**

**Choice of One**

**PORTAKALLI SÜTLAÇ GF**

**Orange Rice Pudding, Hazelnut**

**SORBET**

**Blood Orange**

**GF - GLUTEN-FREE | DF - DAIRY FREE**

**NF - SAFE FOR NUT ALLERGIES | V - VEGETARIAN | VG - VEGAN**

**agora**