

August 24 - 30

RESTAURANT WEEK LUNCH

\$35 Per Person

Must be enjoyed by the entire table.

Wine by the Bottle \$30

Assyrtiko - Wine Art

Narince - Kavaklidere

Tempranillo - Rios de Tinta

Malbec - Romulo

Moschofilero - Bosinakis Anastasia

FIRST COURSE

Choice of One

BABA GHANOUJ GF|DF|NF|V|VG

Smoked Eggplant, Tahini, Olive Oil

CACIK GF|NF|V

Strained Yogurt, Cucumber, Mint, Olive Oil

HTIPITI GF|NF|V

Roasted Red Pepper, Feta, Thyme, Olive Oil

WATERMELON, FETA CHEESE GF | V

Fresh Watermelon and Feta Cheese served with Watercress, Hazelnuts, Olive Oil, and Lemon-Honey Orange Balsamic Dressing

SECOND COURSE

Choice of One

GRILLED CHICKEN NF

Chicken Thighs marinated with Garlic, Yogurt, Pepper Paste, Oregano, Paprika and Olive Oil

BRANZINO GF|DF|NF

Grilled Mediterranean Sea Bass served with Mediterranean Roasted Potatoes and Lemon

AGORA CHEESEBURGER

Grilled Minced Lamb and New York Strip Patties, Remoulade Sauce, Caramelized Onions, Tomato, Pickled Cucumber, and Lettuce

BRUKSEL LAHANA GF|NF|V

Crispy Deep-Fried Brussels Sprouts served over Lemon Yogurt and topped with Blueberries

DESSERT

Choice of One

TURKISH BAKLAVA

Layered Filo Pastry filled with Pistachios and Honey Syrup,
served with Vanilla Ice Cream

SORBET

Please ask your server for today's flavor.

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