

Restaurant Week Dinner Special

\$65 Per Person

Must be enjoyed by the entire table.

***Additional \$35 per person for wine pairing menu**

FIRST COURSE

Choice of One

****SAMPLER**

Tasting Of All Spreads

****LEVREK MARIN GF|DF**

Branzino, Onion, Mustard, Lemon Juice, Pomegranate Seeds, Chilies, Dill

***Riesling, Carl Graff, Kabinett, Germany**

SECOND COURSE

Choice of One

KARIDES GUEVC GF|NF

Sautéed Shrimp, Garlic, Spicy Dried Peppers, Cherry Tomatoes, Parsley, Butter

ROASTED BEETROOT SALAD GF|NF|V

Red Beets, Arugula, Rose Water Yogurt, Orange, Olive Oil

***Sancerre, Domaine Pelle, Loire, France**

THIRD COURSE

Choice of One

FETHİYE KABAK GF|NF

Stuffed Zucchini with Ground Beef and Rice, Onion, Sumac Molasses, Pepper Paste, Parsley, Yogurt, Olive Oil

GRILLED OCTOPUS GF|DF|NF

Black Eye Beans, Pomegranate Seeds, Dill, Red Onion, Sumac Molasses, Olive Oil, Dried Oregano, Maraş Peppers

***Syrah, Kavaklidere, Aegean, Turkey**

FOURTH COURSE

Choice of One

****LAMB CHOPS GF|DF|NF**

Salt & Pepper, Grilled Broccolini

BRANZINO GF|DF|NF

Grilled Mediterranean Sea Bass, Lemon

SIS TAVUK GF|NF

Chicken Thighs, Garlic, Yogurt, Pepper Paste, Oregano Paprika, Olive Oil

KEŞKEK NF

Slow cooked Smoked Short Ribs, Traditional Turkish Wheat, Brown Butter, and Fried Shallots

CAULIFLOWER GF|DF|NF|V|VG

Fried Cauliflower, Turkish Dried Fig, Tahini Sauce, Sorrel

***Zinfandel, Oak Ridge, Lodi, California**

or

***Assyrtiko, Wine Art, Idisma Drois, Greece**

DESSERT

Choice of One

TURKISH BAKLAVA

Filo Layers, Pistachios, Honey Syrup

CHOCOLATE BAVAROISE

60% Dark Chocolate, Blackberry Sauce, Hazelnut Dacquoise

SORBET

BLOOD ORANGE

Kafenio, Tentura, Nocino Walnut Liqueur, Cherry Syrup, Espresso

GF - GLUTEN-FREE | DF - DAIRY FREE

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

agora