



Winter Restaurant Week

DINNER | January 13th – 19th | \$35 per person

We Kindly Request That the Entire Table Participate

FIRST COURSE

Sampler of Htipiti, Cacik, Hummus

SECOND COURSE

Choose Any One Item

CAULIFLOWER df|nf|gf|v
fried; served over tahini sauce, sumac

ARUGULA SALAD gf|nf
dates, tomatoes, goat cheese, lemon juice, olive oil

BRUKSEL LAHANA nf|gf
Fried Brussels sprouts, truffle yogurt, Urfa Peppers

İMAM BAYILDI gf|df|v
baby eggplant, onions, tomatoes, fresh oregano,
pine nuts, garlic

BÖREK nf
crispy phyllo roll with spinach, dill, feta; tomato
marmalade

KASIK gf|nf
diced tomatoes, red onions, parsley, cucumbers, red and
green peppers, olive oil, vinegar, crushed Maras peppers,
oregano; topped with feta

THIRD COURSE

Choice of One item

FALAFEL nf|gf|df|v
chickpea patties, tahini sauce, tomatoes, radishes, parsley, mint

ADANA KEBAP nf
grilled mixed lamb and beef kebab over pita bread; Served with grilled tomato and sumac onions

SHISH TAVUK nf
grilled chicken kebab and shallots served over garlic pita bread with grilled tomato and sumac onions

BRANZINO df|nf
grilled Mediterranean Sea Bass, grilled lemon, multigrain bread

GARIDES TAVA gf|df|nf
sautéed shrimp, garlic, olives, cherry tomatoes, cilantro, olive oil, fresh lemon juice

DESSERT

Choice Of One

AEGEAN DELIGHT gf
walnut stuffed Apricots over a vanilla bean and mascarpone
cheese spread; topped with caramel, crushed nuts

BAKLAVA
crushed pistachio phyllo layers topped
with honey syrup



@agoratyson

GF- GLUTEN FREE DF-DAIRY FREE NF-SAFE FOR NUT ALLERGIES V-VEGAN

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 | Sorry! We don't separate checks, but accept up to 5 credit cards | 20% gratuity added to parties of 5 or more