

# AGORA

*A Mediterranean Mezze Restaurant*

## Winter Restaurant Week

LUNCH | July 13<sup>th</sup> – 17<sup>th</sup> | \$22 per person

Lunch is available Monday – Friday Only | We kindly request that entire table participate

### FIRST COURSE

*Sampler of* Hummus, Cacik, Htipiti

### SECOND COURSE

Choose Any One Item

#### ARUGULA SALAD gf|nf

tomatoes, goat cheese, dates, lemon juice, olive oil

#### İMAM BAYILDI gf|df|v

eggplant, onions, tomatoes, fresh oregano, pine nuts, garlic

#### KASIK gf|nf

diced tomatoes, red onions, cucumbers, red and green peppers, parsley, crushed Maras pepper, oregano, sumac, olive oil, feta cheese

### THIRD COURSE

Choice of One

#### SHISH TAVUK nf

grilled chicken kebab and shallot served over garlic pita bread with grilled tomato and sumac onions

#### SALMON gf

grilled Atlantic Salmon with saffron yogurt

#### FALAFEL df|nf|v|gf

fried chickpea patties with tahini sauce, tomatoes, radishes, parsley, mint

#### ADANA KEBAP nf

grilled minced-lamb and beef kebab over pita bread; Served with grilled tomato and sumac onions

### DESSERT

Choice of One

#### AEGEAN DELIGHT gf

walnut stuffed Apricots over a vanilla bean and mascarpone cheese spread; Topped with caramel sauce and crushed walnuts

#### 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