

AGORA

DINNER MENU OPTION A

45 per person

First Course

Cacık Strained yogurt, cucumber, dill, vinegar, garlic, olive oil

Hummus Puree of chickpeas, tahini, lemon juice & garlic

House-made pita bread

Second Course

Kaşık Salad Diced tomatoes, onions, parsley, cucumber, feta cheese, olive oil, vinegar, maraş

Arugula Salad Tomatoes, arugula, goat cheese, sumac, lemon juice, olive oil

Third Course

Chef's Borek Crispy phyllo roll filled with goat cheese, savory & maraş served with tomato marmalade

Mücver Zucchini pancakes with shredded zucchini, mint, dill, scallions & manchego cheese

Garides Tava Shrimp sauteed with dill, lemon juice, sliced garlic & Raki

Fourth Course

Grilled Branzino Grilled filet of boneless Mediterranean Branzino (sea bass) served with olive bread & grilled lemon

Shish Tavuk Marinated grilled chicken breast with grilled tomato, sumac onions, on garlic pita bread

Adana Kebap Skewered ground lamb & beef, grilled tomato, sumac onions and on pita bread

Ottoman Rice Rice with almonds, saffron, black currants, pine nuts & dried apricots. Topped with fried shallots & dates

Dessert

Pistachio baklava Phyllo dough with pistachio and orange blossom syrup

Kadayif Layered shredded phyllo dough disks with vanilla milk pudding topped with orange blossom honey and pistachios

AGORA

DINNER MENU OPTION B

55 per person

First Course

Htipiti Roasted red peppers, feta, thyme, olive oil

Cacık Strained yogurt, cucumber, dill, vinegar, garlic, olive oil

Hummus Puree of chickpeas, tahini, lemon juice & garlic

House-made pita bread

Second Course

Kaşık Salad Diced tomatoes, onions, parsley, cucumber, feta cheese, olive oil, vinegar, maraş

Arugula Salad Tomatoes, arugula, goat cheese, sumac, lemon juice, olive oil

İmam Bayıldı Eggplant stuffed with onions, tomatoes, pine nuts & garlic

Third Course

Chef's Borek Crispy phyllo roll filled with goat cheese, savory & maraş served with tomato marmalade

Scallop Tamarind glazed seared scallops with saffron yogurt sauce

Garides Tava Shrimp sauteed with dill, lemon juice, sliced garlic & Raki

Asparagus Steamed large asparagus with tarragon, egg & lemon sauce

Fourth Course

Grilled Branzino Grilled filet of boneless Mediterranean Branzino (sea bass) served with olive bread & grilled lemon

Shish Tavuk Marinated grilled chicken breast with grilled tomato, sumac onions, on garlic pita bread

Adana Kebap Skewered ground lamb & beef, grilled tomato, sumac onions and on pita bread

Ottoman Rice Rice with almonds, saffron, black currants, pine nuts & dried apricots. Topped with fried shallots & dates

Dessert

Pistachio baklava Phyllo dough with pistachio and orange blossom syrup

Kadayif Layered shredded phyllo dough disks with vanilla milk pudding topped with orange blossom honey and pistachios

AGORA's Terms of Agreement

- 1.** Cancellation, decrease in party size, or no-show within 3 business days of the confirmed date will result in a charge of the full Contract Total.
- 2.** Menu must be selected 7 days prior to event. Additional charges may apply to substitutions or variations of menu.
- 3.** Final number of guests must be confirmed 3 business days in advance of the date of your party for ordering and staffing purposes. Charges will be based on this guaranteed guest count or the actual attendance, whichever is larger.
- 4.** One form of payment will be accepted for all special events. All major credit cards, cash, and corporate-issued checks will be accepted. Personal checks are not accepted.
- 5.** The hours during which the event is to be held shall be observed unless permission is given by Agora. In which event, additional charges may apply.
- 6.** Patron agrees that restaurant will not be responsible for articles of personal property- damaged, lost, stolen or forgotten by Patron or Patron's guests.
- 7.** A service fee 20% will be automatically applied to the final bill.
- 8.** A charge of 10% will be added for Washington D.C. tax.
- 9.** If your party is Tax Exempt, a copy of your Tax Exempt Certificate or License must be sent to the restaurant in advance of your party's arrival.
- 10.** A signed copy of the agreement, with credit card information, must be received for your event to be considered "confirmed."