

# AGORA

## DC WINTER RESTAURANT WEEK 2017 | DINNER

JANUARY 30<sup>th</sup> – FEBRUARY 5<sup>th</sup> | \$35 per person

*We Kindly Request That the Entire Table Participate*

### SAMPLER

#### HUMMUS *gf|df|nf*

Purée of chickpeas, tahini, lemon juice, garlic, olive oil

#### HTIPITI *gf|nf*

Roasted peppers, Feta cheese, thyme, olive oil

#### CACIK *gf|nf*

Strained yogurt, cucumber, mint, vinegar, garlic, olive oil

### FIRST COURSE Choice of one

#### ARUGULA SALAD *gf|nf*

Tomatoes, arugula, goat cheese, dates, lemon juice and olive oil

#### İMAM BAYILDI *gf|df|nf*

Stuffed eggplant with onions, tomatoes, pine nuts, garlic

#### KASIK SALAD *gf|nf*

Diced tomatoes, onions, parsley, cucumber, red and green peppers, feta, black olive, olive oil, vinegar, Maras pepper

### SECOND COURSE Choice of one

#### CHEF'S BÖREK *nf*

Two crispy phyllo rolls – one filled with Goat and Kasar cheese, leeks, and oregano; second filled with spinach, dill and Feta cheese; served with tomato marmalade

#### BRUKSEL LAHANA *gf|nf*

Fried Brussels Sprouts with white truffle crème fraiche, Urfa pepper

#### KIBBEH

Ground beef and bulgur dumpling, stuffed with ground beef, lamb, almonds and pine nuts over yogurt sauce

#### FALAFEL *gf|df|nf*

Fried chickpea patties with tahini sauce

### THIRD COURSE Choice of one

#### SHISH TAVUK *nf*

Grilled marinated chicken breast with shallot and a mushroom served on garlic pita bread with shisito peppers and tomato

#### ADANA KEBAP *nf*

Skewered ground lamb & beef with grilled tomato & sumac-onions; on pita bread

#### LAMB LOIN *gf*

Served with butternut squash puree, fresh mint, toasted hazelnut and sour cherry sauce

#### GRILLED BRANZINO *df|nf*

Grilled filet of boneless Mediterranean Sea Bass served with olive bread and grilled lemon

#### GARIDES TAVA *gf|df|nf*

Sautéed shrimp with garlic, olives, cherry tomatoes, cilantro, olive oil, lemon juice

### DESSERT Choice of one

#### KADAYIF

Two layer Shredded phyllo disks with vanilla - milk pudding; topped with orange blossom honey and pistachios

#### PISTACHIO BAKLAVA

Phyllo dough with pistachio and orange blossom syrup

#### RICE PUDDING *gf|nf*

Cooked rice with cream, milk, vanilla; topped with apricot, cinnamon and black currant

*gf- Gluten Free   df-Dairy Free   nf-Safe for Nut Allergies*

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