

AGORA

DC WINTER RESTAURANT WEEK 2017 | LUNCH

JANUARY 30th - AUGUST 3rd | \$22 per person

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

SAMPLER OF

HTIPITI gf|nf
roasted red peppers, feta, thyme, olive oil

CACIK gf|nf
Strained yogurt, cucumber, mint, vinegar,
garlic, olive oil

HUMMUS gf|df|nf
Purée of chickpeas, tahini, lemon juice and garlic, topped with olive oil

FIRST COURSE *Choice of one*

KASIK SALAD gf|nf
diced tomatoes, onions, red & green peppers, parsley,
cucumber, feta cheese, black olive, olive oil, vinegar, Maras
pepper

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

İMAM BAYILDI gf|df
baby eggplant stuffed with onions, tomatoes, pine nuts, garlic

SECOND COURSE *Choice of one*

SHISH TAVUK nf
Grilled marinated chicken breast with shallot, and mushroom
served on garlic pita bread with shisito peppers and tomato

SALMON df|nf
Grilled Salmon with pistachio pesto and
side of citrus salad

FALAFEL gf|df|nf
Fried chickpea patties with tahini sauce

ADANA KEBAP nf
Skewered ground lamb and beef; served on pita bread with
grilled tomato and sumac onions

DESSERT *Choice of one*

KADAYIF
Disks of shredded phyllo dough layered with vanilla
milk pudding topped with orange blossom honey & pistachios

PISTACHIO BAKLAVA
Phyllo dough with pistachios and
orange blossom syrup

RICE PUDDING gf | nf
Cooked rice with cream, milk and vanilla bean;
Topped with apricot, cinnamon, and black currants

gf – gluten free df – dairy free nf – nut allergy friendly

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

20% service charge added to parties of 5 or larger | Sorry, we are unable to separate checks, but can accept up to 5 credit cards per check