

# AGORA | DINNER

## GIRISLER | SPREADS

<b>LABNEH</b> nf Strained yogurt, garlic confit, zaatar	7	<b>HTIPITI</b> gf nf Roasted red peppers, feta, thyme, olive oil	8
<b>HUMMUS</b> gf df nf v Purée of chickpeas, tahini, lemon juice, olive oil	7	<b>CACIK</b> gf nf Strained yogurt, cucumber, mint, vinegar, garlic, olive oil	8
<b>TRUFFLE TARAMA</b> df nf Salmon Roe mousse infused with truffle oil	9	<b>BABA GHANOUJ</b> gf df nf v Smoked eggplant, garlic, tahini, fresh lemon juice, olive oil	8
<b>EZME</b> gf df nf v Fine diced cucumbers, tomatoes, red and green peppers, onions, garlic, parsley, crushed Maras and Urfa peppers	8	<b>SAMPLER</b> Tasting of Labneh, Htipiti, Cacik, Baba Ganouj, Hummus and Truffle Tarama	18

## PEYNİRLER | CHEESES

<b>MEDITERRANEAN CHEESE BOARD</b> Manchego, Kasar, and Feta	14	<b>CHEF'S SELECTION CHEESE BOARD</b> A selection of assorted artisan cheeses	MP
<b>HELLIM</b> gf Pan seared, sheep's milk cheese, fresh thyme, fig jam, and toasted almonds	9	<b>HURMADES</b> gf nf Dates stuffed with goat cheese and wrapped with Pastirma	8

### SAGANAKI 11

Table side flambéed Kasar cheese with Brandy

## ÇORBA ve SALATALAR | SOUP & SALADS

<b>CYPRIT GRAIN SALAD</b> Freekeh, le puy lentils, pumpkin seeds, sunflower seeds, grapes, raisins, almonds, honey-yogurt dressing	9	<b>ROASTED BEETS SALAD</b> gf Red and golden beets, radish, watercress, creamy goat cheese, candied walnuts	9
<b>KASIK</b> gf nf Tomatoes, onions, parsley, cucumber, red and green peppers, olive oil, vinegar, crushed Maras pepper, olives, Feta	9	<b>ARUGULA</b> gf nf Tomatoes, goat cheese, dates, lemon juice, olive oil	9

### SOUP OF THE DAY MP

## ARA SOĞUKLAR | COLD MEZZE

<b>TUNA TARTAR</b> df nf <i>*includes Soy</i> Ahi Tuna, chives, Harissa, crispy lavash bread	14	<b>PIYAZ</b> gf df nf v White beans, red and green peppers, cucumbers, red onions, parsley, oregano, olive oil, vinegar	8
<b>ARTICHOKE AND CELERY ROOT</b> gf nf With shaved Parmesan and balsamic vinaigrette	10	<b>DOLMADES</b> gf df v Grape leaves stuffed with rice, pine nuts, tomatoes, parsley, mint	8.5
<b>İMAM BAYILDI</b> gf df v Baby eggplant, onions, tomatoes, fresh oregano, pine nuts, garlic	8	<b>KARISIK ZEYTİN</b> nf Marinated olives with banana peppers and Zaatar bread	8

## PİDELER | FLAT BREADS

<b>PEYNİRLİ PİDE</b> nf Goat cheese, mozzarella, and dates	8.5	<b>PASTIRMALI PİDE</b> Turkish cured loin of beef, pesto sauce, pine nuts, mozzarella	10
<b>BLEU CHEESE PİDE</b> nf Buttermilk bleu cheese, mozzarella, caramelized onions, honey	10	<b>LAHMACUN</b> nf Ground lamb and beef, tomato, and parsley mix	9

gf - Gluten Free | df - Dairy Free | nf - Safe for Nut Allergies | v - Vegan

Sorry! We do not split/itemize checks and only accept up to 5 credit cards per table.  
10% DC tax is added to all checks | 20% Gratuity charge is added to parties of 5 or more.

\* Consuming raw or uncooked meats, poultry, seafood, or eggs may increase your risk of a food borne illness.

## ARA SICAKLAR | HOT MEZZE

<b>HEIRLOOM CARROTS</b> gf   nf Roasted with fresh herbs, topped with Harrisa Aioli and Mizithra cheese	9	<b>BLISTERED SHISHITO PEPPERS</b> df nf  v Tossed in zaatar and Meyer Lemon juice	7
<b>SAUTEED KALE</b> gf df  v Red onions, garlic, red vinegar, crushed Maras pepper, pine nuts	8	<b>MÚCVER</b> nf Shredded zucchini, mint, dill, scallions, Manchego cheese, lemon zest yogurt	9
<b>CAULIFLOWER</b> Fried; Labneh, raisins and almonds	9.5	<b>FALAFEL</b> df nf v Fried chickpea patties with tahini sauce	8
<b>MIXED MUSHROOM</b> gf nf Sautéed with shallots, garlic, Sherry wine, lemon juice, marjoram and topped with creamy goat cheese	10	<b>BRÜKSEL LAHANA</b> nf Fried Brussels sprouts, truffle yogurt, Urfa pepper	9.5
<b>CHEF'S BÖREK</b> nf Crispy phyllo roll with spinach, dill and feta; tomato marmalade	8.5	<b>OTTOMAN RICE</b> gf *non-vegetarian Almonds, saffron, black currants, pine nuts and dried apricots, fried shallots	8

## DENİZ ÜRÜNLERİ | SEAFOOD MEZZE

<b>BRANZINO</b> df nf Grilled Mediterranean sea bass, olive bread, grilled lemon, Meyer lemon emulsion	14	<b>MİDYE</b> gf nf Blue Bay Mussels, Uzo, heirloom tomatoes, fresh herbs, feta	9
<b>SEAFOOD ORZO</b> df nf Orzo pasta, mussels, calamari, shrimp, heirloom cherry tomatoes	13	<b>GARİDES TAVA</b> gf df nf Sautéed shrimp, garlic, olives, cherry tomatoes, cilantro, olive oil, lemon juice	13
<b>GRILLED OCTOPUS</b> gf df nf Over bean puree, capers, shallots, diced tomatoes, olive oil, Sherry wine vinegar	13	<b>SCALLOPS</b> gf nf Seared; Saffron yogurt, mushrooms	13
<b>KALAMAR</b> gf df nf Grilled squid marinated in garlic, olive oil, Maras pepper and oregano	10	<b>CATCH OF THE DAY</b>	MP
<b>MIXED GRILL SEAFOOD (for two)</b> df nf		42	
Branzino, scallops, shrimp, kalamar, octopus			

## ANA SICAKLAR | MEAT & POULTRY MEZZE

<b>LAMB RIBLETS</b> gf nf Grilled suckling lamb ribs, Meyer lemon emulsion, fresh herbs, cacik, rose petal Harrisa	14.5	<b>BRAISED SHORT RIBS</b> gf nf With hearty tomato sauce served over goat cheese polenta, topped with kasar cheese	14.5
<b>LAMB CHOPS</b> gf df nf Grilled; fingerling potatoes and grilled tomato	16	<b>HANGER STEAK</b> df Marinated with chamomile & balsamic, served over grilled broccolini and Romesco sauce	14
<b>LAMB LOIN</b> gf Stuffed with hellim cheese and sun-dried tomatoes; Served over fava bean puree and black- garlic aioli	16	<b>ADANA</b> nf Grilled minced-lamb kebab over pita bread; Served with grilled tomato and sumac onions	11
<b>HÜNKAR BEGENDİ</b> nf Braised lamb shank with eggplant-Gruyere puree	14.5	<b>KÖFTE</b> nf Grilled minced lamb and beef patties with parsley, mint, fresh herbs, radish; Served over cacik	11
<b>MAKANEK</b> Lebanese lamb sausage sautéed in olive oil, lemon juice, parsley, shoe string potatoes	9	<b>KARNI YARIK</b> gf Fried baby eggplant topped with ground beef and lamb, almonds, onions, pine nuts, garlic yogurt sauce	8.5
<b>GRILLED CHICKEN</b> nf Boneless, half young chicken marinated in zaatar, sumac and olive oil, served with grilled tomato, pepper and garlic sauce over pita bread	14	<b>KİBBEH</b> Fried beef and bulgur dumpling stuffed with meat, almonds and pine nuts over yogurt sauce	9
<b>SHISH TAVUK</b> nf		10.5	
Grilled chicken kebab and shallot served over garlic pita bread with grilled tomato and sumac onions			