

# AGORA | LUNCH

## GIRISLER | SPREADS

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

## ÇORBA ve SALATALAR | SOUP & SALADS

+ GRILLED CHICKEN 4 + SALMON 6 + TUNA 7 + SHRIMP 6

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

### SOUP OF THE DAY MP

## PEYNİRLER | CHEESES

<b>MEDITERRANEAN CHEESE BOARD</b> 14 Manchego, Kasar, and Feta	<b>CHEF'S SELECTION CHEESE BOARD</b> MP
<b>HELLIM</b> gf 9 Pan seared, sheep's milk cheese, fresh thyme, fig jam and toasted almonds	<b>SAGANAKI</b> 11 Table side flambéed Kasar cheese with Brandy

## ARA SOĞUKLAR | COLD MEZZE

<b>PIYAZ</b> gf df nf v 8 Cooked Northern white beans mixed with red and green peppers, cucumbers, red onions, parsley, oregano, olive oil, vinegar	<b>İMAM BAYILDI</b> gf df v 8 Baby eggplant, onions, tomatoes, fresh oregano, pine nuts, garlic
<b>ARTICHOKE AND CELERY ROOT</b> gf nf 10 With shaved Parmesan and balsamic vinaigrette	<b>DOLMADES</b> gf df v 8.5 Grape leaves stuffed with rice, pine nuts, tomatoes, parsley, mint

### KARISIK ZEYTİN nf 8

Marinated olives with banana peppers and Zaatar bread

## PİDELER | FLAT BREADS

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

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

Please alert your server if you have any food allergies or dietary restrictions

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>FALAFEL</b> df nf v Fried chickpea patties with tahini sauce	8	<b>BLISTERED SHISHITO PEPPERS</b> df nf v Tossed in zaatar and Meyer Lemon juice	7
<b>CAULIFLOWER</b> Fried; Labneh, raisins and almonds	9.5	<b>MÜCVER</b> nf Shredded zucchini, mint, dill, scallions, Manchego cheese, lemon zest yogurt	9
<b>BRÜKSEL LAHANA</b> nf Fried Brussels sprouts, truffle yogurt, Urfa pepper	9.5	<b>HURMADES</b> gf nf Dates stuffed with goat cheese and wrapped with Pastirma	8
<b>MIXED MUSHROOM</b> gf nf Sautéed with shallots, garlic, Sherry wine, lemon juice, marjoram and topped with creamy goat cheese	10	<b>OTTOMAN RICE</b> gf *non-vegetarian Almonds, saffron, black currants, pine nuts and dried apricots, fried shallots	8

## DENİZ ÜRÜNLERİ | SEAFOOD MEZZE

<b>SALMON</b> nf Grilled Atlantic Salmon over tabbouleh and saffron yogurt	12	<b>GARİDES TAVA</b> gf df nf Sautéed shrimp, garlic, olives, cherry tomatoes, cilantro, olive oil, lemon juice	13
<b>TUNA</b> df gf Spice crust Tuna over hummus with Citrus Salad	15	<b>KALAMAR</b> gf df nf Grilled squid marinated in garlic, olive oil, Maras pepper and oregano	10
<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

## ANA SICAKLAR | MEAT & POULTRY MEZZE

<b>ADANA</b> nf Grilled minced-lamb kebab over pita bread; Served with grilled tomato and sumac onions	11	<b>SHISH TAVUK</b> nf Grilled chicken kebab and shallot served over garlic pita bread with grilled tomato and sumac onions	10.5
<b>KÖFTE</b> nf 11 Grilled minced lamb and beef patties with parsley, mint, fresh herbs, radish; Served over cacik			

## WRAPS & SANDWICHES

### CHOICE OF THYME FRIES OR SIDE SALAD

<b>KOFTE WRAP</b> nf Grilled minced lamb and beef patties with cacik, sumac onions and tomatoes	12	<b>PIT LAMB SANDWICH</b> nf Roasted leg of lamb with arugula, tomatoes, onions, spicy feta, and cacik on Ciabatta bread	12
<b>CHICKEN WRAP</b> nf Grilled chicken breast with garlic sauce, arugula, lettuce and tomatoes	11	<b>SHORT RIB SANDWICH</b> nf gf Braised beef short rib, cilantro, pickled red onions, radishes and Harissa yogurt on potato roll	12
<b>DURUM WRAP</b> nf Grilled Adana kebab with labneh, sumac onions and tomatoes	12	<b>CHICKEN SANDWICH</b> Grilled Chicken breast with cilantro pesto, mozzarella and sliced tomato on Ciabatta bread	11
<b>FALAFEL WRAP</b> nf Falafel patties with lettuce, tomatoes, hummus and tahini sauce	10	<b>GRILLED VEGETABLE SANDWICH</b> nf Grilled zucchini, eggplant, Portobello mushroom, roasted peppers and goat cheese on Ciabatta bread	10

**Did you know, Agora Restaurant offers Catering & Private Events?**

**Contact us at [events@agoradc.net](mailto:events@agoradc.net) to get more details and pricing!**