

# AGORA | LUNCH SPECIAL

**\$16.99** per person

*With choice of any soft drink, regular or decaf coffee, hot or iced tea*

## SPREADS | SALADS

Choice Of One

### HTIPITI gf|nf

Roasted peppers, feta, thyme, olive oil

### CACIK gf|nf

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

### HUMMUS gf|df|nf |v

Purée of chickpeas, tahini, lemon juice; topped with olive oil

### ARUGULA gf|nf

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

### KASIK gf|nf

Tomatoes, onions, parsley, cucumber, red and green peppers, olive oil, vinegar, crushed Maras pepper, olives, Feta

## VEGETABLE MEZZE

Choice Of One

### MIXED MUSHROOM gf|nf

Sautéed with shallots, garlic, Sherry wine, lemon juice, marjoram and topped with creamy goat cheese

### FALAFEL df|nf|v

Fried chickpea patties with tahini sauce

### BLISTERED SHISHITO PEPPERS df|nf |v

Tossed in zaatar and Meyer Lemon juice

### MÚCVER nf

Shredded zucchini, mint, dill, scallions, Manchego cheese, lemon zest yogurt

### BRÜKSEL LAHANA nf

Fried Brussels sprouts, truffle yogurt, Urfa pepper

### CAULIFLOWER

Fried; Labneh, raisins and almonds

## MEAT & SEAFOOD MEZZE

Choice Of One

### ADANA nf

Grilled minced-lamb kebap over pita bread; Served with grilled tomato and sumac onions

### KÖFTE nf

Grilled minced lamb and beef patties with parsley, mint, fresh herbs, radish; Served over cacik

### SHISH TAVUK nf

Grilled chicken kebap and shallot served over garlic pita bread with grilled tomato and sumac onions

### GARİDES TAVA gf|df|nf

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

### KALAMAR gf|df|nf

Grilled squid marinated in garlic, olive oil, Maras pepper and oregano

### MİDYE gf|nf

Blue Bay Mussels, Uzo, heirloom tomatoes, fresh herbs, feta

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