

AGORA | LUNCH

GIRISLER | SPREADS

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

ÇORBA ve SALATALAR | SOUP & SALADS

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

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

SOUP OF THE DAY MP

PEYNİRLER | CHEESES

MEDITERRANEAN CHEESE BOARD Manchego, Kasar, and Feta	15	SAGANAKI Table side flambéed Kasar cheese with Brandy	11
HELLIM gf Pan seared, sheep's milk cheese, fresh thyme, fig jam and toasted almonds	10		

ARA SOĞUKLAR | COLD MEZZE

PIYAZ gf df nf v Cooked Northern white beans mixed with red and green peppers, cucumbers, red onions, parsley, oregano, olive oil, vinegar	8	İMAM BAYILDI gf df v Baby eggplant, onions, tomatoes, fresh oregano, pine nuts, garlic	8
DOLMADES gf df v Grape leaves stuffed with rice, pine nuts, tomatoes, parsley, mint	10	KARISIK ZEYTİN nf Marinated olives with banana peppers and Zaatar bread	8

PİDELER | FLAT BREADS

PEYNİRLİ PİDE nf Goat cheese, mozzarella, and dates	8	SUJUKLU PİDE Spicy Turkish beef sausage, mozzarella, pesto	10
BLEU CHEESE & PASTIRMA PİDE nf Pastirma, buttermilk bleu cheese, mozzarella, caramelized onions, honey	10	LAHMACUN nf Ground lamb and beef, tomato, and parsley mix	10

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

FALAFEL df nf v Fried chickpea patties spicy hummus, tahini sauce	9	BLISTERED SHISHITO PEPPERS df nf v Tossed in zaatar and Meyer Lemon juice	7
CAULIFLOWER Fried; Labneh, raisins and almonds	10	MÚCVER nf Shredded zucchini, mint, dill, scallions, Manchego cheese, lemon zest yogurt	10
BRÜKSEL LAHANA nf Fried Brussels sprouts, truffle yogurt, Urfa pepper	10	HURMADES gf nf Dates stuffed with goat cheese and wrapped with Pastirma	10
MIXED MUSHROOM gf nf Sautéed with shallots, garlic, Sherry wine, lemon juice, marjoram and topped with creamy goat cheese	12	OTTOMAN RICE gf *non-vegetarian Almonds, saffron, black currants, pine nuts and dried apricots, fried shallots	9

DENİZ ÜRÜNLERİ | SEAFOOD MEZZE

SALMON nf Grilled Atlantic Salmon over tabbouleh and saffron yogurt	12	GARİDES TAVA gf df nf Sautéed shrimp, garlic, olives, cherry tomatoes, cilantro, olive oil, lemon juice	13
TUNA df gf Spice crust Tuna over hummus with Citrus Salad	15	KALAMAR gf df nf Grilled squid marinated in garlic, olive oil, Maras pepper and oregano	12
BRANZINO df nf Grilled Mediterranean Sea Bass, olive bread, grilled lemon, Meyer lemon emulsion	14	MİDYE gf nf Blue Bay Mussels, Uzo, heirloom tomatoes, fresh herbs, feta	10

ANA SICAKLAR | MEAT & POULTRY MEZZE

ADANA nf Grilled minced-lamb kebab over pita bread; Served with grilled tomato and sumac onions	11	SHISH TAVUK nf Grilled chicken kebab and shallot served over garlic pita bread with grilled tomato and sumac onions	11
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KÖFTE 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

KOFTE WRAP nf Grilled minced lamb and beef patties with cacik, sumac onions and tomatoes	12	PIT LAMB SANDWICH nf Roasted leg of lamb with arugula, tomatoes, onions, spicy feta, and cacik on Ciabatta bread	12
CHICKEN WRAP nf Grilled chicken breast with garlic sauce, arugula, lettuce and tomatoes	11	SHORT RIB SANDWICH nf gf Braised beef short rib, cilantro, pickled red onions, radishes and Harissa yogurt on potato roll	12
DURUM WRAP nf Grilled Adana kebab with labneh, sumac onions and tomatoes	12	CHICKEN SANDWICH Grilled Chicken breast with cilantro pesto, mozzarella and sliced tomato on Ciabatta bread	11
FALAFEL WRAP nf Falafel patties with lettuce, tomatoes, hummus and tahini sauce	10	GRILLED VEGETABLE SANDWICH 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 to get more details and pricing!