

AGORA | LUNCH SPECIAL

\$17.99 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, spicy hummus, 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 kebab 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 kebab 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