



DINNER | JANUARY 14th – 20th 2019 | \$35 per person

We Kindly Request That the Entire Table Participate

FIRST COURSE

Choose Any Two Items

HUMMUS gf|df|nf|v

Chickpea purée, tahini, lemon juice, olive oil

CACIK gf|nf

Strained yogurt, cucumber, mint, garlic, olive oil

HTIPITI gf|nf

Roasted red peppers, feta, thyme, olive oil

ARUGULA SALAD gf|nf

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

İMAM BAYILDI gf|df|v

Baby eggplant stuffed with onions, tomatoes, fresh oregano, pine nuts, garlic

KASIK gf|nf

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

SECOND COURSE

Choice of One Vegetarian and One Meat

MIXED MUSHROOM gf|nf

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

BRÜKSEL LAHANA nf

Fried Brussels sprouts, truffle yogurt, Urfa pepper

CAULIFLOWER gf

Fried; Labneh, raisins and almonds

FALAFEL df|nf|v

Fried chickpea patties spicy hummus, tahini sauce

CHEF'S BÖREK nf

Crispy phyllo roll with spinach, dill and feta; tomato marmalade

HANGER STEAK df

Marinated with chamomile & balsamic, served over grilled brocolini and Romesco sauce

ADANA KEBAP nf

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

SHISH TAVUK nf

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

GRILLED BRANZINO df|nf

Grilled Mediterranean Sea Bass, olive bread, grilled lemon, Meyer lemon emulsion

GARIDES TAVA gf|df|nf

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

DESSERT

Choice of One

AEGEAN DELIGHT gf

Walnut stuffed Apricots over a vanilla bean and mascarpone cheese spread; Topped with caramel sauce and pistachios

BAKLAVA

Crushed walnuts-almonds wrapped in phyllo topped with honey-cinnamon syrup

Let us know how we did!

Share your experience on Yelp, TripAdvisor, Google or Facebook!



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GF- GLUTEN FREE DF-DAIRY FREE NF-SAFE FOR NUT ALLERGIES V-VEGAN

Items are subject to change according to availability-No substitutions | Consuming raw or uncooked meats, poultry, seafood or eggs may increase your risk of food borne illness | Sorry! We don't separate checks, but accept up to 5 credit cards | 20% gratuity added to parties of 5 or more