

# AGORA

A Mediterranean Mezze Restaurant



## LUNCH | JANUARY 14<sup>th</sup> – 18<sup>th</sup> 2019 | \$22 per person

Lunch is available Monday – Friday Only | We kindly request that 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

#### SHISH TAVUK nf

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

#### FALAFEL df|nf|v

Fried chickpea patties, spicy hummus, tahini

#### SALMON gf

Grilled Atlantic Salmon over tabbouleh and saffron yogurt

#### ADANA KEBAP nf

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

### 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!



@AGORADC | [www.agoradc.net](http://www.agoradc.net)

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