



# AGORA

A Mediterranean Mezze Restaurant



## Valentine's Day Dinner for Two | \$70 (non-inclusive of tax and gratuity)

### First Course

One sampler plus choice of one salad

#### SPREAD SAMPLER

Hummus | Htipiti | Cacik

&

#### ROASTED BEETS SALAD gf

Red and golden beets, radish, watercress, creamy goat cheese, candied walnuts

#### KASIK gf|nf

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

**ARUGULA SALAD gf|nf**  
Tomatoes, goat cheese, dates, lemon juice, olive oil

### Second Course

Choice of two from each column

#### MUCVER nf

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

#### HEIRLOOM CARROTS gf|nf

Roasted with fresh herbs, topped with Harissa Aioli and Mizithra cheese

#### CAULIFLOWER

Fried; Labneh, raisins and almonds

#### FALAFEL df|nf|v

Fried chickpea patties spicy hummus, tahini sauce

#### CHEF'S BOREK nf

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

#### OTTOMAN RICE gf

Almonds, saffron, black currants, pine nuts and dried apricots, fried shallots *\*non-vegetarian*

#### HANGER STEAK df

Marinated with chamomile & balsamic, served over grilled broccolini 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

#### BRANZINO df|nf

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

#### GARIDES TAVA gf|df|nf

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

#### MİDYE gf|nf

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

### Dessert

Choice Of Two

#### 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

#### LOUKOUMADES

Traditional Greek doughnuts topped with walnuts and chocolate drizzle

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