

# AGORA

## TURKISH RESTAURANT WEEK 2016 | DINNER

September 9<sup>th</sup> – 19<sup>th</sup> 2016 | \$35 per person

*We Kindly Request That the Entire Table Participate*

### SAMPLER

#### HUMMUS gf|df|nf

Purée of chickpeas, tahini, lemon juice, garlic, olive oil

#### HTIPITI gf|nf

Roasted peppers, Feta cheese, thyme, olive oil

#### CACIK gf|nf

Strained yogurt, cucumber, mint, vinegar, garlic, olive oil

### FIRST COURSE Choice of one

#### ARUGULA SALAD gf|nf

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

#### İMAM BAYILDI gf|df|nf

Stuffed eggplant with onions, tomatoes, pine nuts, garlic

#### KASIK SALAD gf|nf

Diced tomatoes, onions, parsley, cucumber, red and green peppers, feta, black olive, olive oil, vinegar, Maras pepper

### SECOND COURSE Choice of one

#### CHEF'S BÖREK nf

Two crispy phyllo rolls – one filled with Goat and Kasar cheese, leeks, and oregano; second filled with spinach, dill and Feta cheese; served with tomato marmalade

#### BRUKSEL LAHANA gf|nf

Fried Brussels Sprouts with white truffle crème fraiche, Urfa pepper

#### KIBBEH

Ground beef and bulgur dumpling, stuffed with ground beef, lamb, almonds and pine nuts over yogurt sauce

#### FALAFEL gf|df|nf

Fried chickpea patties with tahini sauce

### THIRD COURSE Choice of one

#### SHISH TAVUK nf

Grilled marinated chicken breast with shallot and a mushroom served on garlic pita bread with shisito peppers and tomato

#### ADANA KEBAP nf

Skewered ground lamb & beef with grilled tomato & sumac-onions; on pita bread

#### GARIDES TAVA gf |df |nf

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

#### GRILLED BRANZINO df|nf

Grilled filet of boneless Mediterranean Sea Bass served with olive bread and grilled lemon

### DESSERT Choice of one

#### KADAYIF

Two layer Shredded phyllo disks with vanilla - milk pudding; topped with orange blossom honey and pistachios

#### PISTACHIO BAKLAVA

Phyllo dough with pistachio and orange blossom syrup

#### RICE PUDDING gf| nf

Cooked rice with cream, milk, vanilla; topped with apricot, cinnamon and black currant

**gf- Gluten Free    df-Dairy Free    nf-Safe for Nut Allergies**

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