

SINCE 2006



MEZE

<b>HUMMUS</b> Blended chickpeas, lemon juice, garlic, olive oil, tahini	9	<b>MEZE PLATTER</b> Combination platter of hummus, babaganoush, eggplant salad, tabouli, ezme, carrot salad, tzatziki dip	22	<b>TZATZIKI DIP</b> Greek yogurt, crisp cucumbers, fresh garlic, dill, olive oil	9
<b>BABAGHANOUSH</b> Flame broiled eggplant, tahini, garlic, homemade yogurt, lemon juice, olive oil	9	<b>DOLMA</b> Grape-leaves filled with rice, parsley, mint, tzatziki	9	<b>CALAMARI</b> Flash fried Point Judith calamari, tartar sauce	12
<b>CARROT SALAD</b> Shredded carrots, yogurt, dill, lemon juice, olive oil	8	<b>SPANAKOPITA</b> Baked filo dough with sauteed spinach, onion, feta cheese, tzatziki	9	<b>SHRIMP SAGANAKI</b> Sauteed shrimp, tomato sauce, garlic, onion, olives, crumbled feta	18
<b>TABOULI</b> Made with cracked wheat, parsley, tomatoes, cucumber, and onion	8	<b>SIGARA ROLLS</b> Fried filo dough with feta cheese, mozzarella, parsley, dill, tzatziki	8	<b>KORDON</b> Char grilled octopus, spiced warm hummus, aragula, chili crisp	22
<b>EGGPLANT SALAD</b> Baked eggplant , green peppers, homemade tomato sauce	8	<b>FALAFEL</b> Fried patties of garbanzo beans, onions, parsley, served with tahini sauce	8	<b>LENTIL SOUP</b>	6
<b>EZME</b> A blend of tomato, green and red pepper, cucumber, scallions, parsley, red onion, walnuts, lemon juice, olive oil	9	<b>GREEK POTATOES</b> Crispy potato wedges, lemon, olive oil, garlic, oregano, tzatziki	8	<b>CHICKEN ORZO SOUP</b>	6

MEDITERRANEAN SPECIALTIES

<b>RACK OF LAMB</b> Grilled chops, aromatic herb rice, pan roasted baby potatoes, smoked yogurt, broccolini	38	<b>ASUDE KEBAB</b> Grilled marinated chicken thighs, grilled seasonal vegetables, aromatic herb rice	24
<b>TURKISH MOUSSAKA</b> Eggplant and ground beef sautee baked with parmesan, mozzarella, onions, garlic, peppers, herbs, and served with rice	24	<b>IZMIR KOFTE</b> Turkish meatballs made from seasoned ground beef, oven baked with potatoes, tomatoes and peppers, in a savory tomato sauce. Served with rice	23
<b>LAMB SHANK</b> Braised lamb shank with grilled vegetables, tomato sugo, agora orzo	32	<b>SHASHLIK</b> Beef sirloin skewer served with agora orzo, grilled seasonal vegetables, smoked yogurt	28

SALADS

<b>GREEK SALAD</b> Mixed greens, tomato, red onion, feta cheese, kalamata olive, herb balsamic, tzatziki, pita bread	12
<b>SHEPHERD SALAD</b> Diced tomato, cucumber, red onion, green and red bell pepper, parsley, dill, mint, feta cheese, with red wine vinegar dressing	12

ON THE GRILL

<b>AGORA MIXED GRILL</b> A combination platter featuring adana kebab, lamb kebab, chicken kebab, and lamb chop. Served with rice, salad, marinated pita	28	<b>CHICKEN SHISH KEBAB</b> Skewered pieces of marinated chicken breast, served with rice, salad, marinated pita	22
<b>ADANA KEBAB</b> Grilled spicy ground lamb skewer seasoned with red bell peppers and Mediterranean spices served with rice, salad, marinated pita	22	<b>LAMB GYRO PLATE</b> Layers of marinated lamb, spit-roasted, served with rice, salad, marinated pita	18
<b>LAMB SHISH KEBAB</b> Skewered cubes of marinated lamb served with rice, salad, marinated pita	25	<b>CHICKEN GYRO PLATE</b> Marinated chicken, thinly sliced and spit-roasted, served with rice, salad, marinated pita	18
<b>VEGETABLE KEBAB</b> Skewers of grilled marinated seasonal vegetables served with aromatic rice, salad, marinated pita	21	<b>MIXED GYRO PLATE</b> A combination of lamb and chicken gyro plates	18.50

SEAFOOD

<b>SALMON PLATE</b> Pan seared salmon, garlic cream sauce, aragula salad, pita bread	24
<b>BRANZINO</b> Pan seared Mediterranean branzino filet, lemon butter caper vinegarette, with aromatic herb rice, shepherd salad	32

SIDES

<b>GRILLED SEASONAL VEGGIES</b> Grilled seasonal vegetables marinated in olive oil and fresh herbs	6	<b>AGORA ORZO</b> Orzo sauteed with peppers, tomato paste, and butter	6	<b>AROMATIC HERB RICE</b> Turmeric rice sautéed with carrot, toasted almond, cranberry, and garlic oil	6
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DESSERTS

<b>PISTACHIO BAKLAVA</b> Layers of phyllo dough rolled with butter, homemade sherbet and Turkish pistachios	7	<b>RICE PUDDING</b> Traditional dessert with rice, milk, vanilla, and topped with cinnamon	8	<b>SEMOLINA HALVA</b> Toasted semolina, with cinnamon, and vanilla ice cream	10
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\* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

20% SERVICE CHARGE MAY BE ADDED TO PARTIES OF 6 OR MORE

WE ARE CASHLESS

