

ON THE GRILL

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

SALADS

CHICKEN SALAD Agora's house salad topped with chicken gyro, served with tzatziki and pita (olives upon request)	18	LAMB SALAD Agora's house salad topped with lamb gyro, served with tzatziki and pita (olives upon request)	18
MIXED SALAD Agora's house salad topped with both chicken and lamb gyro, served with tzatziki and pita (olives upon request)	18	SALMON SALAD Agora's house salad topped with grilled salmon, served with tzatziki and pita (olives upon request)	21
HALLOUMI SALAD Agora's house salad topped with grilled Halloumi cheese, served with tzatziki and pita (olives upon request)	17		

DESSERTS

PISTACHIO BAKLAVA Layers of phyllo dough rolled with butter, homemade sherbet and Turkish pistachios	7	SEMOLINA HALVA Toasted semolina, caramelized sugar with cinnamon, vanilla ice cream	10
RICE PUDDING Traditional baked dessert with rice, milk and vanilla topped with cinnamon	8		

* 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

SINCE 2006



TURKISH BREAKFAST

EXPERIENCE THE HEART OF TURKEY IN OUR TRADITIONAL BREAKFAST, FEATURING A DELIGHTFUL SPREAD OF ITEMS BELOW, ACCOMPANIED BY YOUR PICK FROM THREE DELECTABLE EGG DISHES

- Olive mix
- Tomato & Cucumber Salad
- Honeycomb
- Apricot Jam
- Bulgarian FetaCheese
- Aged Kasserı Cheese
- Labneh
- Cherry Jam
- Turkish fried dough (Pishi)

CHOOSE ONE

- Menemen: Turkish scrambled eggs with tomato, green pepper, kasserı cheese, paprika
- Hearty eggs paired with authentic Turkish beef sausage
- Classic fried eggs

Per guest 24
Complimentary Turkish Tea upon request

BRUNCH SPECIALITIES

BREAKFAST CROISSANT 17
Avocado spread, scrambled eggs, smoked salmon with greek potatoes

TURKISH TOAST 17
Kasserı cheese, Turkish beef sausage (Sucuk), tomato, arugula, on a bagguet, with a side of greek potatoes

MEDITERRANEAN GRILLED CHEESE 17
Enjoy our Turkish sesame bagel with kasserı cheese, avocado puree, fried egg served with breakfast salad

TURKISH MELTED CHEESE (MIHLAMA) 8
Turkish melted cheese served with pita

APPETIZERS

HUMMUS 9
Chickpeas blended with lemon juice, garlic, olive oil, and tahini

TZATZIKI DIP 9
Greek yogurt, crisp cucumbers, fresh garlic, dill and olive oil

PISHI 6
Turkish fried dough (3 pieces) served with cherry jam

DOLMA 9
Grape leaves stuffed with rice, spices, parsley, and mint

SPANAKOPITA 9
Baked filo dough filled with sautéed spinach, onion, and feta cheese

MEZE PLATTER 22
A combination platter featuring Hummus, Baba Ghanoush, Eggplant Salad,Tabouli, Ezme, Carrot Salad, and Tzatziki Dip

SIGARA ROLLS 8
Fried filo dough filled with feta cheese, mozzarella, parsley, and dill

FALAFEL 8
Fried patties made from chickpeas, onions, and parsley

CALAMARI 12
Tender fried calamari rings served with homemade tartar sauce

GREEK POTATOES 8
Prepared with lemon, olive oil, garlic, and oregano