

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 Feta Cheese
- Aged Kasserli Cheese
- Labneh
- Cherry Jam
- Turkish fried dough (Pishi)

### CHOOSE ONE

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

**Per guest**

*Complimentary Turkish Tea upon request*

**24**

## BRUNCH SPECIALITIES

### TURKISH TOAST

Kasserli cheese, Turkish beef sausage (Sucuk), tomato, arugula, on a baguette, with a side of greek potatoes

**17**

### SHAHSHUKA

Poached eggs simmered in warm, spiced tomatoes with garlic, onion, feta cheese, served with pita

**18**

## APPETIZERS

### HUMMUS

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

**9**

### MEZE PLATTER

A combination platter featuring Hummus, Baba Ghanoush, Eggplant Salad, Tabouli, Ezme, Carrot Salad, Haydari

**22**

### HAYDARI

Strained yogurt, dill, walnuts, and olive oil

**9**

### SIGARA ROLLS

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

**8**

### BABAGHANOUSH

Flame broiled eggplant, tahini, garlic, homemade yogurt, lemon juice, olive oil

**9**

### FALAFEL

Fried patties made from chickpeas, onions, and parsley

**8**

### CARROT SALAD

Shredded carrots, yogurt, dill, lemon juice, olive oil

**9**

### CALAMARI

Tender fried calamari rings served with homemade tartar sauce

**12**

### TABOULI

Made with cracked wheat, parsley, tomatoes, cucumber, and onion

**8**

### GREEK POTATOES

Prepared with lemon, olive oil, garlic, and oregano

**8**

### EGGPLANT SALAD

Baked eggplant, green peppers, homemade tomato sauce

**9**

### DOLMA

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

**9**

### EZME

A blend of tomato, green and red pepper, cucumber, scallions, parsley, red onion, walnuts, lemon juice, olive oil

**9**

### SPANAKOPITA

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

**9**

### PISHI

Turkish fried dough (3 pieces) served with cherry jam

**6**

### LENTIL SOUP

**7**

### CHICKEN ORZO SOUP

**7**

## ON THE GRILL

---

<b>AGORA MIXED GRILL</b> 28 A combination platter featuring adana kebab, lamb kebab, chicken kebab, and lamb chop, served with rice, salad, marinated pita	<b>CHICKEN SHISH KEBAB</b> 22 Skewered cubes of marinated chicken breast served with rice, salad, marinated pita
<b>ADANA KEBAB</b> 22 Grilled spicy ground lamb skewer seasoned with red bell peppers and Mediterranean spices served with rice, salad, marinated pita	<b>LAMB GYRO PLATE</b> 19 Layers of marinated lamb, spit-roasted, served with rice and salad, marinated pita
<b>LAMB SHISH KEBAB</b> 26 Skewered cubes of marinated lamb served with rice, marinated pita	<b>CHICKEN GYRO PLATE</b> 19 Marinated chicken, thinly sliced and spit-roasted, served with rice and salad, marinated pita
<b>VEGETABLE KEBAB</b> 21 Skewers of grilled marinated vegetable served with aromatic rice, pita, salad and tahini	<b>MIX GYRO PLATE</b> 19 A combination of lamb and chicken gyro plates
	<b>SALMON PLATE</b> 24 Grilled filet of salmon served with rice, salad, marinated pita

## SALADS

---

<b>CHICKEN SALAD</b> 18 Agora's house salad topped with chicken gyro, served with tzatziki and pita (olives upon request)	<b>LAMB SALAD</b> 18 Agora's house salad topped with lamb gyro, served with tzatziki and pita (olives upon request)
<b>MIXED SALAD</b> 18 Agora's house salad topped with both chicken and lamb gyro, served with tzatziki and pita (olives upon request)	<b>SALMON SALAD</b> 22 Agora's house salad topped with grilled salmon, served with tzatziki and pita (olives upon request)

## DESSERTS

---

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

\* 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