

SINCE 2006



AGORA
MEDITERRANEAN CUISINE

MEZE

HUMMUS Blended chickpeas, lemon juice, garlic, olive oil, tahini	9	MEZE PLATTER Combination platter of hummus, babaganoush, eggplant salad, tabouli, ezme, carrot salad, haydari	22	HAYDARI Strained yogurt, lemon juice, dill, walnuts, olive oil	9
BABAGHANOUSH Flame broiled eggplant, tahini, garlic, homemade yogurt, lemon juice, olive oil	9	DOLMA Grape-leaves filled with rice, parsley, mint, tzatziki	9	CALAMARI Flash fried Point Judith calamari, tartar sauce	12
CARROT SALAD Shredded carrots, yogurt, dill, lemon juice, olive oil	9	SPANAKOPITA Baked filo dough with sauteed spinach, onion, feta cheese, tzatziki	9	SHRIMP SAUTEE Shrimp sauteed in a bright, savory tomato sauce with garlic, herbs, and pita	18
TABOULI Made with cracked wheat, parsley, tomatoes, cucumber, and onion	8	SIGARA ROLLS Fried filo dough with feta cheese, mozzarella, parsley, dill, tzatziki	8	LENTIL SOUP	7
EGGPLANT SALAD Baked eggplant, green peppers, homemade tomato sauce	9	FALAFEL Fried patties of garbanzo beans, onions, parsley, served with tahini sauce	8	CHICKEN ORZO SOUP	7
EZME A blend of tomato, green and red pepper, cucumber, scallions, parsley, red onion, walnuts, lemon juice, olive oil	9	GREEK POTATOES Crispy potato wedges, lemon, olive oil, garlic, oregano, tzatziki	9		

MEDITERRANEAN SPECIALTIES

URFA KEBAB Ground lamb skewer, with peppers, served with rice, shepherd salad, marinated lavash	23	TURKISH LAMB SKEWER Marinated cubes of lamb, light and tender. Served with rice, shepherd salad, marinated lavash	25	GREEK SALAD Mixed greens, tomato, red onion, feta cheese, kalamata olive, herb balsamic, tzatziki, pita bread	12
TURKISH MOUSSAKA Eggplant and ground beef sautee baked with parmesan, bechamel, mozzarella, onions, garlic, peppers, herbs, and served with rice	24	ASUDE KEBAB Grilled marinated chicken thighs, grilled seasonal vegetables, aromatic herb rice	24	SHEPHERD SALAD Diced tomato, cucumber, green onion, feta cheese, with a homemade vinaigrette dressing	12
RACK OF LAMB Tender marinated grilled chops, served with Ispanak sautee, Kumpir potatoes	42	SHASHLIK Traditional Turkish-style beef serlion, served with Ispanak sautee, Kumpir potatoes	33		

SALADS

ON THE GRILL

AGORA MIXED GRILL A combination platter featuring adana kebab, lamb kebab, chicken kebab, and lamb chop. Served with rice, shepherd salad, marinated pita	28	ADANA KEBAB Grilled spicy ground lamb skewer seasoned with red bell peppers and Mediterranean spices served with rice, shepherd salad, marinated pita	22	SALMON PLATE Pan seared salmon, garlic cream sauce, aragula salad, pita bread	24
VEGETABLE KEBAB Skewers of grilled marinated seasonal vegetables served with aromatic rice, shepherd salad, marinated pita	21	CHICKEN SHISH KEBAB Skewered pieces of marinated chicken breast, served with rice, shepherd salad, marinated pita	22	BRANZINO Pan seared Mediterranean branzino filet, lemon butter caper vinaigrette, with aromatic herb rice, shepherd salad	32
LAMB SHISH KEBAB Skewered cubes of marinated lamb served with rice, shepherd salad, marinated pita	26				

SEAFOOD

SIDES

GRILLED SEASONAL VEGGIES Grilled seasonal vegetables marinated in olive oil and fresh herbs	6	KUMPIR POTATOES Oven roasted, whipped until creamy, baked again for depth and texture.	7	AROMATIC HERB RICE Turmeric rice sautéed with carrot, toasted almond, cranberry, and garlic oil	6
ISPANAK SAUTEE Sauteed spinach and mushrooms in a velvety cream sauce	9				

* 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

