

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	24	HAYDARI Strained yogurt, lemon juice, dill, garlic, 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	ANATOLIAN BROCCOLINI Charred broccolini, creamy yogurt, crispy sweet garlic, herb oil	14
TABOULI Made with cracked wheat, parsley, tomatoes, cucumber	8	SIGARA ROLLS Fried filo dough with feta cheese, mozzarella, parsley, dill, tzatziki	9	CHICKEN ORZO SOUP	7
EGGPLANT SALAD Baked eggplant , green peppers, homemade tomato sauce	9	GREEK POTATOES Crispy potato wedges, lemon, olive oil, garlic, oregano, tzatziki	9	LENTIL SOUP	7
EZME A blend of tomato, green and red pepper, cucumber, scallions, parsley, red onion, lemon juice, olive oil	9	HALLOUMI CHEESE Grilled halloumi cheese, olive oil cherry tomato, arugula	12		

MEDITERRANEAN SPECIALTIES

BEYTI KEBAB Grilled spicy lamb kebab toasted in lavash with tomato butter sauce and garlic Greek yogurt	28	TURKISH LAMB SKEWER Marinated cubes of lamb, light and tender Served with rice, 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		
RACK OF LAMB Tender marinated grilled chops, served with Ispanak sautee, Kumpir potatoes	44	SHASHLIK Traditional Turkish-style beef serlion, served with Ispanak sautee, Kumpir potatoes	33		

ON THE GRILL

AGORA MIXED GRILL A combination platter featuring adana kebab, lamb kebab, chicken kebab, and lamb chop. served with rice, marinated pita	32	ADANA KEBAB Grilled spicy ground lamb skewer seasoned with red bell peppers and Mediterranean spices served with rice, marinated pita	24	SALMON PLATE Pan seared salmon, garlic cream sauce, arugula salad, rice	25
VEGETABLE KEBAB Skewers of grilled marinated seasonal vegetables served with aromatic rice, marinated pita	21	CHICKEN SHISH KEBAB Skewered pieces of marinated chicken breast, served with rice, marinated pita	24	BRANZINO Pan seared Mediterranean branzino filet, lemon butter caper vinegarette, with aromatic herb rice, house salad	32
LAMB SHISH KEBAB Skewered cubes of marinated lamb served with rice, marinated pita	28			SHRIMP KEBAB Grilled jumbo shrimp skewer, marinated and flame- charred, served with arugula salad, aromatic herb rice	27

SIDES

GRILLED SEASONAL VEGGIES Grilled seasonal vegetables marinated in olive oil and fresh herbs	7	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