

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/Butter
- Apricot Jam
- Bulgarian FetaCheese
- Aged Kasserı Cheese
- Haydari
- 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 26
Complimentary Turkish Tea upon request

BRUNCH SPECIALITIES

TURKISH TOAST 18
Kasserı cheese, Turkish beef sausage (Sucuk), tomato, arugula, on a bagguet, with a side of greek potatoes

SHAHSHUKA 18
Poached eggs simmered in warm, spiced tomatoes with garlic, onion, feta cheese, served with pita

APPETIZERS

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

HAYDARI 9
Strained yogurt, dill, olive oil, garlic

BABAGHANOUSH 9
Flame broiled eggplant, tahini, garlic, homemade yogurt, lemon juice, olive oil

CARROT SALAD 9
Shredded carrots, yogurt, dill, lemon juice, olive oil

TABOULI 8
Made with cracked wheat, parsley, tomatoes, cucumber

EGGPLANT SALAD 9
Baked eggplant , green peppers, homemade tomato sauce

EZME 9
A blend of tomato, green and red pepper, cucumber, scallions, parsley, red onion, lemon juice, olive oil

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

MEZE PLATTER 24
A combination platter featuring Hummus, Baba Ghanoush, Eggplant Salad,Tabouli, Ezme, Carrot Salad,Haydari

SIGARA ROLLS 9
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 9
Prepared with lemon, olive oil, garlic, and oregano

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

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

LENTIL SOUP 7

CHICKEN ORZO SOUP 7

ON THE GRILL

AGORA MIXED GRILL A combination platter featuring adana kofte lamb kebab, chicken kebab, and lamb chop served with rice, salad, marinated pita	32	CHICKEN SHISH KEBAB Skewered cubes of marinated chicken breast served with rice, salad, marinated pita	24
ADANA KEBAB Grilled spicy ground lamb skewer seasoned with red bell peppers and Mediterranean spices served with rice, salad, marinated pita	24	LAMB GYRO PLATE Layers of marinated lamb, spit-roasted, served with rice and salad, marinated pita	19
LAMB SHISH KEBAB Skewered cubes of marinated lamb served with rice, marinated pita	28	CHICKEN GYRO PLATE Marinated chicken, thinly sliced and spit-roasted, served with rice and salad, marinated pita	19
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	19
		SALMON PLATE Grilled filet of salmon served with rice, salad, marinated pita	25

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)	22

DESSERTS

PISTACHIO BAKLAVA Layers of phyllo dough rolled with butter, homemade syrup and Turkish pistachios	7	SEMOLINA HALVA Toasted semolina, caramelized sugar with cinnamon, vanilla ice cream	10
MOZAIK CAKE Taditional Turkish chocolate biscuit cake, layered with chocolate, tea biscuits and vanilla ice cream	12		

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTR
SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNEȨLLNESS

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

WE ARE CASHLESS



DESSERTS

PISTACHIO BAKLAVA

7

Layers of phyllo dough brushed with butter, homemade syrup and Turkish pistachios

MOZAIK CAKE

10

Traditional Turkish chocolate biscuit cake, layered with chocolate, tea biscuits and vanilla ice cream.

SEMOLINA HALVA

12

Golden semolina flour, delicate nutty flavor and loose texture, topped with cinnamon, and vanilla ice cream.

HOT BEVERAGES

TURKISH COFFEE 4

TURKISH TEA 2.50

CAPPUCCINO 5