

Restaurant Week Dinner Special

\$55 Per Person

Must be enjoyed by the entire table.

Red / White Wine by the Bottle \$30

FIRST COURSE

Choice of One

****SAMPLER**

Tasting Of All Spreads

ROASTED BEETROOT SALAD GF|NF|V

Red Beets, Arugula, Rose Water Yogurt, Orange, Olive Oil

SECOND COURSE

Choice of One

LAHMACUN NF

Ground Lamb & New York Strip, Peppers, Parsley

FETHİYE KABAK GF|NF

Stuffed Zucchini with Ground Beef and Rice, Onion, Sumac Molasses, Pepper Paste, Parsley,
Yogurt, Olive Oil

GRILLED PRAWNS GF|DF|NF

Grilled Lemon, Fresh Tyme, Garlic, Olive Oil

CAULIFLOWER GF|DF|NF|V|VG

Fried Cauliflower, Turkish Dried Fig, Tahini Sauce, Sorrel

THIRD COURSE

Choice of One

****LAMB CHOPSGF|DF|NF**

Salt & Pepper, Grilled Broccolini

BRANZINO GF|DF|NF

Grilled Mediterranean Sea Bass, Lemon

SIS TAVUK GF|NF

Chicken Thighs, Garlic, Yogurt, Pepper Paste, Oregano Paprika, Olive Oil

KEŞKEK NF

Slow cooked Smoked Short Ribs, Traditional Turkish Wheat, Brown Butter and Fried Shallots

İMAM BAYILDI GF| DF| NF|V|VG

Baby Eggplant Stuffed with Onions, Tomatoes, Salt & Pepper

DESSERT

Choice of One

TURKISHBAKLAVA

Filo Layers, Pistachios, Honey Syrup

KAZANDİBİ GF|NF

Milk, Mastic Tree Gum, Rice Paste, Cinnamon

SORBET

Blood Orange

GF - GLUTEN-FREE | DF - DAIRY FREE

NF - SAFE FOR NUT ALLERGIES | V - VEGETARIAN | VG - VEGAN

agora