ROOM SERVICE

11:30AM - 10:30PM

SOUPS & SALADS

Served with your choice of AGORA Fries or Salad

LENTIL SOUP GF | DF | V | VG - $10
Traditional Turkish Red Lentil Soup
GREEK SALAD GF | NF | V - $16
Tomatoes, Cucumbers, Peppers, Red Onion, Olives, Feta Cheese, Lemon Olive Oil, Oregano
QUINOA TABBOULEH GF | DF | NF | V | VG - $14
Parsley, Tomatoes, Raisins, Olive Oil, Lemon
MIXED GREEN SALAD GF | DF | V | VG - $15
Mixed Greens, Cherry Tomatoes, Avocado, Onion, Fig Balsamic Dressing

FROM THE OVEN

MARGHERITA PIZZA V - $18
Mozzarella, Tomatoes, Basil
LAHMACUN NF - $16
Ground Lamb & New York Strip, Peppers, Parsley, Onions
SUCUKLU PIDE - $14
Spicy Turkish Beef Sausage, Mozzarella, Pesto

ENTREES

AGORA CHEESEBURGER NF - $21
Brioche Bun, Lamb & New York Strip Burger, Tomato, Lettuce, Caramelized Onions, Pickled Cucumber, House-Made Remoulade
FALAFEL WRAP NF | V | VG - $17
Chickpea Patties, Tahini, Tomatoes, Radish, Parsley, Cumin, Fresh Mint
CHICKEN WRAP NF - $20
Grilled Chicken, Pickled Turnip, Toum, Lettuce, Tomatoes, Sumac Onions
FETA CHEESE SANDWICH NF | V - $20
Brioche Bun, Feta Cheese, Lettuce, Tomatoes, Fresh Cucumbers
KÖFTE GF | NF - $20
Minced Lamb & New York Strip Patties, Sumac Onions, Tomatoes, Cacık
LAMB CHOPS GF | DF | NF - $28
Seasoned with Salt and Pepper, Served with Grilled Broccolini
GRILLED CHICKEN NF - $22
Za'atar, Sumac, Grilled Tomato, Pepper, Toum, Pita Bread
BRANZINO GF | DF | NF - $20
Grilled Mediterranean Sea Bass, Grilled Lemon, Roasted Potatoes

DESSERT

TURKISH BAKLAVA - $14
Filo Layers, Pistachios, Honey Syrup
FRESH FRUIT PLATE GF | DF | V | VG - $18
Seasonal Fresh Fruit
SÜTLAÇ V - $11
Traditional Turkish Rice Pudding
YOGURT PARFAIT V - $18
Greek Yogurt, Seasonal Berries, Granola, Honey

GF - GLUTEN-FREE | DF - DAIRY FREE NF - SAFE FOR NUT ALLERGIES V - VEGETARIAN | VG -VEGAN
We do not split or itemize checks and can accept a maximum of six (6) credit cards per table.
A 20% service charge will be added to parties of 5 and 6 guests. A 23.5% service charge will be added to parties of 7 or more guests.
Maryland sales tax of 6% applies to all food and non-alcoholic beverages. A 9% Maryland alcohol tax applies to all alcoholic beverages.
**May contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

WINE

CABERNET SAUVIGNON - $64
Requiem, Columbia Valley, Washington
OKUZGOZU-BOGAZKERE - $56
Kavaklidere Yakut, Eastern Anatolia, Turkey
PINOT NOIR - $64
Roots Klee, Willamette Valley, Oregon
ASSYRTIKO - $56
Wine Art Estates Idisma Drios, Drama, Greece
SAUVIGNON BLANC - $64
Pouilly-Fume Lauverjat Moullin des Vrilleres, Loire, France
CHARDONNAY - $64
Nore, Montagne Noire, France
PROSECCO - $48
Tommaso Gambino, Veneto, Italy
MOET & CHANDON IMPERIAL BRUT - $150
Champagne, France

BOTTLED BEERS

EFES PILSNER - $9
MYTHOS LAGER - $9
DOGFISH HEAD 60 MIN IPA - $9
HEINEKEN 0.0 - $9

BEVERAGES

DRIP COFFEE, ESPRESSO - $4
AMERICANO, CAPPUCCINO, LATTE, TURKISH COFFEE — $5
ICED COFFEE — $6
TURKISH TEA — $4
TEA FORTE SPECIALTY HERBAL TEAS — $8
Jasmine Green, English Breakfast, White Ginger Pear, Moroccan Mint, Chamomile Citron
ICED TEA — $5
SODAS - $5
Coke, Diet Coke, Sprite, Ginger Ale, Ginger Beer
HOUSEMADE LEMONADE — $7
HOUSEMADE HIBISCUS LEMONADE - $8
JUICES — $5
Orange, Cranberry, Pineapple, Apricot, Sour Cherry