



TYSONS RESTAURANT WEEK

12-18 APRIL | \$40 per person | DINE IN / TO GO

Does not including tax and gratuity

add a choice of one bottle of wine \$25 - Turkish Red / Turkish White / Rose

First Course

Sampler

Tasting of our spread selections

HTIPITI | GF|NF
CACIK | GF|NF

BABA GHANOUJ | GF|DF|NF|V
LABNEH | NF|GF

HUMMUS | GF|DF|NF
TARAMOSALATA | DF|NF|GF

Second Course

Choice of one

QUINOA TABBOULEH GF|NF|DF|V

Parsley, diced tomatoes, pomegranate, lemon-olive oil

KAŞIK SALAD GF|NF

Diced cucumbers, tomatoes, peppers, feta, onions, pomegranate dressing

PIYAZ GF|NF|DF|V

White beans, tomatoes, onions, peppers, poached egg, tahini

BÖREK NF

Spinach, dill, feta, tomato marmalade

MÜCVER NF

Shredded zucchini, mint, dill, scallions, lemon zest yogurt

FALAFEL NF|V

Chickpea patties, tahini, tomatoes, radishes, parsley, mint

BRUSSELS SPROUTS NF|GF

Fried Brussels sprouts, truffle yogurt, Urfa pepper

Third Course

Choice of one

BODRUM KEBAP GF|NF

Sautéed beef, crispy potatoes, yogurt, tomato sauce

ADANA NF

Lamb & ribeye kebab, grilled tomato, sumac onions

GRILLED CHICKEN NF

Zaatar, sumac, grilled tomato, pepper, toum

BRANZINO GF|DF|NF

Grilled Mediterranean Sea Bass

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Grilled tomato, onions, pepper, acuka

Dessert

Choice of one

TURKISH BAKLAVA

Pistachio, phyllo, honey syrup

PORTAKALLI SUTLAC

Rice Pudding with orange and hazelnut

GF - GLUTEN FREE | DF - DAIRY FREE NF - SAFE FOR NUT ALLERGIES | V - VEGAN
Items are subject to change according to availability - No substitutions | Consuming raw or uncooked meats, poultry, seafood or eggs may increase your risk of food borne illness | We don't separate checks, but accept up to 5 credit cards | We kindly request that entire table participate



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