

CAFÉ AGORA

SERVING TURKISH, GREEK & MEDITERRANEAN CUISINE
Good Food Real People

BUCKHAED DELIVER

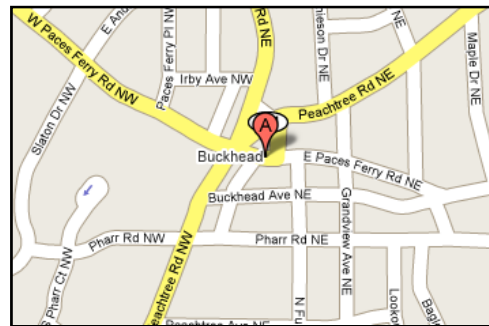
Minimum order for delivery is \$20. Free delivery up to 3 mil. \$3,00 charge over 3 mil.

CATERING

Dining table service, Self-service buffet,
Office Catering

We serve ALCOHOL

262 E. Paces Ferry NE Atlanta, GA 30305



Monday –Thurs.: 11:00am to 10:00pm
Friday & Sat.: 11:00 am to 4:00 am.
Sunday: 11:00 am to 9:00 pm.

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The **agora** was an essential part of an [ancient Greek polis](#) or city-state. An agora acted as a marketplace and a [forum](#) to the citizens of the polis. The agora arose along with the poleis after the fall of [Mycenaean](#) civilization, and were well established as a part of a city by the time of [Homer](#) (probably the [8th century BC](#)). The most well-known agora is the [Ancient Agora of Athens](#). The [Agora Open Air Museum of Izmir](#) is one of the well-preserved agoras in the world

Turkish cuisine is a refinement of Turkic, Arabic, Persian, and Greek cuisines. Ottomans fused various culinary traditions of their realm, with influences from Middle Eastern cuisines, along with traditional Turkic elements from Central Asia such as yogurt. As a result, the Turkish cuisine has a vast array of very technical dishes. The best flavored white cheeses and yogurts are prepared from sheep milk. Although rice, which is called pilaf, is the essential part of many foods, bulgur (prepared from wheat) can also be used for the same purpose. Especially in the western parts of Turkey, where olive trees are grown abundantly, olive oil is the major type of oil used for cooking. The bread is prepared from wheat, barley, or corn. Pide (broad, round, and flat bread made of wheat) and tandir ekmeği (baked on the inner walls of a round over called a tandir) are two types of authentic Turkish breads. Turkish dishes frequently use eggplant, green pepper, onion, lentils, beans, tomato, garlic, and cucumber. Common fruits and nuts include grapes, apricots, cherries, melons, figs, lemons pistachios, pine nuts, almonds, hazelnuts, watermelon, and walnuts. Preferred spices and herbs are parsley, cumin, pepper, paprika, mint, and thyme.

Here at Café Agora, we are determined to maintain the concept of the Agora. Hence, we strive to serve you the best selection of Turkish, Greek, and Mediterranean cuisines. Stop by and say hi! We'll be happy to host you!

Appetizers

1 - Humus	4.99
Mashed chick peas, mixed with fresh lemon juice, minced garlic Olive oil and tahini	
2 - Aubergine (Eggplant) Salad	4.99
Oven roasted eggplant, mixed peppers, garlic, fresh herbs, balsamic vinegar, and olive oil.	
3 - Dolma 'Yalanci Dolma'	4.99
Grape leaves stuffed with rice, spices, parsley, mint, pine nuts, and raisins.	
4 - Cacik	4.99
Soup made with yogurt, cucumbers, garlic, and olive oil, topped with dried mint	
5 - Baba Ganoush	4.99
Flame broiled eggplant, tahini, garlic, lemon juice and olive oil	
6 - Tabouli	4.99
Parsley, diced vine ripe tomatoes, cucumbers, scallions, fresh herbs, lemon juice and olive oil	
7 - Ezme	4.99
Tomato, green pepper, red pepper, cucumber, scallions, parsley, red onions, wall nuts lemon juice und olive oil.	
8 – Haydari	4.99
Labni, Wall nuts, dill, lemon juice and olive oil.	
9 - Piyaz	4.99
White beans, diced vine ripe tomatoes, sweet red onions, carrots, potatoes, and olive oil	
10 – Havuc Ezme	4.99
Carrots, yoghurt, mayonnaise, dill, , lemon juice and olive oil.	
12 - Potato Salad	4.99
Boiled diced potatoes, tomatoes, sweet red onions, mixed peppers, fresh herbs, sumac and olive oil	
13 – Fri Eggplant	4.99
Eggplant, Tomato sauce, garlic and green pepper.	
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14 - Mixed Maza Platter	7.99 12.20
Combination plate of humus, eggplant salad, babaganush, ezme., and piyaz, plus daily appetizer specials	

Salads

15-Agora Café Salad	
Lamb, Beef or chicken	8.75
Seasonal mixed greens, cucumbers, tomatoes, olives, balsamic vinegar dressing	
16 - Greek Salad	6.99
Romaine, cucumbers, tomatoes, mixed peppers, sweet red onions, black olives, feta cheese, balsamic vinegar dressing.	
17 – Falafel Platter	8.59
Ground chickpea patties seasoned with herbs and spices then deep-fried. Served with a salad and tahini sauce and Humes.	

Homemade Pies

18 - Spanakopita	3.99
Baked fillo dough filled with sautéed onions, tomato, herbs	
19 - Feta Pie	5.69
Flat bread topped with feta, tomato, and herbs	

Entrees & Kebabs

Our entrees are served with basmati rice, bulgur, a house
salad, and our fresh-baked bread.

20 - Mix Lamb & Beef Gyro	11.12
Thinly sliced spit roasted traditional gyro.	
21 - Chicken Gyro "Tavuk Doner"	11.12
Thinly sliced, spit roasted and marinated chicken breast.	
22 - Lamb Shish Kebab	13.12
Char-grilled marinated lamb skewers	
23 - Chicken Shish Kebab	12.12
Char-grilled marinated chicken breast skewers	
24 - Kofte Kebab	12.12
Broiled seasoned ground lamb with Turkish spices & herbs	
25 - Adana Kebab	13.12
Seasoned ground lamb grilled on skewer	

26- Iskender Kebab	13.99
Thin slices of traditional gyro on a bed of croutons, topped with tomato sauce, yoghurt and melted butter.	
27 - Agora Mixed Grill	14.95
Mixed grill consists of chicken and lamb sis kabob, adana kabob, kofta kabob and beef/lamb gyros	
28 - Musakka	12.12
With Greek salad on the side	

Sandwiches

Our sandwiches are served on our fresh-baked bread
with lettuce, tomato, cucumber, and yoghurt.

29A - Lamb and Beef Gyro (regular)	7.01
Spit roasted layers of marinated beef and lamb	
29B - Lamb and Beef Gyro (large)	8.83
For the extra hungry customers!	
30A - Chicken Gyro (regular)	7.01
Thinly sliced spit roasted marinated chicken	
30B - Chicken Gyro (large)	8.83
For the extra hungry customers!	
31- Spit Roasted mix gyro	7.98
Lamb, beef, and chicken	
32 – Falafel (veggie sandwich)	7.01
Deep-fried seasoned chickpea patties, served with tahini sauce.	

Homemade Desserts & Pastries

33 - Pistachio Baklava "Fistikli"	3.35
Layered fillo dough with pistachios in light syrup	
34 - Walnut Baklava "Cevizli"	3.35
Layered with fillo dough with walnuts in light syrup	
35 - Bulbul Yuvasi	3.35
Birds nest shaped fillo dough stuffed with pistachio in light syrup	

36 - Pistachio “Fistikli Kadayif”	3.35
Shredded crispy baked dough layered with pistachio in light syrup	
37 - Walnut “Cevizli” Kadayif	3.35
Shredded crispy baked dough layered with walnuts in light syrup	
38 - Sutlac	3.35
Traditional Turkish rice pudding	
39 – Lady Fingers	3.35
Rolled fillo dough, stuffed with pistachios or walnuts	
40– German Chocolate Cake	3.99
Traditional chocolate layer cake with delicious icing	
41 – Coconut Cake	3.99
Yellow layer cake with cream cheese icing and fresh coconut	
42 – Carrot Cake	3.99
Mama’s recipe: Old fashioned carrot cake with pineapples and cinnamon	
43 – Hawaiian Wedding Cake	3.99
Pineapple based yellow cake with whipped cream icing, topped with nuts, fresh pineapples, kiwis, and strawberries.	

Beverages

Ayran	2.50
Soda	1.50
Mediterranean Lemonade	2.00
Turkish Coffee	2.75
Turkish Tea	1.25
Fresh Orange Juice	4.68
100 % Squeezed Orange in the front of your eyes	
Fresh Grapefruit Juice	4.68
100 % Squeezed grapefruit in the front of your eyes	
Or any other fruit	4.68

Frozen Drinks

Virgin Strawberry Daiquiri	3.79
Virgin Pina Colada	3.79
Frozen Lemonade	3.79
Frozen Cappuccino	4.75
Tropical Breeze	3.79
Strawberries, mango, apple, nectar grapes, papaya, pear & haneey	
Mandarins Madness	3.79
Peach, Mandarin, apple, mango, Nectar & Honey	
Caribbean Wey	3.79
Strawberries, banana, mango, apple, nectar grapes, papaya, pear & haneey	

Extras:

Extra Sauce	0.50
Extra Pita	1.00

Greek and Turkish Coffee:

Nescafe	3.99
Hot Greek coffee with whip cream & cherry	
Greek Frappe	3.99
Ice Cold Greek coffee with whip cream & cherry	