



## EARLY BIRD MENU

### STARTERS

**Zeytin (V)** - Marinated Olives with lemon, garlic, and topped with feta cheese.

**Tzatziki (V)** - Ice cold yoghurt blended with freshly chopped mint, cucumber and garlic served with pide bread.

**Humus (V)** - Pureed chickpeas with sesame seed paste, olive oil, lemon juice and a hint of garlic, served with pide bread.

**Şakşuka (V)** - Cubed aubergine, courgette, peppers, garlic, olive oil, lemon juice, in a tomato sauce.

**Agora Special (V)** - Chickpeas with tomato, butter, parsley, and a hint of chilli.

**Acılı Ezme (V)** - Chopped onion, garlic, tomatoes, peppers, and parsley in a spicy dressing, served with pide bread.

**Beetroot Salad (V)** - Beetroot, green apple, onion, parsley, marinated with orange, lemon, and feta cheese.

### MAINS

**Chicken Shish** - Succulent tender cubes of marinated chicken breast charcoal grilled, served with salad and bulgur wheat.

**Creamy Mushroom Chicken** - Marinated chicken breast charcoal grilled and cooked with mushrooms, garlic, cream, served with green vegetables, carrots, and potatoes.

**Agora Special Chicken Tava** - Crushed potatoes with garlic butter, topped with succulent cubes of chicken and Mediterranean vegetables.

**Seabass** - Pan-fried seabass fillet, served with crushed potatoes, green vegetables, carrots, and pesto.

**Musakka** - Traditional oven-baked dish of aubergine, lamb mince, onion, garlic, courgette, carrot, peppers, and tomato. Topped with a bechamel sauce and cheese, served with bulgur wheat.

**Vegetarian Musakka (V)** - Oven-baked dish of aubergine, courgette, potatoes, mushrooms, peppers and tomato topped with bechamel sauce and cheese. Served with salad leaves.

**Goat's Cheese Salad (V)** - Goat's cheese, beetroot, spinach, mixed leaves, toasted walnuts, pomegranate, and a drizzle of balsamic reduction.

### DESSERTS

**Baklava** - Served with vanilla ice cream.

**Warm Chocolate Cake** - Served with vanilla ice cream.

**Ice Cream** - Vanilla and/or Chocolate.

**2 Courses - £19.95**

**3 Courses - £23.95**