



## 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**