

## SOFT DRINKS

COLA/DIET COKE/ 7UP / FANTA ORANGE 330ML	2.75
SPARKLING WATER	1.95
LARGE SPARKLING WATER	3.95
STILL WATER	1.95
LARGE STILL WATER	3.95
TONIC WATER	2.75
AYRAN	2.75
ORANGE JUICE	2.75
CHERRY JUICE	2.75
APPLE JUICE	2.75
PINEAPPLE JUICE	2.75
CRANBERRY JUICE	2.75
MIX JUICE	2.75

## HOT DRINKS

TURKISH COFFEE	2.45
ESPRESSO	2.45
DOUBLE ESPRESSO	2.95
AMERICANO	2.45
CAPPUCCINO	2.70
LATTE	2.70
MOCHA	2.70
HOT CHOCOLATE	2.70
TEA	2.45
HERBAL TEA	2.45
FRESH MINT TEA	2.95

## COCKTAILS

VIRGIN MOJITO	4.95
Soda water, fresh mint, limes & brown sugar over crushed ice	
MOJITO	7.50
White rum, soda water, fresh mint, limes & brown sugar over crushed ice	
COSMOPOLITAN	7.95
Vodka, cointreau, cranberry juice	
LONG ISLAND	10.95
White rum, gin, tequila, vodka, cointreau, cola, ice & lime cordial	
SEX ON THE BEACH	7.50
Vodka, archers, peach schnapps, orange & pineapple juice or grenadine	

## SPIRITS

	single	double
JACK DANIELS	3.75	5.25
JAMESON	3.75	5.25
CHIVAS REGAL	3.75	5.25
SOUTHERN COMFORT	3.75	5.25
HENNESSY	3.75	6.25
COURVOISIER	3.75	5.25
SMIRNOFF VODKA	3.75	5.25
BACARDI RUM	3.75	5.25
CAPTAIN MORGAN RUM	3.75	5.25
GORDONS GIN	3.75	5.25
PINK GIN	3.75	5.25
BAILEYS	3.75	5.25
MALIBU	3.75	5.25
ARCHERS	3.75	5.25
AMARETTO DISARONNO	3.75	5.25
COINTREAU	3.75	5.25
PIMMS	3.75	5.25
TIA MARIA	3.75	5.25
SAMBUCA	3.75	
TEQUILA	3.75	

## BEER & CIDER

EFES DRAFT 500ML.	5.95	STELLA 330ML.	3.95
EFES 330ML.	3.95	BUDWEISER 330ML.	3.95
CORONA 330ML.	3.95	BULMERS PEAR	4.75
PERONI 330ML.	3.95	BULMERS RED BERRY	4.75
BECKS NON ALCOHOL	3.95	TUBORG FICI 500ML	5.95

## RAKI

	single	double	bottle 35cl	bottle 70cl
YENI RAKI	3.75	5.25	30.00	55.00
TEKIRDAG RAKI	3.75	5.25	35.00	55.00

## WHITE WINES

	175ml	Bottle
HOUSE WHITE	5.45	20.45
PINOT GRIGIO (ITALY)	5.75	21.95
Fuller flavoured Pinot Grigio, a delightful, open, generous and fruity wine		
CHARDONNAY (FRANCE)	5.75	21.95
Lightly fruity bouquet with pleasantly dry and smooth aromas		
SAUVIGNON BLANC (FRANCE)	5.75	21.95
An open and honest Sauvignon with fresh gooseberry and apple crispness		
VIIGNIER (FRANCE)	5.75	21.95
This superb wine has bags of exotic fruit aromas		
CHABLIS (FRANCE)	5.75	21.95
Notes of flinty wet stone with a medium body, crisp acidity and a stunning finish		
CANKAYA	5.95	22.95
The wine has an intense & fruity bouquet and is smooth on the palate		

## ROSE WINES

PINOT GRIGIO ROSE (ITALY)	6.00	21.95
Fruit and pleasant bouquet with dry and delicate taste		
ZINFANDEL (USA)	6.50	22.95
This delicious Zinfandel displays ripe strawberry and raspberry aromas		

## RED WINES

HOUSE RED	5.45	20.45
RIOJA (SPAIN)	5.75	21.95
A bright wine with red berry aromas and a note of liquorice		
MERLOT (FRANCE)	5.75	21.95
Soft redcurrant and plum flavours with a velvet smooth body and juicy length		
SANGIOVESE (ITALY)	5.75	21.95
Bright ruby red colour with a smooth, harmonic and long lasting taste		
MAVRODAPHNE OF PATRAS SWEET RED (GREECE)	5.75	21.95
Deep red colour with aromas of red dried fruits, chocolate and coffee. It is a rich and succulent full bodied sweet red wine.		
CHIANTI (ITALY)	5.75	21.95
Most popular Italian wine, it has a dry, smooth and fruity flavour with a pleasant long finish		
CHATEAUNEUF DU PAPE (FRANCE)	5.75	21.95
A full-bodied, spicy, robust wine with a deep colour.		
YAKUT, KAVAKLIDERE TURKEY	5.95	22.95
Dry, warm & full balance to taste		

## SPARKLING & CHAMPAGNE

PROSECCO (ITALY)	6.05	22.95
This fizz has a pleasant intensity with notes of lychee and peach.		
PROSECCO (SMALL BOTTLE) (ITALY)		5.95
THIS FIZZ HAS A PLEASANT INTENSITY WITH NOTES OF LYCHEE AND PEACH.		
SPARKLING ROSE (ITALY)	5.95	22.95
Packed full of fresh red berries - a great dryer style fizz		
VEUVE CLICQUOT (FRANCE)		65.00
Full flavour with a long fruity aftertaste. A most distinguished champagne		

# AGORA

## RESTAURANT



Menu

## HOT MEZE (STARTERS)

All meze served with hot traditional bread

<b>LENTIL SOUP</b> 🍴	5.50
<b>SCAMPI</b>	5.45
Deep fried Scampi served with lettuce and homemade prawn sauce	
<b>STUFFED AUBERGINE (IMAM BAYILDI)</b> 🍴	6.45
Aubergine stuffed with roasted vegetables and mushrooms, topped with tomato sauce and feta cheese	
<b>FALAFEL</b> 🍴	5.45
Lightly fried fritter of chickpeas, parsley, carrot, mixed peppers, celery, onion, garlic and coriander. Served with hummus	
<b>HALLOUMI</b> 🍴	5.45
Sliced and pan fried	
<b>TURKISH SAUSAGE (SUCUK)</b>	5.45
Grilled Turkish sausage	
<b>ALBANIAN LIVER (ARNAVUT CIGERI)</b>	5.95
Fresh cubed lamb liver seasoned with herbs and pan fried with butter. Served with onion and parsley salad	
<b>CALAMARI (KALAMAR)</b>	5.95
Fried fresh squid served with lettuce and tartar sauce	
<b>SAUTEED KING PRAWNS</b>	6.95
Served with chef's special tomato sauce, mixed pepper, onion & garlic	
<b>HUMUS KAVURMA</b>	7.95
Freshly made hummus topped with fried chopped lamb and butter, seasoned with herbs & spices.	
<b>WHITE BAIT</b>	5.45
Deep fried white bait served with lettuce and home made tartar sauce	
<b>SIGARA BOREK</b> 🍴	4.95
Deep fried rolled filo pastry filled with feta cheese and spinach	
<b>GARLIC MUSHROOM</b> 🍴	5.95

### HOT MIX MEZE

<b>MIXED HOT MEZE (FOR 2 PEOPLE)</b>	17.95
Calamari, Sigara Borek, Halloumi, Turkish Sausage, Falafel, Scampi & White bait	

## COLD MEZE (STARTERS)

All meze served with hot traditional bread

<b>HUMMUS</b> 🍴	4.95
Mashed chickpeas mixed with sesame oil, garlic and lemon juice	
<b>TARAMA</b>	4.95
Cod roe paste mixed with vegetable oil and lemon juice	
<b>CACIK</b> 🍴	4.95
Finely chopped cucumber, dried mint & hint of garlic mixed with yoghurt	
<b>BABAGANUSH</b> 🍴	5.95
Smoked aubergines mixed with tahini, lemon, garlic, yoghurt and olive oil	
<b>BEETROOT</b> 🍴	4.95
Beetroot served with feta cheese	
<b>SPINACH TARATOR</b> 🍴	4.95
Spinach mixed with yoghurt, garlic, lemon and oil	
<b>VINE LEAVES (YAPRAK SARMA)</b> 🍴	4.95
Vine leaves stuffed with rice, pine kernels, onion and herbs.	
<b>KISIR</b> 🍴	4.95
Bulgur wheat mixed with tomatoes, onion, parsley and pepper paste, drizzled with olive oil and a squeeze of lemon	
<b>PRAWN COCKTAIL</b>	5.95
Served with special prawn sauce and lettuce	

### COLD MIX MEZE

<b>MIXED COLD MEZE (FOR 2 PEOPLE)</b>	13.95
Hummus, Cacik, Kisir, Yaprak Sarma, Tarama, Beet Root & Spinach Tarator	

**FOOD ALLERGIES & INTOLERANCES:** Some of our foods contain allergens; please speak to a member of staff for more information.

## MAIN DISHES

All meat dishes are cooked on charcoal and will be served with salad, rice & turkish bread

<b>ADANA KOFTE</b>	14.95
Minced lamb on the skewer mixed with red peppers & parsley	
<b>LAMB SHISH</b>	16.95
Diced, marinated lamb fillet	
<b>CHICKEN SHISH</b>	14.95
Diced, marinated chicken fillet	
<b>CHICKEN WINGS</b>	13.95
Marinated chicken wings	
<b>CHICKEN BEYTI</b>	14.95
Minced chicken on the skewer with garlic	
<b>LAMB BEYTI</b>	14.95
Minced lamb on the skewer with garlic	
<b>LAMB RIBS</b>	14.95
Fresh lamb ribs charcoal grilled	
<b>LAMB CHOPS</b>	16.95
Fresh lamb chops charcoal grilled	
<b>LAMB &amp; CHICKEN SHISH</b>	15.95
Cubes of lamb and chicken	
<b>LAMB &amp; ADANA KOFTE</b>	15.95
Cubes of chicken and minced lamb on a skewer	
<b>CHICKEN SHISH &amp; ADANA KOFTE</b>	15.95
Cubes of chicken and minced lamb on a skewer	
<b>MIX KEBAB</b>	19.95
Lamb and chicken shish and Adana Kofte	

### AGORA GRILL (FOR 4 PEOPLE)

	69.95
Lamb shish, Chicken shish, Adana Kofte, Chicken Wings (7pcs), Lamb Chops (4pcs) & Lamb Ribs (6pcs) served with Hot & Cold mix meze, rice, salad & Turkish bread	

### SET MEAL FOR 2

	39.45
Lamb & Chicken shish, Adana Kofte, Chicken Wings (7pcs) served with Cold mix meze, rice, salad & Turkish bread	

### CHICKEN PLATTER

	35.45
2 Chicken shish, Chicken Wings (7pcs), 1 Skewers Chicken Beyti, served with Cold mix meze, rice, salad & Turkish bread	

## CHEF'S SPECIAL

All served with rice & salad

<b>LAMB SARMA BEYTI</b>	16.95
Lamb beyti wrapped in tortilla bread with garlic and parsley, served with yoghurt and tomato sauce	
<b>CHICKEN SARMA BEYTI</b>	16.95
Chicken beyti wrapped in tortilla bread with garlic and parsley, served with yoghurt and tomato sauce	
<b>ISKENDER KEBAB</b>	15.95
Minced skewered lamb on top of bread, topped with yoghurt and tomato and drizzled with melted butter	
<b>ALI NAZIK (LAMB SHISH)</b>	15.95
Char-grilled aubergine with garlic, yoghurt and lamb shish with melted butter	
<b>CHICKEN SHISH WITH YOGHURT</b>	15.95
Chicken cubes topped with yoghurt and melted butter	
<b>LAMB SHISH WITH YOGHURT</b>	17.45
Lamb cubes topped with yoghurt and melted butter	
<b>ADANA KOFTE WITH YOGHURT</b>	15.45
Minced lamb topped with yoghurt and melted butter	

## SEAFOOD

<b>SEABASS 2PCS FILLETS</b>	17.45
Served with mashed potatoes and salad	
<b>SALMON</b>	16.45
Scotch salmon steak grilled over charcoal. Served with mashed potatoes & salad	
<b>KING PRAWN</b>	16.95
Charcoal grilled king prawn, served with mashed potatoes and salad	

## HOME MADE DISHES

All served with rice, salad and Turkish bread

<b>LAMB GUVEC</b>	15.45
Tomato based lamb stew containing pieces of tender lamb, mushrooms, peppers, tomatoes and onion. Cooked in a stone pot and served with rice & salad.	
<b>CHICKEN GUVEC</b>	14.95
Tomato based chicken stew containing pieces of tender chicken, mushrooms, peppers, tomatoes and onion. Cooked in a stone pot and served with rice & salad	
<b>LAMB MOUSAKKA</b>	15.45
Layers of aubergines, courgettes, potatoes, carrot, onions, mix peppers & minced lamb topped with bechamel cheese sauce	
<b>KLEFTIKO</b>	16.45
Slow, oven cooked lamb shank served with our special made sauce. Served with vegetables with a demi-glace sauce and mashed potatoes.	
<b>CHICKEN ALA CREME</b>	15.45
Pan fried chicken breast served with wild mushroom cream sauce and mashed potato	
<b>KING PRAWN GUVEC</b>	16.45
Tomato based prawn stew containing king prawns, mixed peppers, onion and garlic.	
<b>SEAFOOD GUVEC</b>	16.45
Tomato based mix seafood stew containing mix seafood, mixed peppers, onion and garlic.	
<b>BEEF STIFADO</b>	16.45
Tomato based lamb stew containing pieces of tender lamb, peppers, tomatoes and onion. Cooked in a stone pot and served with rice & salad.	

## WRAPS

All wraps are wrapped in tortilla bread and served with salad, chips and choice of sauce on the side

<b>CHICKEN SHISH WRAP</b>	12.45
Marinated diced chicken, charcoal grilled	
<b>LAMB SHISH WRAP</b>	13.45
Marinated diced lamb, charcoal grilled	
<b>ADANA KOFTE WRAP</b>	12.45
Minced skewered lamb, charcoal grilled	
<b>HALLOUMI WRAP</b> 🍴	10.45
Grilled halloumi cheese	
<b>FALAFEL WRAP</b> 🍴	10.45
Served with hummus & salad	

## VEGETARIAN DISHES

All served with rice, salad and Turkish bread

<b>VEGETARIAN KEBAB</b> 🍴	13.45
Vegetables grilled over charcoal	
<b>VEGETARIAN MOUSSAKA</b> 🍴	13.45
Layers of aubergines, potatoes, green peppers, tomatoes, carrots, courgettes, onions cooked in the oven and topped with bechamel sauce	
<b>VEGETARIAN STUFFED AUBERGIN</b> 🍴	13.45
Aubergine stuffed with roasted vegetables and mushrooms, topped with tomato sauce & feta cheese	
<b>FALAFEL AND HALLOUMI</b> 🍴	13.95
Falafel wrapped with hummus	

## SALADS

<b>FETA CHEESE SALAD</b> 🍴	6.45
Feta cheese, cucumber, tomatoes and mixed olives drizzled with olive oil	
<b>EZME SALAD</b> 🍴	7.25
Finely chopped tomatoes, red onions and parsley with pomegranate molasses and olive oil dressing	
<b>SHEPHERD'S SALAD</b> 🍴	5.45
Diced tomatoes, cucumber, parsley, onions, sumac and olive oil	
<b>GREEN SALAD</b> 🍴	5.25
Lettuce, red onion, cucumber and mixed olives	
<b>CHICKEN SALAD</b>	10.45
Grilled chicken, lettuce, tomatoes, cucumber, carrot & red onion	

## SIDE DISHES

<b>RICE OR COUSCOUS</b>	3.45
<b>CHIPS</b>	3.45
<b>CREAMY MASHED POTATOES</b>	4.95
<b>YOGHURT</b>	3.45

## Kids Menu

<b>CHICKEN POPCORN &amp; RICE OR CHIPS</b>	7.95
<b>CHICKEN NUGGETS &amp; RICE OR CHIPS</b>	7.95
<b>FISH FINGERS &amp; CHIPS</b>	7.95
<b>CHICKEN BURGER &amp; CHIPS</b>	8.95

