



AGORA

BAR & LOUNGE

COCKTAILS 6.50

COSMOPOLITAN

VODKA, TRIPLE SEC, LIME & CRANBERRY JUICE

MIDORI SPLICE

COCONUT SYRUP, RUM, MIDORI MELON LIQUEUR
PINEAPPLE JUICE AND CREAM

LONG ISLAND ICE TEA

GIN, VODKA, RUM, TEQUILA, TRIPLE SEC, LEMON JUICE & COLA

DOLMEN TROPICANA

COCONUT & STRAWBERRY SYRUP, RUM, FRESH BANANA, PINEAPPLE JUICE AND CREAM

SEX ON THE BEACH

PEACH SCHNAPPS, VODKA, ORANGE & CRANBERRY JUICE

TEQUILA SUNRISE

TEQUILA, ORANGE JUICE & GRENADINE

DAIQUIRI

RUM, LIME & LEMON JUICE (ASK SERVER FOR YOUR FAVORIT FLAVOUR)

NEGRONI

CAMPARI, GIN, MARTINI, SODA

FROZEN MARGARITA

TEQUILA, TRIPLE SEC, LEMON JUICE
(ASK SERVER FOR YOUR FAVORIT FLAVOUR)

APEROL SPRITZ

APEROL, SPARKLING WINE & SODA

PEACH MASTER

JAGERMEISTER, PEACH SCHNAPPS, CRANBERRY JUICE

NON ALCOHOLIC COCKTAILS 4.80

CINDERELLA

APPLE JUICE , ORANGE JUICE, SWEET & SOUR WITH SODA

PINEAPPLE COOLER

PINEAPPLE , ORANGE & LEMON JUICES WITH SODA

GRAPEFRUIT BLAST

GRAPEFRUIT & ORANGE JUICE WITH LEMONADE

WINE SELECTION

WHITE WINE

HOUSE WHITE	4.00	
MEDINA CHARDONNAY	17.00	
ANTONIN BLANC	25.00	
GAVI DI GAVI	23.00	
GRECO DI TUFO	25.00	
SANCERRE	33.00	
CHABLIS	30.00	
CHENIN BLANC	5.00	20.00

RED WINE

HOUSE RED	4.00	
MEDINA GRENACHE	17.00	
CHEVAL FRANC	26.00	
CHIANTI BROLIO	28.00	
MONTEPULCIANO D'ABRUZZO	19.00	
BORDEAUX SUPRIEUR	6.00	20.00
PINOTAGE		20.00

ROSE WINE

HOUSE ROSE	4.00	
GRENACHE SYRAH 'ODYSESSE'	19.00	
WHITE ZINFANDEL	18.00	

SPARKLING WINES & CHAMPAGNE

PROSECCO	5.00	24.00
MOET ET CHANDON		80.00

SWEET WINE

MOSCATO D'ASTI	7.00	24.00
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SPECIALITY COFFEE 5.50

MALTESE

LOCAL PRICKLY PEAR LIQUEUR BLENDED WITH HOT COFFEE & CREAM

TEMPLE

GRAND MARINIER, TIA MARIA & DARK CREME DE CACAO WITH HOT COFFEE & CREAM

CAFE ROYAL

COGNAC, HOT COFFEE & CREAM COMBINED IN THIS LUXURIOUS TEMPTATION

CARIBBEAN

TIA MARIA WITH HOT COFFEE & CREAM

JAMAICAN

DARK RUM WITH HOT COFFEE & CREAM

IRISH

CLASSIC RECIPE COMBINING IRISH WHISKY, WITH HOT COFFEE & CREAM

BEVERAGE

SPIRITS

APERITIFS LIQUEURS	3.00
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AGED WHISKIES SINGLE MALTS V.S.O.P COGNACS	4.50
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BEVERAGES

MINERALS & JUICES	2.00
ICE TEA	2.00

STILL / SPARKLING WATER SMALL	2.75
LARGE	3.75

BEERS

DRAUGHT PINT	5.00
DRAUGHT HALF PINT	2.80

LOCAL BEER BTL CISK HOPLEAF	2.80
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BLUE LABEL 33CL	3.50
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FOREIGN BEER BTL HEINEKEN BUDWEISER BECKS	3.20
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GUINNESS 40CL CANS	5.20
CIDERS SWEET / DRY	5.00

ENERGY / ALCO POPS

BREEZERS, W.K.D RED BULL	5.00
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WINE BY THE GLASS

WHITE / RED / ROSE PROSECCO	4.00
	5.00

HOT BEVERAGES

ESPRESSO	2.00
BANANA CREME	3.20
HOT CHOCOLATE	2.50
CAFE MOCHA	3.20
CAPPUCCINO	2.00
TEA	2.00



AGORA

BAR & LOUNGE

SANDWICHES & BREADS

CRISP LOCAL BREAD ROAST BEEF RIB, RUCOLA POMMERY MUSTARD MAYO, CRISP ONION FLAKES	8.95	CLASSIC ROAST TURKEY CLUB SMOKED BACON, SHREDDED LEAVES, TOMATO, EGG AND MAYO WITH POTATO CRISPS	9.25
GRILLED PITA BREAD TANDOORI CHICKEN, LETTUCE, LIME CUCUMBER, SPRING ONION MANGO DRESSING WITH CRISPS	9.25	DELI BAGUETTE PARMA HAM, RUCOLA SALAD, WAFERED PARMESAN, ARTICHOKE AND ROAST GARLIC CHARDONNAY CREAM WITH POTATO CRISPS	8.95
HEALTHY VEGGIE POWER WRAP QUINOA, AVOCADO, SALAD LEAVES, FRESH CORIANDER, ROAST ALMONDS, SPRING ONIONS, LIME CUCUMBER AND GARDEN SALAD	9.25		

COLD SAVOURIES, SALADS & PLATTERS

FRENCH GOATS CHEESE SALAD GRILLED CROTTIN CHEESE, MIXED LEAVES, HONEY WALNUTS & FRESH TARRAGON DRESSING	8.95	DELI BOARD FOR 2 PERSONS GRILLED CROSTINI, SERRANO HAM, RUCCOLA, ARTICHOKE, PICKLES, BUFFALO MOZZARELLA, HOT SEARED CHORIZO, CHERRY TOMATOES AND PESTO DRESSING	17.50
TWO CHEESE & BASIL CAPRESE BUFFALO MOZZARELLA, RUCOLA SALAD, SLICED TOMATO, SHAVED PARMIGIANO & BASIL	9.50	AGORA FINE CHEESE PLATE FOR 2 PERSONS GOATS CHEESE IN HERB OIL, MATURE SCOTTISH TRUCKLE, CAMEMBERT, ROQUEFORT BLUE AND PARMIGIANO, WAFERED BREADS, ONION JAM AND RED WINE DIJON DRESSING	18.50

HOT SNACKS & SAVOURIES

CHEFS WELSH RAREBIT MATURE SCOTTISH CHEESE, BROWN ALE, MUSTARD AND SPICES BAKED ON CRISP GRILLED BAGUETTE, TOSSED LEAVES IN PORT DRESSING AND CRISPS	7.75	TRIPLE MINI BURGERS THREE GOURMET HOMEMADE BURGERS SERVED IN SAVOURY ONION BREAD MUSHROOM TARTUFO, MELTED FRENCH BRIE AND SMOKEY RED ONION COMPOTE SERVED WITH FRENCH FRIES	12.95
ORIENTAL SAVOURIES STEAMED DIM SUM, PORK ROLLS, CHICKEN AND BEEF STICKS WITH HOISIN AND CHILLI DIPS	13.50	SIDE DISHES FRENCH FRIES ROAST GARLIC FRIES TRUFFLE DRESSED FRIES GARLIC GRILLED PITA BREAD	2.50 2.50 2.80 2.50

DESSERTS & CAKES

DAILY SELECTION CAKES, MOUSSES & TORTES FROM OUR DISPLAY	4.75	CHOCOLIC MUG OUR LOBBY WARM TRIPLE CHOCOLATE & FUDGE GANACHE IN A MUG	4.95
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