

BREAKFAST

Organic locally sourced eggs from free range chickens grown with love by Ygea Farm

AVOCADO TOAST & EGGS 12

smashed avocado, sourdough bread, two poached eggs, homemade chilli oil

AGORA'S OMELETTE 11

three egg omelette, cheese, confit tomatoes, sourdough bread

ÇILBIR & ZA'ATAR TOAST 12

rich greek yoghurt, two poached eggs, warm paprika butter, chives, za'atar sourdough bread

EGGS BENEDICT 13

toasted homemade English muffin, crispy pancetta, two poached eggs, hollandaise, chives, shichimi togarashi

AGORA'S EGGS ROYALE 14

toasted homemade English muffin, smoked Danish trout, two poached eggs, hollandaise, chives

AGORA'S BREAKFAST 14

two eggs any style, local mushrooms, pancetta, bratwurst sausages, confit tomatoes, sourdough bread

SHAKSHUKA 12

two poached eggs, spicy tomato sauce, cumin, paprika, chili, sourdough bread

SMASHED AVO ON RYE 9

smashed avocado, toasted rye bread, shichimi togarashi

PORRIDGE 9

bio jumbo oats, oat milk, almonds, cacao nibs, dried mulberries, banana, berries, bio maple syrup

RICOTTA PANCAKES 14

fluffy ricotta pancakes, homemade honeycomb butter, banana, seasonal berries, bio maple syrup

COCKTAILS & BUBBLES glass/bottle

CORTE GIARA PROSECCO 12/55

HENRIOT BRUT CHAMPAGNE 26/110

Mimosa 10
fresh orange juice, Prosecco

Garibaldi 7
Campari, fresh orange juice

Bloody Mary 11
San Marzano tomato juice, Tito's' vodka, black pepper, Tabasco, pickled pepper

FRESH JUICES

The OJ 4
freshly squeezed orange juice

Fresh Pepper 4.5
red bell pepper, lemon, apple

Green Juice 4.5
spinach, cucumber, pineapple

Ginger Shot 3
apple, ginger

NOVÉL

EACH DISH IS SERVED WHEN READY

Our prices are in Euro and include all applicable taxes. We only accept Credit Card as a payment method. Please ask staff about any allergens.