

A romantic dinner setting featuring two lit candles in ornate holders, a large vase of orange and pink flowers, and a hanging gold tassel. The background is a dark, textured wall.

THE AGORA HOTEL

SMALL
LUXURY
HOTELS
OF THE WORLD™

PRIVATE DINING


MICHELIN
2025

THE AGORA HOTEL

Agora is an intimate luxury boutique hotel. Our vision comes to life through the design, the ambience, and the guest experience.

We have passionately designed our space so that each guest experiences it in their own way, The Agora Way.





THE AGORA HOTEL

PRIVATE DINING

The Agora invites you to experience private dining at its finest. Whether it's an intimate dinner or a celebratory gathering, We offer the perfect balance of discretion and grandeur.

Our menus celebrate the flavours of Mediterranean cuisine, made with high-quality ingredients and a commitment to excellence.

Thoughtfully prepared dishes are complemented by classic cocktails, curated wine list, and delicious desserts.

Our team is dedicated to curating a seamless, personalised evening where every detail reflects your vision.

*Additional charges may apply. An 8% discretionary service charge is included in all private event bills.

THE AGORA HOTEL

Sample Menu

PRIVATE DINING

STARTERS

SOURDOUGH
Olive oil, butter with herbs

KALE & PARM
Baby kale, aged Parmigiano Reggiano, avocado, pomegranate

BEEF CARPACCIO
Truffle aioli, pickled shallots, celery leaves, chervil, and mustard seeds

ARTICHOKE CONFIT
with lemon and parmesan

VITELLO TONNATO
Celery leaves, pickles, and pepper

MAIN

RIB EYE
Bearnaise, baby carrots, and jus

CAULIFLOWER STEAK
Artichoke purée, crisp chickpeas

WILD BOAR PAPPARDELLE
Parmesan foam, sage, and hazelnut

DUCK FILLET
with quince purée, confit potatoes, and jus

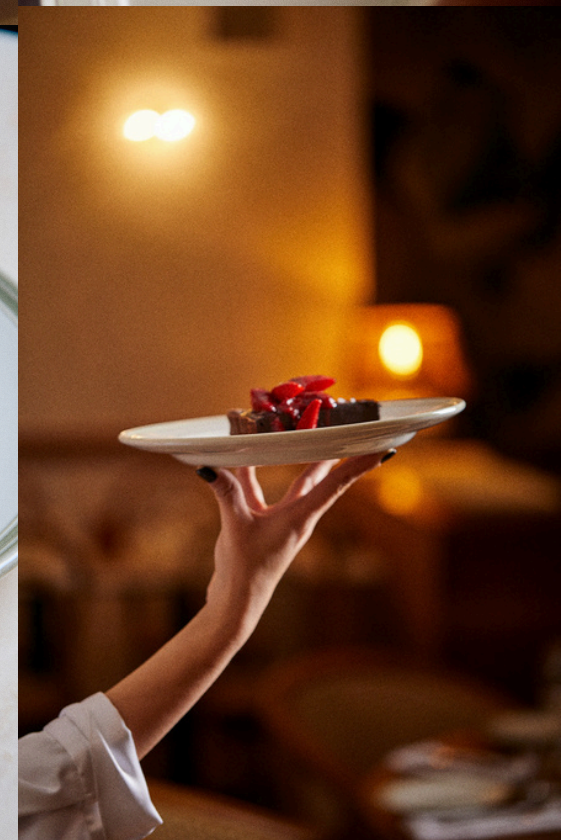
LOBSTER RAVIOLI
Kaffir lime, tarragon and lime oil, and bisque

DESSERT

TRES LECHES
Latin American milk sponge cake with cream and cinnamon

NOVÉL

Menu, beverage, bar, and service customisations or enhancements at The Agora Hotel are available upon request. Additional charges may apply. Items are seasonal and subject to change.





THE AGORA HOTEL FROM THE BAR

The Bar offers a thoughtfully curated beverage menu, featuring classic cocktails hand-crafted with precision and artistry.

Our extensive wine list showcases a selection from renowned wine regions across the globe, with a special emphasis on France and Italy.

Our team is here to assist you in choosing the perfect selection to suit your occasion.

THE AGORA HOTEL

Sample Menu

AGORA CLASSICS

ESPRESSO MARTINI
Vodka, espresso, coffee liqueur

NEGRONI
Gin, vermouth, Campari

PIKANTIKO
Tequila, lime, agave, chilli, coriander

WHISKEY SOUR
Bourbon whiskey, lemon, bitters, demerara syrup, aquafaba

BASIL SMASH
Gin, lemon, agave, basil

OLD FASHIONED
Rye whiskey, demerara syrup, bitters

PORNSTAR MARTINI
Vanilla infused vodka, passion fruit purée, lime juice, vanilla syrup, Prosecco

AMARETTO SOUR
Amaretto, lemon, bitters, aquafaba

NON-ALCOHOLIC

VIRGIN BASIL SMASH
Gin 0%, lemon, agave, basil

ALFRESCO
Cucumber, lime, simple syrup, soda water

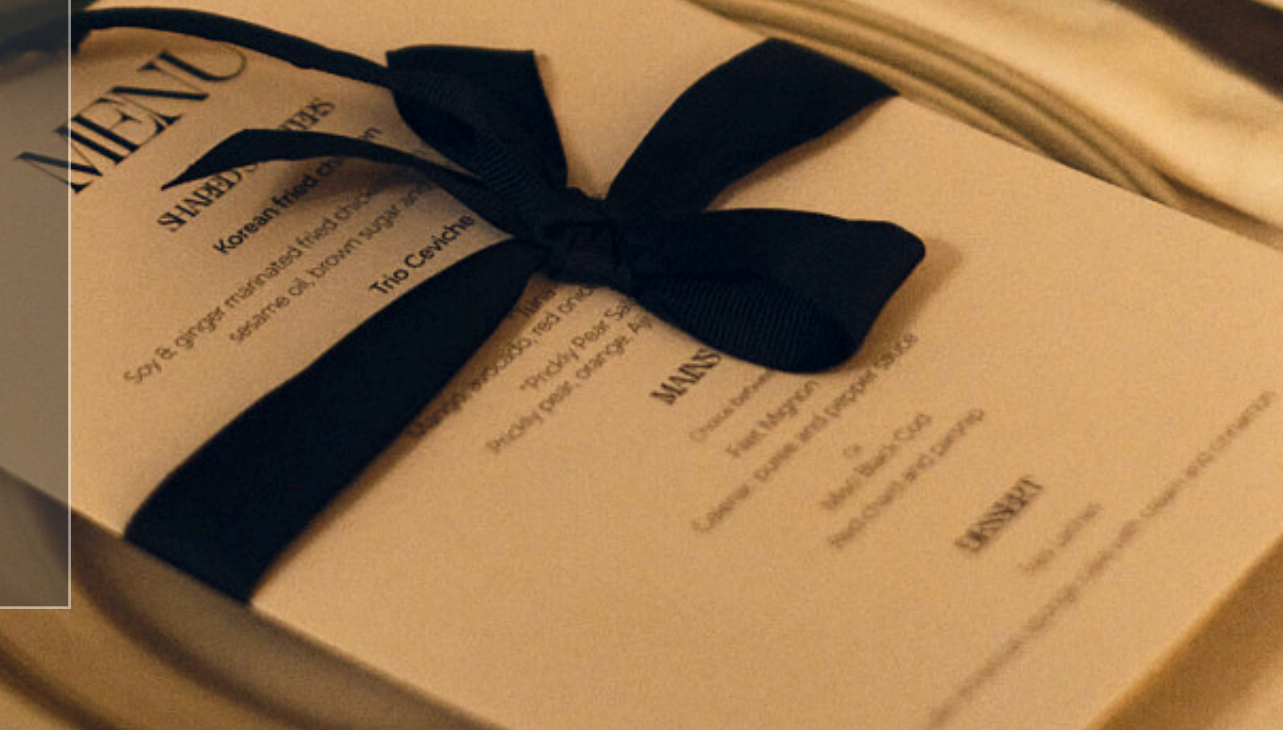
NOVÉL

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THE AGORA HOTEL FINISHING TOUCHES

The Agora team will work closely with you to shape a dining experience that feels effortlessly personal. From bespoke menus and personalised place cards to curated playlists and elegantly styled table décor, every element is tailored to your taste.

*Additional charges may apply.





THE AGORA HOTEL PRIVATE DINING

The Agora is ready to welcome
you. We look forward to
hosting your next private
dining experience.

PLEASE CONTACT

+357 24 726000
stay@theagorahotel.com

THE AGORA HOTEL

ADDITIONAL MENUS



Reception Menu

PRIVATE DINING

RECEPTION MENU (STANDING)

AVOCADO
Rye bread and horseradish relish

VEGETABLE CRUDITÉS
Served with spicy hummus

BURGER SLIDERS
Homemade potato bun, cheddar, burger sauce, pickled cucumber

LATKES
Smoked salmon, horseradish, sour cream

PASTRAMI & GRUYÈRE
Sourdough and onion marmalade

CHOCOLATE CRAQUELIN
with vanilla cream

SEASONAL FRUITS

OPTIONAL EXTRAS

OYSTERS
est. €5 per piece (based on availability and seasonal price)

CAVIAR
est. €15 per person (based on availability and seasonal price)

NOVÉL

Sample Menu 2

PRIVATE DINING

STARTERS

SOURDOUGH
Olive oil, butter with herbs

BURRATA
Heirloom marinated tomatoes, capers, onions, and cashews

CEVICHE
Sea bream ceviche with leche de tigre

SMOKED DUCK
Baby arugula, berries relish

SALMON TARTARE
Mango gazpacho, avocado mousse

MAIN

CHICKEN PAILLARD
with crisp salad

AUBERGINE MILANESE
Spicy hummus, chimichurri with chickpeas

CACIO E PEPE
Linguini, pecorino romano, aged Parmigiano Reggiano, pepper, and truffles

FILET MIGNON STEAK
Pepper sauce, béarnaise sauce, and broccolini

WILD SEA BASS
Asparagus, shimeji mushrooms, and beurre blanc sauce

DESSERT

LEMON TART
Sable, white chocolate ganache, and pistachios

NOVÉL

THE AGORA HOTEL

Sample Menu 3

PRIVATE DINING

STARTERS

SOURDOUGH
Olive oil, butter with herbs

CHÈVRE CHAUD
Mixed leaves, tomatoes, walnuts, and roasted baby beetroots

BEEF TARTARE
Pecorino flan, pickled shallots, celery leaves, chervil, and mustard seeds

FOIE GRAS
Quince marmalade, halloumi mornay sauce, hazelnut, geranium, and jus

JAMÓN IBERICO
with assorted pickles

MAIN

RIB EYE
Béarnaise, baby carrots, and jus

CELERIAC STEAK
Confit potatoes, crispy greens, quince purée, vegetable jus

LOBSTER PASTA
Homemade linguine, kaffir lime, cherry tomatoes, and bisque

LAMB LOIN
Smoked aubergine, tomato ragu, and sage jus

DOVER SOLE
Meunière sauce, salicornia, roasted almonds, and crisp capers

DESSERT

CHOCOLATE MOUSSE 70%
Hazelnut sponge base and red berries

NOVÉL



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READY TO HOST YOUR NEXT PRIVATE DINING EXPERIENCE?

Contact Us:

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