



FINE GREEK SEAFOOD

MENU “A”

\$45pp

(plus tax, gratuity & beverage)

FIRST COURSE

SERVED FAMILY STYLE

Greek Spreads ~ an assortment of :Tzatziki, Ktipiti, Hummus, Skordalia & Melitzanosalata

Tomato Salad ~ the authentic Greek salad, prepared with vine-ripe tomatoes.

Calamari ~ Rings of fresh and tender calamari, lightly fried in fresh oil.

MAIN COURSE

CHOICE OF:

Branzini ~ Greece; lean white, mild moist tender flakes

Salmon ~ grilled with extra virgin olive oil & lemon

Chicken Kebab ~ skewered marinated chicken breast with tomato, peppers & onions

Lamb Sticks ~ marinated leg of lamb, Mediterranean spices

**All main courses will be served with platters of our seasonal selection of vegetables*

DESSERT

SERVED FAMILY STYLE

Baklava ~ layered phyllo with almonds, walnuts and honey

Galactobourek ~ Milk farina custard wrapped in phyllo with cinnamon

Fresh Fruit Platter ~ selection of the season's best fruit

agora-taverna.com

70-09 AUSTIN STREET | FOREST HILLS, NY 11735 | (718) 793-7300 | INFO@AGORA-TAVERNA.COM



FINE GREEK SEAFOOD

MENU “B”

\$55pp

(plus tax, gratuity & beverage)

FIRST COURSE

SERVED FAMILY STYLE

Greek Spreads ~ an assortment of :Tzatziki, Ktipiti, Hummus, Skordalia & Melitzanosalata

Tomato Salad ~ the authentic Greek salad, prepared with vine-ripe tomatoes.

Loukaniko ~ grilled homemade Greek sausage with orange zest & spices

Calamari ~ Rings of fresh and tender calamari, lightly fried in fresh oil.

MAIN COURSE

CHOICE OF:

Branzini ~ Greece; lean white, mild moist tender flakes

Crab Cake ~ 95% jumbo lump crab meat, field greens and peppers

Chicken Kebab ~ skewered marinated chicken breast with tomato, peppers & onions

Brizola ~ 18 oz NY shell steak

**All main courses will be served with platters of our seasonal selection of vegetables*

DESSERT

SERVED FAMILY STYLE

Chocolatina ~ warm chocolate soufflé, walnuts & vanilla ice cream

Galactoboureko ~ Milk farina custard wrapped in phyllo with cinnamon

Fresh Fruit Platter ~ selection of the season's best fruit

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FINE GREEK SEAFOOD

MENU "C"

\$65pp

(plus tax, gratuity & beverage)

FIRST COURSE

SERVED FAMILY STYLE

Greek Spreads ~ an assortment of :Tzatziki, Ktipiti, Hummus, Skordalia & Melitzanosalata

Tomato Salad ~ the authentic Greek salad, prepared with vine-ripe tomatoes.

Loukaniko ~ grilled homemade Greek sausage with orange zest & spices

Calamari ~ Rings of fresh and tender calamari, lightly fried in fresh oil.

MAIN COURSE

CHOICE OF:

Branzini ~ Greece; lean white, mild moist tender flakes

Shrimp ~ charcoal broiled, extra virgin olive oil & lemon

Chicken Kebab ~ skewered marinated chicken breast with tomato, peppers & onions

Salmon ~ grilled with extra virgin olive oil & lemon

Lamb Chops ~ New Zealand; French-cut, grilled

**All main courses will be served with platters of our seasonal selection of vegetables*

DESSERT

SERVED FAMILY STYLE

Baklava ~ layered phyllo with almonds, walnuts and honey

Yogurt w/ honey ~ yogurt with Greek thyme honey and almonds

Fresh Fruit Platter ~ selection of the season's best fruit

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