



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

HOMEMADE SOURDOUGH
Extra virgin olive oil, herb butter

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

MAIN

RIB EYE
Bearnaise, baby carrots, and jus

CAULIFLOWER STEAK
Artichoke purée, crisp chickpeas

WILD BOAR PAPPARDELLE
Parmesan foam, sage, hazelnut

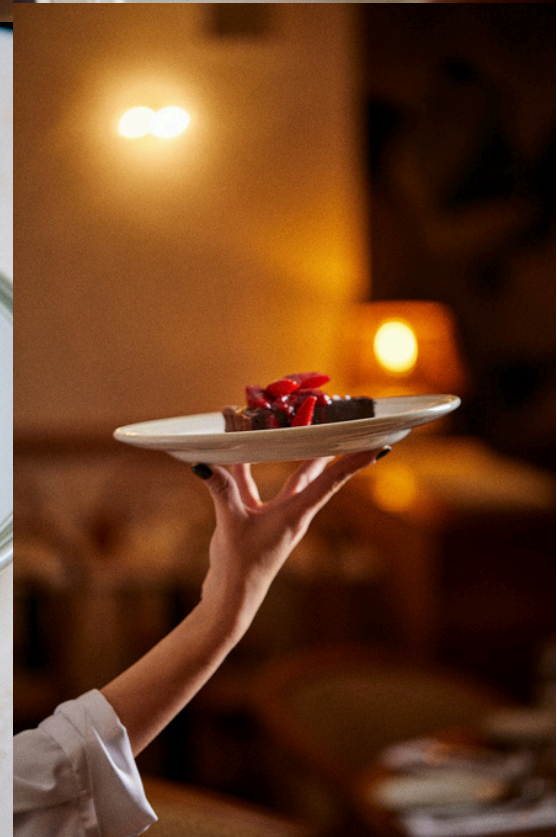
DUCK FILLET
with quince purée, confit potatoes, and jus

LOBSTER RAVIOLI
Homemade ravioli, lobster bisque, herb oil

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

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 OPEN BAR PACKAGE

Enjoy our open bar package at €15 per person, per hour, including all non-premium spirits, cocktails, mocktails, beer, soft drinks, and water. Wine is priced separately.

A minimum booking of three hours applies.

*Additional charges may apply.

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

CANAPÉS

**served for a maximum of 2 hours*

ARANCINI
with truffle

TUNA TARTARE TACO
with wasabi

LATKES
Smoked salmon, Horseradish, sour cream

MUSHROOM DUXELLE
with chilli onion chutney

OPTIONAL EXTRAS

MINI BURGERS
Potato bun, pickles, homemade sauce
+ €5 per person

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

CAVIAR & BLINI
Based on availability and seasonal market price

CHAMPAGNE
+ €30 per person

NOVÉL

Sample Menu 2

PRIVATE DINING

MADE FOR SHARING

STARTERS

HOMEMADE SOURDOUGH
Extra virgin olive oil, herb butter

BEET CURED SALMON GRAVLAX
Dill crème fraîche, citrus dust, pickled shallot

BURRATA
Local marinated tomatoes, crushed pistachios, basil, basil pesto, chive oil

BEEF TARTARE
Filet Mignon beef, Pecorino flan, mustard seeds, celery,
toasted sourdough

MAIN

LOBSTER RAVIOLI
Homemade ravioli, lobster bisque, herb oil

AUBERGINE MILANESE
with beetroot hummus

RED SNAPPER
Meunière sauce, salicornia, shimeji mushrooms, fried capers,
roasted almonds

RIBEYE
Aberdeen beef, florina pepper, béarnaise sauce, jus

SIDES

KALE & PARM
DAPHINOISE POTATOES

DESSERT

LEMON TART
Sable, white chocolate ganache, and pistachios

TRIPLE CHOCOLATE MILLE-FEUILLE
Crisp chocolate puff pastry, 3x Valrhona whipped chocolate
ganache (white, milk & dark), orange gel

NOVÉL

THE AGORA HOTEL

Sample Menu 3

PRIVATE DINING INDIVIDUAL DISHES

HOMEMADE SOURDOUGH
Extra virgin olive oil, herb butter

AMUSE BOUCHE
Oyster with champagne gel, lemon crème fraîche,
Oscietra caviar, chive oil

STARTER
Seared langoustine with pickled fennel,
green apple rémoulade

PRIMI
Confit artichoke with lemon Parmesan sauce, roasted hazelnuts

SECONDI
Wild mushroom & black garlic tortellini, parmesan broth, truffle

MAIN OPTION - MEAT
Beef Rossini, seared foie gras, truffle potato mousseline,
glazed baby carrots

MAIN OPTION - FISH
Sea bass en croûte, lobster bisque, seared spinach,
Oscietra caviar

NOVÉL





READY TO HOST YOUR NEXT PRIVATE DINING EXPERIENCE?

Contact Us:

Tel: +357 24726000

Email: events@theagorahotel.com

Address: 25 Timiou Stavrou, Pano Lefkara, 7700



MICHELIN
2025