

AGORA

ΕΛΛΗΝΙΚΗ ΑΓΟΡΑ

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CATERING MENU

BREAKFAST

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Yaurti- House-made Greek yogurt parfaits with seasonal compote

Fruit platter - seasonal fruit

Granola - baked oats, walnuts, almonds, cinnamon, ginger

Omeletta - potato, ham, cheese, and tomato (meat and vegetable option available)

Greek Breakfast Strata , savoury greek bread pudding (meat and vegetable option available)

Koulouri – sesame/sea salt

Tsoureki Bread Pudding (sweet bread pudding with dates and walnuts)

House made preserves, (made with fruit at the peak of its season)

Bougatsa – rosewater custard & seasonal fruit compote, phyllo

Paximadia – double-baked, lemon and clove, evvo, cookies

LUNCH & DINNER

Sandwiches + Salads

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SANDWICHES *(cold)*

Made on House-Made Greek Bread

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Roasted chicken – feta garlic aioli, oven dried tomatoes, pea shoots, pickled onions

Roasted leg of lamb – tzatziki, tomato, onion, oregano, latholemono

Grilled vegetable – eggplant, zucchini, roasted peppers,

Lounza – cured pork, pickled onion, mustard seed, kopanisti

SALATES

Made fresh daily

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Horiatiki – tomatoes, kalamata, red onion, feta, cucumber, oregano

Green Bean salad – pistachio, shallots, musto vinaigrette

Potato salad – feta garlic aioli and Santorini capers, dill

Mushroom – zucchini, bulgur, dill

Kounoupidi - cauliflower, squash, kale, tahini, pumpkin seeds, pomegranate

Greek Cobb - romaine, radicchio, sheeps milk feta cheese, hard boiled egg, cherry tomato, cucumber, pulled chicken, kalamata olive, dill

Prassini Salata-(curly endive, pea shoots, radicchio, arugula)

SIDES

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Briam – stewed zucchini, eggplant, onion, garlic, tomato

Horta – dandelion, garlic, lemon

Patates- Lemon Roasted Potatoes

Lahanika- Crudite platter, (heirloom carrots, blanched green beans, blanched fingerling potatoes, cherry tomatoes, fennel, blanched asparagus, radish)

PEIRNELLI

Greek boat-shaped pizza

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Potato - caramelized onion, chilli, sheep's milk cheese

Lamb - sausage, sheep's milk cheese

Ham - egg, sheep's milk cheese

MEZE + DIPS

Made in house daily

DIPS

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Kopanisti – feta, red pepper, ricotta, chilli,

Tzatziki – greek yogurt, fennel, garlic, evoo

Melitzanosalata – eggplant, garlic, walnuts, parsley

Taramosalata – carp roe, potato, white onion, evoo

MEZE

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Pickled Octopus – vinegar, spices, herbs, chilli, evoo

Toursi – pickled carrots, cabbage, fennel

Marinated Feta – thyme, oregano, evoo

MAIN

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Oven Roasted Chicken- lemon, garlic, oregano

Kalamakia- chicken sticks/ Pork sticks

Moussaka - ground beef, potato, zucchini, eggplant, bechamel

Pastitsio - mushroom, Zucchini, pasta, bechamel

PASTRY

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Baklava – spiced walnuts and pistachios, honey, pistachio crumble, phyllo

Soft Serve Tahini Caramel - Frozen Greek Yogurt, tahini caramel sauce, crumbled halva

Halva -sesame fudge, plain / chocolate / freeze-dried raspberry / walnut maple syrup

Kourambiethes - greek almond shortbread

Ekmek Kataifi – honey-soaked kataifi pastry, white chocolate cream, vanilla yogurt

Selection of cookies

Baklava nuts