

AHGORA

MEDITERRANEAN *Restaurant*

DINNER MENU

AHGORA

MEDITERRANEAN *Restaurant*

MEZZE & SMALL PLATES

Citrus Marinated Olives orange zest, garlic, oregano, (gf, vg)	9
Warm Pita & House Dips choice of tarama, tzatziki or hummus, (gf option available)	12
Smashed Eggplant & Warm Pita red onion, parsley, lemon, olive oil, (v)	14
House-Made Falafel hummus, pickled cucumbers, (gf, vg)	19
Grilled Halloumi House made lemon jam, honey, (gf, v)	22
Mezze Plate tarama, tzatziki, hummus, olives, pita bread, (gf option available)	32
Pan – Seared Prawns Sweet corn puree, confit tomato, feta, (gf)	29
Pumkin & Halloumi Keftedes saffron yoghurt, fresh herbs, (gf, v)	14
House Smoked Salmon Croquettes silky lemon aioli, herbs, salad, capers, (gf)	16
Roasted Beetroot & Meredith Fetta fresh herbs, aged balsamic, walnuts, (gf, v)	16
Crispy Potatoes & Smoked Paprika Aioli	14

TO SHARE

Baked Eggplant tomato, cashew cheese, herbs, sweet potato crisp, (gf, vg)	28
Spanakopita Pie spinach, leek, feta, filo pastry, (v)	28
Beef Kofta tomato sugo, feta, olives, add warm pita \$6	30

PASTA

Prawn Linguine prawns, tomato, chilli, light cream	34
Ricotta Gnocchi pumpkin puree, toasted pepitas, parmesan, (v)	32
Halloumi Ravioli brown butter, sage, lemon jam, walnuts, sultanas, (v)	36

MAIN PLATES

John Dory Fillet cauliflower puree, braised fennel, confit tomato, caper berries	38
Beef Brisket Moussaka slow braised beef, eggplant, tomato, potato, bechamel, (gf)	42
Confit Octopus crispy potatoes, roasted peppers, garlic yoghurt, ajvar herbs	38
Slow Roasted Lamb Shoulder miso eggplant, roasted cauliflower, tzatziki, (gf)	44

SIDES

Grilled Pita Bread	6
Steamed Greens lemon, olive oil, oregano, (gf, vg)	12
Roasted Potatoes garlic dip, (gf, vg)	10
Red Cabbage Salad mint, green apple, red capsicum, (gf, vg)	19
Roasted cauliflower tahini, lemon, shallot, pepitas, (gf, vg)	22
Greek salad feta, cucumber, tomato, capsicum, olives, (gf, v)	22
Beetroot salad beetroot, walnuts, feta, green leaves, (gf, v)	24

SIDES

Grilled Pita Bread	6
Steamed Greens lemon, olive oil, oregano, (gf, vg)	12
Roasted Potatoes garlic dip, (gf, vg)	10
Red Cabbage Salad mint, green apple, red capsicum, (gf, vg)	19
Roasted cauliflower tahini, lemon, shallot, pepitas, (gf, vg)	22
Greek salad feta, cucumber, tomato, capsicum, olives, (gf, v)	22
Beetroot salad beetroot, walnuts, feta, green leaves, (gf, v)	24

DINNER SHARE MENU

\$59pp min 2ppl

A selection of Mediterranean favourites designed for sharing

MEZZE

Citrus marinated olives
Warm pita & house dips
House-made falafel
Zucchini & fetta fritters

TO SHARE

Beef kofta
Spanakopita pie

SIDES

Village salad
Rosemary roasted potatoes

DESSERT

Baklava Crumble

With every banquet we are happy to accommodate dietary preferences by adjusting or swapping main dishes where possible.

CHEF'S MEDITERRANEAN BANQUETTE

\$69pp min 2ppl

A selection of Mediterranean favourites designed for sharing

MEZZE

Citrus marinated olives
Warm pita & house dips
House – made falafel
Pan – Seared Prawns

FROM THE KITCHEN

John Dory Fillet
Beef Brisket Moussaka

SIDES

Red cabbage salad
Rosemary roasted potatoes

DESSERT

Chef's selection of dessert

with every banquet we are happy to accommodate dietary preferences by adjusting or swapping main dishes where possible

CHEF'S MEDITERRANEAN BANQUETTE

\$75pp min 2ppl

MEZZE

Citrus marinated olives
Warm pita & house dips
House made falafel & tahini yoghurt
Pumpkin & Halloumi keftedes

MAIN DISHES

Confit Octopus
Slow roasted lamb shoulder

SIDES

Red cabbage salad
Rosemary roasted potato

DESSERT

Chef's selection of dessert

with every banquet we are happy to accommodate dietary preferences by adjusting or swapping main dishes where possible

PREMIUM MEDITERRANEAN FEAST

\$89 min 2ppl

A premium banquet showcasing seafood, handmade pasta and slowcooked specialties.

MEZZE

Citrus marinated olives
Warm pita & house dips
Grilled haloumi
Pumpkin & haloumi keftedes
Pan – Seared Prawns

MAIN DISHES

Halloumi Ravioli
Braised Octopus
Slow roasted lamb shoulder

SIDES

Greek salad
Rosemary roasted potatoes

DESSERT

Chef's selection of dessert

With every banquet we are happy to accommodate dietary preferences by adjusting or swapping main dishes where possible.

DESSERTS

Orange & Poppy Seeds Cake with seasonal sorbet	16
Tiramisu Parfait mascarpone, espresso, liquor, ladyfingers, fresh fruit	19
Lemon Curd Strudel with vanilla gelato, fresh seasonal fruit	22
Homemade baklava with vanilla bean ice cream, fruit	22
Dark Chocolate Volcano Cake with sour cherry compote and sorbet, please allow 15-20min preparation time	24
Affogato al Caffè hazelnut liquor, espresso, vanilla gelato	19

SWEET DIGESTIVE

Rubus Idaeus 12

aromatic raspberry liquor, served chilled or over ice

Limoncello 12

sweet, citrusy scent with touch of honey

Pistachio Liquor 10

rich and nutty pistachio, with a smooth creamy finish

Salted Caramel Liquor 10

silky caramel, with a touch of sea salt

Hazelnut Liquor 10

classic roasted hazelnut, with warm vanilla note, served chilled or over ice

House – made Cherry Port 9

COCKTAILS AND SPRITZ

AHGORA TROPICAL TWIST

rum, Cointreau, coconut sirup, lime, orange and pineapple juices

18

MOJITO

rum, mint, lime, simple sirup, soda water

18

STRAWBERRY MOJITO

rum, mint, strawberries, simple sirup, soda water

20

APEROL SPRITZ

Aperol, prosecco, soda water

18

HUGO SPPRITZ

elderflower sirup, prosecco, soda water

16

LIMONCELLO SPRITZ

limoncello, prosecco, soda water

20

CUCUMBER BLISS

gin, cucumber, lime juice, tonic water

20

ROSE GIN FIZZ

gin, rose sirup, soda water

17

RED SANGRIA

red wine, liquor 43, Cointreau, fruits

16

MARGARITA

tequila, lime juice, Cointreau, simple sirup

19

LYCHEE MARTINI

vodka, lime juice, lychee liquor, simple sirup

19

MARTINI

gin based / vodka based / dirty

18

ESPRESSO MARTINI

vodka, Kahlua, espresso, simple sirup

19

PASSIONFRUIT CAIPIROSKA

vodka, lime juice, passionfruit sirup, Cointreau

19

NEGRONI

gin, Campari, rosso vermouth

20

OLD FASHIONED

whiskey, simple sirup, bitters

19

LONG ISLAND ICED TEA

rum, gin, vodka, tequila, Cointreau, lemon juice, coke

20

CZE 12

BEER

Tap Beer

schooner / pint

CZE

11 / 14

Mythos Hellenic Lager

GRE

11

Mamos Pilsner

GRE

11

Corona Lager	MEX		11
Peroni	ITA		
Bakalar Non – alco Lager	CZE		10
Bilpin Apple Cider	AUS		12

SPARKLING WINE & CHAMPAGNE

Bandini Prosecco Veneto	ITA	gl	btl	15	75
fresh fruity notes of peach and green apple, with secondary aromas of citrus					
Champagne Taittinger Brut Prestige Champagne	FR				135
presents flavours of fresh fruit and honey, Chardonnay (40%) Pinot Noir (60%)					

ROSE

Rameau d'or Petit Amour Provence FRA 2024		gl	btl	15	79
notes of strawberry, rose petals and white flower, Grenache / Syrah					
The Pawn El Desperado Adelaide Hills SA 2025				13	65
with floral lifts and fresh strawberries, palate offers layers of rose petal and Turkish delight					

WHITE WINES

Aquilani Pinot Grigio Organic Veneto ITA 2024		gl	btl	13	65
strong yellow straw colour, intense notes of acacia flowers					
Tai Tira Marlborough Sauvignon Blanc NZ 2025				13	65
citrus and tropical fruit flavours underpinned, with gentle sweet herbal notes					
In Dreams Chardonnay Yarra Valley VIC 2024				15	79
creamy and aromatic showcases jasmine and citrus flavours					
Retsina, Malamatina GRE 500ml				13	45
sweet pine, rosemary, thyme aromas and a strain of lemon					
Frogmore Creek Chardonnay Coal River TAS 2024					89
fresh white peaches and citrus flavours complemented by toast oak aromas					
Dead Man Walking Riesling Clare Valley SA 2025				12	60
bright lime zest, fresh green apple and jasmine with a dry finish					
Kir-Yianni Paranga GRE 2024				14	70
aromas of green fruit and citrus, paired peach and the floral notes					
Monte Tondo Mito Soave ITA 2024				13	65
light and fresh, sings of ripe citrus, fleshy pear, pineapple and fresh white flowers					
Tar & Roses Pinot Gris / Grigio VIC 2025				14	70
signature pale blush / rose gold hue, with notes of nashi pear, white nectarine, citrus and baking spice					

RED WINES

ALa Boca Malbec Uco Valley ARG 2024		gl	btl	14	69
full-bodied red wine with notes of blackberry, blue fruits, and ripe plums					
Sticks Pinot Noir Yarra Valley VIC 2024				15	75
dark cherry, plum, and spice flavours sweet black fruits and savory oak					
Nanny Goat Pinot Noir Central Otago NZ 2024					89
juicy palate wild berries, red cherry, and plum flavours toasted spices and floral notes					
Yangarra 'Circle' Shiraz McLaren Vale SA 2024				14	69
fresh, vibrant, and medium-bodied wine offers lively fruit, spice					
Whistler Shiver Shiraz Barossa Valley SA 2022					80
bold aromas of ripe blackberries and plums, with hints of dark chocolate and subtle notes of pepper					
Kir-Yianni Paranga GRE 2023				14	70
aroma of dark berries, plums, and spices, Merlot / Syrah					

Poggio Anima Chianti ITA 2024 rich with notes of ripe red fruit and light toasty notes	14	70
Coeur des Sages Beaujolais FRA 2023 aromas of strawberry, raspberry, cherry, silky texture with earthy notes		85
reminiscent of ripe red fruits, such as cherry, plum and blackberry, Delicate freshness and softness, fruity		
Mountadam Eden Valley Cab Sauv SA 2022 showing lovely florals of violets and dark brambly fruits, pallet of fine supple tannins.	14	70

HOMEMADE LEMONADES

Strawberry – rose lemonade orange, mint, strawberry, rose sirup, soda		9
Ginger lemonade lemon, ginger, mint, soda		9
Cherry sour lemonade cherry, mint, lemon, soda		9
Passionfruit lemonade mint, lime, passionfruit, soda		9
Elderflower lemonade lemon, mint, soda		9
Raspberry lemonade raspberry, mint, lemon, soda		9

NON-ALCOHOL

Soft drinks coke, coke zero, lemonade		7
Lemon, lime & bitters		9
Virgin mojito soda, lemonade, mint, lime, simple sirup		14
Lychee Virgin Mojito lychee, lime juice, mint, soda water		14
Vinea fizzy white muscat cider		12

Thank you for choosing Ahgora restaurant

Group Bookings capacity 10 – 30 guests

You must choose from one of our set menu options for your meal

1.9% surcharge eftpos/ credit transaction, does not apply to cash

5% surcharge for group of 9 guests and above applies

10% surcharge for public holidays applies

Thank you for understanding

172. St. Johns road, Glebe - 2037 Sydney
ahgoraglebe.com.au
 0451 597 846 | info@ahgoraglebe.com.au

AHGORA
 MEDITERRANEAN *Restaurant*