

TO EAT

AGORA

EN

Eat, drink and live...
Yes, live in the moment
because life is NOW.

We venture on a welcoming and lively space, while focusing on providing a differentiating experience to our customer, from lots of laughs and food prepared with passion, it also focuses on practices that can ensure the survival of natural resources.

We give preference to local and national products from our suppliers, purchasing organic products as much as possible, and ingredients that match seasonality, respecting the product as much as possible, with zero waste.

Not being too radical, we can also use international products. Since we are a single land, and it is admirable to live a little of other cultures, which are as or more fascinating than ours.

Our menu reflects this, dishes inspired by food from southern Europe and oriental food, always with a base and touch of Portuguese cuisine.

BRUNCH

AGORA
BRUNCH, RESTAURANT & BAR

ALL DAY FOOD until 4pm

Biscoff overnights oats VG, (GF without biscoff), DF 6.5
Chocolate, cocoa nibs, strawberries, blueberry, vegan skyr yoghurt, biscoff crumble

Pancakes N 9
Oat flour and banana, w/blueberries, almonds, honey, yoghurt and cinnamon

Avocado and cottage cheese toast 8.5
w/ peaches, chilli flakes, honey, dill, sesame seeds. Fruit depending on season

Add kimchi salmon +4.5 or Bacon +3

English breakfast DF 14
Sourdough toast, 2 fried eggs, bacon, asparagus, mushrooms, baked beans, roasted tomato

Irreverent eggs DF 13.5
Sourdough toast with truffle scrambled eggs, spinach and tomato salad, pickled onion and parmesan

Kimchi salmon N, DF 15
Kimchi Salmon, tzatziki, cucumber, poached egg, dukkah, with spinach, avocado, soya sauce and toast

Roasted vegetables focaccia VG, DF 10.5
Roasted vegetables on coffee grounds and thyme, vegan yoghurt and lemon

Easy going and kids
Eggs on sourdough toast (scrambled, fried or poached) with salad 7.5
Chevre cheese toast, honey and rosemary 7
Banana and honey pancakes GF 6.5
Cinnamon roll 2.6

THESE GO WELL WITH

Pink Yuzu Mimosa
5.7

Ocean Gin Fizz
8.5

Bubbly Iced Coffee
7.5

Bloody Mary
11

ADD YOUR EXTRAS

Kimchi cured salmon
4.5

Bacon
3

Mushrooms
3

Avocado
3

Roasted tomatoes
2.5

2 Eggs
2.5

DESSERTS & BOWLS without added sugar

Seasonal fruit, with lime and mint VG, GF, DF 5.9

Matcha chia pudding, with banana VG, GF, DF 6
Kiwi and sliced coconut

Fudge with chocolate and Port wine N, DF, GF, VG 4
by Carolina Lopes Nutricionist

Açai bowl, with granola, banana, strawberries, peanut butter DF, N 7.9

Granola Parfait, yoghurt and seasonal fruit 6.5
(VG option w/ vegan yoghurt +1)

What is a healthy diet?

A healthy diet presupposes that it is complete, varied and balanced. It is much more than controlling calories, it is privileging the pleasure of nourishing our body, and consequently physical and emotional well-being. Where there is balance there is room for everything, in particular enjoying meals together with beautiful people.

by Carolina Lopes Nutricionist
Partnership dishes: Fudge & Tofu bowl

SHARE YOUR EXPERIENCE

LUNCH From 12:30am until 3pm

OBS: Our bread is naturally fermented. All dishes can be substituted for gluten-free bread +1.5

TO SHARE...OR NOT

Tzatziki GF 5.9
with carrot sticks and celery

Burrata 11
with roasted tomatoes, basil, and charred bread

SPECIALS

Beef steak grilled on ecological charcoal 16
Portuguese beef with fried egg, kale, charred bread

Balance salad VG, DF, N 14.5
Hokkaido pumpkin, lettuce hearts, spinach, cherry tomatoes, sliced cucumber, quinoa, vegan and lemon yoghurt

Choose your protein: TOFU or SALMON

Tofu green bowl VG, N, DF 12
Tofu, quinoa, broccolini, celery, chilly, peanut butter
by Carolina Lopes Nutricionist

HAPPY HOUR

2 Cocktails
Ask our staff
10

Wine by the glass
Ask our staff
3.5

Board of cheeses and charcuterie N

Granja dos moinhos cheese, cheese from alentejo, prosciutto, paio de Estremoz, seasonal jam, nuts, bread and toasts
19

Curry & togarashi popcorn
2

FROM 5PM TO 7PM

Label: GF-gluten free · VG-vegan · DF-dairy free · N- contains nuts

DRINKS

SPECIALITY COFFEE

Fábrica Coffee Roasters, AGORA blend, 70% Brasil (Anhumas) e 30% Honduras (Capucas)

Espresso 1.3 Espresso/Americano 5
Espresso Macchiato 1.6 + "High Immunity" shot
Espresso duplo 2.5 (lemon, turmeric, ginger)

Americano 2.5
Latte 3.5
Flat White 3.3

Cappuccino 3.3 Iced coffee 2.7
Mochaccino 3.9 Iced coffee w/ milk 3
Black or white Pink coffee 4

Amaretto latte 4 Raspberry syrup, milk, shot of coffee, ice

Hot chocolate 3.5 Affogato 3.8
Black or white 2 shots of coffee and vanilla ice cream

Chai latte 4.4
Be dirty, + coffee shot 5
Turmeric latte 4.5
Matcha latte 4.5

COLD COFFEE

Oat drink +0.5
Decaf +0.5

NATURAL JUICES

Orange juice 3.5

Green juice 4
Pineapple, cucumber, spinach, lemon and flax seeds

Pink yuzu lemonade 3.5
Raspberry, mint, mikks yuzu, sparkling water

Protein smoothie 6
Banana, vegan vanilla protein, dates, oat drink

CURIOSITIES

What is yuzu?

Japanese lemon, rich in vitamin C, source of fibre and minerals. It is an antioxidant and strengthens the immune system

What is kombucha?

Made from fermented tea and natural fruit juice. Rich in enzymes, probiotics and vitamin B12. Gluten-free and virtually sugar-free, the soda of the future.

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TEA + ERVAS BIO

English Breakfast	2.9
Chamomile, Herb Principe, Hibiscus, Green Sencha, Earl grey, English Breakfast w/milk	
Detox	3
Ginger, turmeric, cocoa husk, anise, cinnamon	
Digestive	3
horsetail, lemongrass and ginger	
Chá gelado	3.5
Hibiscus and honey	

ARTISANAL BEER ve

AMO 5,2%	3.5
European pale ale	
AMO 4%	
Pink sunglasses, raspberry taste	
MUSA 6,5%	
Born in the IPA	

MORE THINGS

Kombucha Koji	3.8
lemon and ginger or cherry with cinnamon	
Coca-Cola	2.5
Regular or Zero	
Filtered Water	2
Bottle 0.70L	
Filtered Water w/ gas	2.5
Bottle 0.70L	
Ginger beer	3
Chocolate liqueur gínga, cantares of portugal	4.5
Port Wine, Graham's	4.5
BIO reserve	
Wine check bar menu	

AGORA SANGRIA

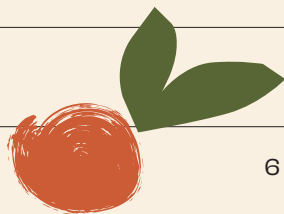
Sparkling wine 1L

20

COCKTAILS

OUT OF THE BOX

Pink Yuzu Mimosa	6
Raspberry, yuzu, sparkling wine	
Bee's smokin Mezcal	9
Ginger beer, Mezcal, cardamom, honey	
AGORA Margarita	8
Tequila w/ smoked sage, ginger, triple sec albergaria, lime juice	
Pisco Kinda Mojito	8.5
Pisco, mint, basil, lime, soda	
Ocean Gin	8.5
Sharish blue gin, blueberry, elderflower liqueur, sparkling wine	
Bubbly Iced Coffee	7.5
Gin, coffee, soda, orange, thyme	
Cheeky Spicy Vodka	8
Vodka w/ jalapeños, pineapple juice, mikks yuzu	
Peach Sour Moment	9.5
Whisky, peach juice, white egg, dill, lime juice, bitters	
Bloody Mary	11
Vodka w/jalapeños, tomato juice, tabasco, celery salt, chilli salt	



CLASSICS

Mimosa	5.7
Orange juice and sparkling wine	
Aperol Spitz	7.5
Sparkling wine, aperol, soda	
Espresso Martini	8
Vodka, coffee, Tia Maria liquor	
Negroni	8.5
Gin, campari, moot vermouth of Madeira, orange	
Gin & Tonic	9
Organic gin Cura, tonic water, cardamom	

NO ALCOHOL... BUT STILL FUN

Blue Mock	6
Blueberry, thyme, honey, lemon, soda	
Hibiscus Mock	6.5
Non alcoholic gin, hibiscus, lemon, soda	
Pure Bloody Mary	7.5
Tomato juice, tabasco, celery salt, chilli	

TO SHARE...OR NOT

Couvert, bread, toast, smoked goat butter, olives	6,5
Oysters, yuzu, apple and shallot DF, GF	one 3,5 / tree 10
Mushrooms, grilled potatoes and smoked paprika V	12,5
Tofu cream, broccolini, onion, vegetables jus DF, VG	13
Braised tuna tartar, kohlrabi, blueberries, coconut dashi DF	15,5
Cheese and Charcuterie board N (for 2)	21

SPECIALS

Organic chicken, black garlic, salsify, "cappuccino" sauce GF	21
Portuguese Sirloin, parsnip, mushrooms, kale and roasted sauce	27
Fish of the day, coriander and mussels rice, "bulhão pato" sauce GF	23
Fish of the day, cauliflower, almonds, toasted cream N	24
Cevadotto, truffle, grilled mushrooms, spinach VG, DF	17

GO BIG OR GO HOME

Vegan Chocolate Mousse and Hazelnut VG, N, GF, DF	7
Brioche, caramelized white chocolate, barley malt and toffee	7,5
"Doce da casa" egg yolk cured, cookies, coffee and wiped cream	6
Sponge Cake	7
Pick yours: egg yolk foam OR hot chocolate	

FOR THE KIDS

Pasta with tomato sauce and parmesan	9
Fish of the day with veggies	11

by Chef António Pimpão

SHARE YOUR EXPERIENCE
[@agora.eat.drink.live](https://www.instagram.com/agora.eat.drink.live)

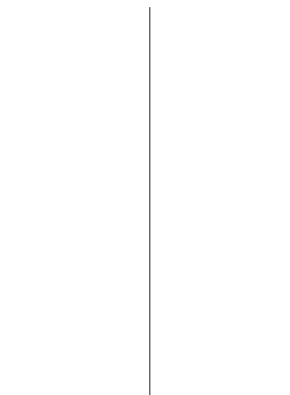
WINE & BAR

AGORA

WINE & COCKTAILS

AGORA

BRUNCH, RESTAURANT & BAR



We choose very genuine wines, from smaller producers, in which the grapes were grown without chemicals and with as little intervention as possible, with some of the productions already being fully organic.


Without bias and being irreverent, we want to show the more artisanal side of producing intuitive wine, and wine from the land, in which its terroir becomes expressive in every sip that is given.

We think that it is precisely **now** and then that we must respect the nature that surrounds us. Therefore these wines represent a philosophical choice aimed at finding the natural expression of the place where they were produced with healthier soils, without the interference of substances or synthetic additives, and with manual harvests that require a lot of patience, passion and know-how.

We choose Portuguese beers and also produced in an artisanal way, without big tricks and juggling, making them sincere and delicious.

COCKTAILS

OUT OF THE BOX



Bee's smokin Mezcal	9
Mezcal, ginger beer, mezcal, cardamom, honey	
AGORA Margarita	8
Tequila w/ smoked sage, ginger, triple sec albergaria, lime juice	
Pisco Kinda Mojito	8.5
Pisco, mint, basil, lime, soda	
Ocean Gin	8.5
Blueberry, elderflower liqueur, sparkling wine	
Bubbly Iced Coffee	7.5
Gin, coffee, soda, orange, thyme	
Cheeky Spicy Vodka	8
Jalapenos infused vodka, pineapple juice, yuzu	
Peach Sour Moment	9.5
whisky, peach juice, white egg, dill, lime juice, bitters	
Bloody Mary	11
Jalapenos infused vodka, tomato juice, tabasco, celery salt, chilli salt	

ARTISANAL BEER vg 3.5

AMO 5,2%	
European pale ale	
AMO 6,4%	
Juicy Algarve Berries	
MUSA 6,5%	
Born in the IPA	

CLASSICS

Aperol Spitz	7.5
Sparkling wine, aperol, soda	
Espresso Martini	8
Vodka, coffee, Tia Maria liquor	
Old Fashioned	8.5
Whisky, bitters, laranja	
Dry Martini	9
Vodka ou gin, olive, dry vermouth, lemon	
Negroni	8.5
Gin, campari, moot vermouth of Madeira, orange	
Gin & Tonic	9
Organic gin Cura, tonic water, cardamom	
Whisky Sour	9.5
Whisky, lemon, egg white	
Moscow mule	9
Vodka, lime and ginger beer	

NO ALCOHOL... BUT STILL FUN

Blue Mock	6
Blueberry, thyme, honey, lemon, soda	
Hibiscus Mock	6.5
Non alcoholic gin, hibiscus, lemon, soda	
Pure Bloody Mary	7.5
Tomato juice, tabasco, celery salt, chilli salt	

WINE

SPARKLING WINE & CHAMPAGNE



Vinho Verde , Aphros Pet Nat Branco 2021		29
PT BIO CERT NAT		
White Spark Duck, fernaõ pires 2018	5.5	20
PT BAIRRADA		
Champagne Lahaye Benoît Brut Nature		70
FR BIODIN CERT		
Melsheimer Riesling Mullay Hofberg Sekt 2014, 1500ml		45
GR BIO CERT		

AGORA SANGRIA *Sparkling wine 1L*

20

ORANGE WINE

Ladidadi Wines & Hugo Pinheiro, Malvasia Orange 2021	7	27
PT VINIF NATURAL DÃO		

ROSE WINE

Dão João Tavares de Pina Rufia rosado 2020		21
PT BIO NAT		
Douro Mirandela Quinta do Romeu Rosé 2020	5	20
PT BIO CERT		
Piemonte Bera Ronco Rosa 2019		29
IT BIO CERT NAT		

WHITE WINE



Mateus Nicolau de Almeida Eremitas Antão do Deserto 2016 PT VINIF NAT, DOURO	6.9	32
Mirandela Quinta do Romeu Reserva 2020 PT VINIF NAT, DOURO		23
Montejunto COZ's Pop Branco 2021 PT BIO NAT	5.9	26
Aphros TEN Loureiro 2014 PT BIO CERT, VINHO VERDE		19
Quinta das Bâgeiras Pai Abel branco 2020 PT VINIF NAT, BAIRRADA		65
Denogent Pouilly-Fuissé "La Croix" Chardonnay 2018 FR BIO CERT, BOURGOGNE		50
Ribeiro Augalevada - Garrido Iago Ollos de Roque 2019 ES, BIO CERT, GALICIA	7.5	36
Sicilia Barraco Nino Biancammare 2021 IT, BIO CERT		27
Mosel Immich Batterieberg Escheburg Riesling 2014 GR, BIO		30
Styria Werlitsch Vom Opok Sauvignon Blanc 2020 AU, BIO CERT		38

FORTIFIED WINES

Blandys 5 years Sercia PT MADEIRA		5
Niepoort Porto Branco Seco PT DOURO		5
Graham's nature reserve BIO PT PORTO		4.5

RED WINE



Leiria, Quinta da Serradinha, Baga 2015 PT VINIF NAT, LISBON		32
Sintra, Viúva Gomes Pirata da Viúva – Castelão 2020 PT BIO NAT, LISBON		28
Bairrada Tiago Teles, Gilda 2021 PT VINIF NAT	5.9	27
Colares Adega Reg. De Colares, Ramisco, 2012, 500ml PT LISBON		52
Monte da Casteleja, Meia Praia Tinto PT BIO CERT, ALGARVE, LAGOS		27
Miguel Barroso Louro Apelido 2018 PT, ALENTEJO		18
Ladidadi Wines & Hugo Pinheiro, Blend 2021 PT VINIF NAT, DÃO		24
Ota da Pellada & Os Goliardos Achada (Jaen) 2014 VINIF NAT, DÃO	7	29
Quinta do Romeu Colheita 2020 PT BIO CERT DOURO, MIRANDELA	5.5	22
Aphros Vinhão 2010 PT BIO NAT, VINHO VERDE		19
Loire Bourgueil La Chevalerie Breteche, Cabernet Franc 2014 FR BIO CERT		40
Gilles Guillaume Cornas Les Chaillots, Syrah 2018 FR BIO, RHÔNE CORNAS		75

*“We think that it is precisely now
and then that we must respect
the nature that surrounds us...”*



SPIRITS



DIGESTIVE & MORE

Amarguinha PT	4.5	Medronho Smooth 42 Junior Jacques 6 PT	
Beirão Liquor PT	5	Rum Madeira William Hinton 9 monts 6 PT	
Chocolate and Ginga Liquor PT	5	Tia Maria Liquor IT	5.5
Dom Cristina Brandymel Liquor PT	4.5	Cognac, Courvoisie FR, COGNAC	6.5
Cura Organic apple aguardente PT	5.5		

GIN & TONIC

Cura Organic PT	9
Sharish Blue Magic PT	10
Hendricks SCT	10.5
Mare Premium SP	12
Monkey GR	13.5

WHISKY

Bourbon, W. Bullet	6.5
IRL, Bushmills	6
JP, W.Nikka Days	7.5
sct, W.Lagavulin Malt 16 years	11

TEQUILA, MEZCAL & PISCO

Tequila Q.J Silver	6
Tequila Casamigos Reposado	8
Pisco 1615 Quebranta	6

VODKA

Vodka Cura Organic PT	6.5
Vodka Friends PT	7
Vodka Grey Goose Premium	8.5

EXTRA
SODA
+ |

COFFEE

SPECIALITY COFFEE

Fábrica Coffee Roasters, blend AGORA, 70% Brasil (Anhumas) e 30% Honduras (Capucas)

Espresso	1.3	Espresso/Americano	5
Espresso Macchiato	1.6	+ "High Immunity" shot (lemon, turmeric, ginger)	
Doble espresso	2.5		
Americano	2.5		
Latte	3.5	COLD COFFEE	
Flat White	3.3	Iced coffee	2.7
Cappuccino	3.3	Iced coffee w/ milk	3
Mochaccino	3.9	Pink coffee	4
Black or white		Raspberry syrup, milk, shot of coffee, ice	
Amaretto latte	4	Affogato	3.8
Hot Chocolate	3.5	2 shots of coffee and vanilla ice cream	
Black or white			
Chai latte	4.4		
Be dirty, + coffee shot	5	AVAILABLE	
Turmeric latte	4.5	OAT DRINK	+0.5
Matcha latte	4.5	Decaf	+0.5

TEA + ERVAS BIO

English Breakfast	2.9
Chamomile, herb principe, hibiscus, green Sencha, mix berries	
Earl grey, English Breakfast w/milk	
Detox	3
Ginger, turmeric, cocoa husk, anise, cinnamon	
Digestive	3
Horsetail, lemongrass and ginger	
Ice tea	3.5
Hibiscus and honey	



JUICE

Orange juice	3.5
Green juice	4
Pineapple, cucumber, spinach, lemon and flax seeds	
Pink yuzu lemonade	3.5
Raspberry, mint, mikks yuzu, sparkling water	
Protein smoothie	6
Banana, vegan vanilla protein, dates, oat drink	

MORE THINGS

Kombucha Koji	3.8
Lemon and ginger or cherry with cinnamon	
Coca-Cola	2.5
Regular or Zero	
Filtered Water	2
Bottle 0.70L	
Filtered Water w/ gas	2.5
Bottle 0.70L	
Ginger beer	3

CURIOSITIES



What is yuzu?

Japanese lemon, rich in vitamin C, source of fibre and minerals. It is an antioxidant and strengthens the immune system

What is kombucha?

Made from fermented tea and natural fruit juice. Rich in enzymes, probiotics and vitamin B12. Gluten-free and virtually sugar-free, the soda of the future.

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NOW