



## CHEF'S MENU \$85 PP

A GREEK BANQUET WITH CHOICE OF MAIN TO SHARE & DESSERT TO SHARE

<b>COLD ENTREES</b>	<b>HOT ENTREES</b>	<b>MAINS</b>	<b>DESSERT</b>
MARINATED OLIVES	ZUCCHINI FRITTERS	ARNI YUVETSI	RIZOGALO
EGGPLANT DIP	FRIED CALAMARI	CHICKEN SKEWERS	PORTOKALOPITA
TARAMA	SAGANAKI PRAWNS	MOUSSAKA	
PICKLED OCTOPUS		+ SIDES COS & POTATOES	

## A LA CARTE MENU

### SMALLER DISHES

HOUSEMADE SOURDOUGH SESAME BREAD	12
MARINATED KALAMATA OLIVES	14
FETA, OLIVE OIL, OREGANO	12
TARAMA, COD ROE WHIP DIP	19
ROASTED EGGPLANT DIP	17
PICKLED FLEMANTLE OCTOPUS	29
KINGFISH, WATERMELON, FETA & DILL OIL	27
SAGANAKI - PAN SEARED SHEEP'S MILK CHEESE	22
TIROPITA KE MELI- FETA WRAPPED IN FILO DRIZZLED WITH HONEY	19
SPANAKOPITA - SPINACH FETA PIE	18
ZUCCHINI FRITTERS, TZATZIKI	18
FLASH FRIED LOCAL CALAMARI, HERB MAYONNAISE	36
PAN SEARED PRAWNS, TOMATO, FETA	38

### LARGER DISHES

PSARI TES IMERAS - CHARGRILLED WHOLE SNAPPER, LEMON, ORGEGANO	MP
ARNI YUVETSI - LAMB SHOULDER, TOMATO, KRITHARAKI	48
KOTOPOULO 500GM - CHARGRILLED CHICKEN, BULLHORN PEPPERS, GREENS	47
MOUSSAKA - VEGETARIAN EGGPLANT, POTATO, TOMATO & BECHAMEL	43

### SIDES

XORIATIKI - TRADITIONAL GREEK SALAD	18
COS SALAD - COS LETTUCE, CUCUMBER, SPRING ONION, DILL, FETA	16
ZUCCHINI & GREEN BEAN SALAD, LEMON, OLIVE OIL DRESSING	16
HANDCUT CHIPS	16
LAMB FAT ROASTED POTATOES	17

# ASTORIA

*Bar Ké Grill*

## DESSERT

RIZOGALO <i>rice &amp; milk pudding, cinnamon brulee</i>	15
PORTOKALOPITA <i>orange and filo cake</i>	15
PAGOTO' <i>trio of ice cream</i>	15
SPECIAL OF THE DAY	17
SELECTION of BISCUITS <i>Kourabiedes, Melomakarona, Angela's Orange Mpiskoto</i>	7

## DESSERT COCKTAIL

VOIR BY NIGHT <i>voir vodka, malibu, blue curacao, greek yogurt</i>	25
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## DESSERT WINES

NV CAVINO 'VINDOUX' - MUSCAT SAMOS SAMOS, GR	14
BARBADILLO - PEDRO XIMENEZ SHERRY JEREZ, SP	16
NAMA- SWEET RED 'COMMUNION WINE' AGIORGITIKO/MAVRODAFNE - AIGIO, GR	12

<b>TEA &amp; COFFEE</b>	<b>6</b>
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