

# ASTERAS GREEK TAVERNA



(CHOOSE ONE OF THE FOLLOWING IN EACH CATEGORY)

## APPETIZERS

### **Grilled Octopus**

*Marinated grilled octopus served with Santonini fava, capers and red onions*

**Roasted Tomato Feta Dip with housemade crostini**

**Tzatziki or Homous with Pita**

## ENTRÉES

### **Chicken Souvlakia**

*Marinated grilled boneless chicken thighs served with rice pilaf, lemon roasted potatoes, daily vegetable and Greek salad*

### **Youvesti**

*Braised lamb shank served with orzo pasta in house made red wine tomato sauce with fresh herbs and spices and a marouli salad*

### **Garlic Prawns**

*6 prawns sautéed in garlic and butter served with rice pilaf, lemon roasted potatoes, daily vegetables and Greek salad*

### **Wild Mushroom Risotto**

*A blend of wild mushrooms sautéed with onions, garlic, arborio rice and topped with fresh grated parmesan. Served with marouli salad*

## DESSERTS

### **Baklava Fingers**

*Walnuts and almonds wrapped in filo then baked and finished with our own honey sauce*

### **Ek Mek**

*Layer cake with a base of baked shredded filo pastry drizzled with honey sauce. The next layer is creamy vanilla custard then topped with fresh whipped cream finished with a sprinkle of cinnamon and toasted almonds*

—• \$55 PER PERSON •—