

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

Tsatziki 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 ” —