

APPETIZERS

Horiatiki

Traditional Greek salad with cucumber, tomatoes, onions, capers, and feta cheese.

Lentil Salad

Greek yogurt, lentils, sun-dried tomatoes, fresh herbs, and orange vinaigrette.

Garides Stin Sxara

Grilled white shrimp with lemon oil, parsley, and arugula.

Beef Carpaccio

Thinly sliced beef tenderloin with yuzu truffle, soy sauce, green apple, arugula, Parmesan, and jalapeño.

MAIN COURSES

Branzino Mediterranean

Half branzino fillet with green salad, scallions, dill, and lemon vinaigrette.

Paidakia

Charcoal-grilled baby lamb chops with baked fingerling potatoes and mint sauce.

Grilled Chicken

Fresh sautéed spinach, tomatoes, feta cheese, and herb sauce.

Grilled Vegetarian Plate

Eggplant, green and yellow zucchini, multicolored peppers, and portobello mushrooms with lemon olive oil sauce and Greek hummus.

Seafood Pasta

Linguine with shrimp, octopus, calamari, and house-made marinara.

Spanakopita

Greek spinach pie served with a traditional Greek salad.

DESSERTS

Walnut Baklava & Pistachio Baklava

House-made Phyllo dough pastries served with pistachio gelato.

Orange Cake

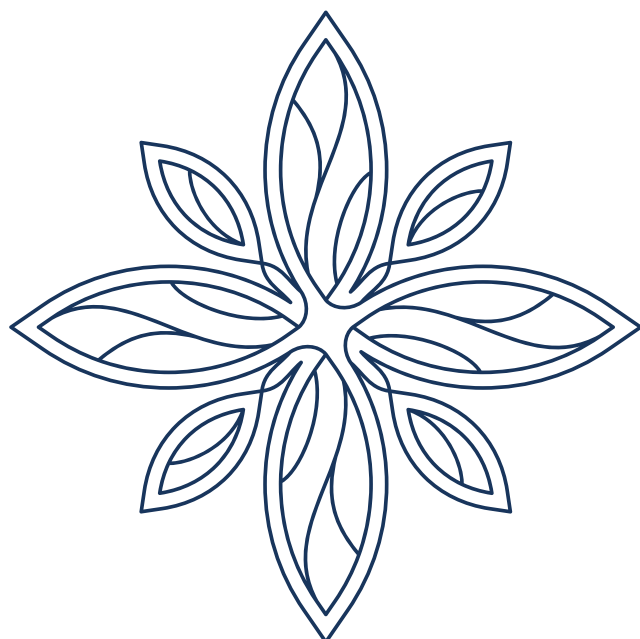
Traditional Greek orange cake with crispy phyllo dough, fresh oranges, orange zest, syrup, and ice cream.

GREEK WINE PAIRING

+\$25 PER PERSON

*3 oz Greek White Wine
3 oz Greek Red Wine
Ouzo • Served with Dessert*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please note that there is a risk associated with consuming raw oysters. Additionally, a 21% service charge will be added to your final bill.



ASTRA

ROOFTOP

SUMMER
MENU

\$45 PER PERSON