

F O O D

φαγητό





GREETINGS DEAR TRAVELLERS

Some of you have come from afar, some from where we are.
Tonight we invite you to open your senses to the brilliance of Greece.
Journey with us across the stars to somewhere that is simply sublime.

We hope you are delighted.



FRESH AND RAW



φρέσκο και ωμό

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OCTOPUS CARPACCIO 7.8 <i>καρπάτσιο χταποδιού</i> Thinly sliced octopus, Valeriana leaves, pickled fennel, spring onion, grapefruit, balsamic dressing, dill oil, and crispy lotus	TOMATO CARPACCIO(N) 5.9 <i>Καρπάτσιο ντομάτας</i> Heirloom tomatoes, feta cream, olive dust, tomato vinaigrette, basil pesto, and koulouri toast
TZATZIKI 3.5 <i>Τζατζίκι</i> Greek yogurt, cucumber, garlic, fresh herbs, and dill oil	ZUCCHINI CARPACCIO(N) 5.8 <i>Καρπάτσιο κολοκυνθιού</i> Thinly sliced zucchini, anothotyro cheese, toasted almonds, dill pesto, black raisin purée, balsamic caviar and lemon oil
MELITZANOSALATA(N) 3.5 <i>Μελιτζανοσαλάτα</i> Smoked eggplant purée, peppers, pickled baby eggplant, pecan nuts, and fresh herbs	ROASTED CHERRY TOMATO GAZPACHO 4.7 <i>Γκασπάτσιο ντομάτας</i> Charcoal-grilled cherry tomato soup with cucumber, pickled pears, Greek feta, focaccia croutons, sundried tomato, and Kalamata olives
TIROKAFTERI(N) 3.5 <i>Τυροκαυτερή</i> Greek feta purée with fresh red chili, paprika, and pine nuts	SEABASS TARTARE(S) 6.8 <i>Λαβράκι ταρτάρ</i> Diced seabass fillet, diced tomato, cucumber, shallots, olives, capers, basil & orange gel, citrus dressing
TARAMOSALATA(S) 3.5 <i>Ταραμοσαλάτα</i> Creamy fish paste with olive oil, salmon roe, and dill	TUNA CRUDO(S)(SS) 7.8 <i>Τούνα crudo</i> Bluefin tuna with tomato seed dressing, basil oil, caper berries, herb emulsion, and koulouri croutons
	LAMB TONNATO(S) 7.9 <i>Αρνί tonnato</i> Slow-cooked lamb, tonnato sauce, crispy eggplant, semi-dried tomato, caper leaves, celery, pickled onion

(N) Nuts (SS) Sesame Seeds (S) Seafood. Please ask your waiter for dairy & gluten-free options.

All prices are in Bahraini Dinar inclusive of 5% government levy and 10% VAT.





HOT APPETIZERS

ζεστά ορεκτικά

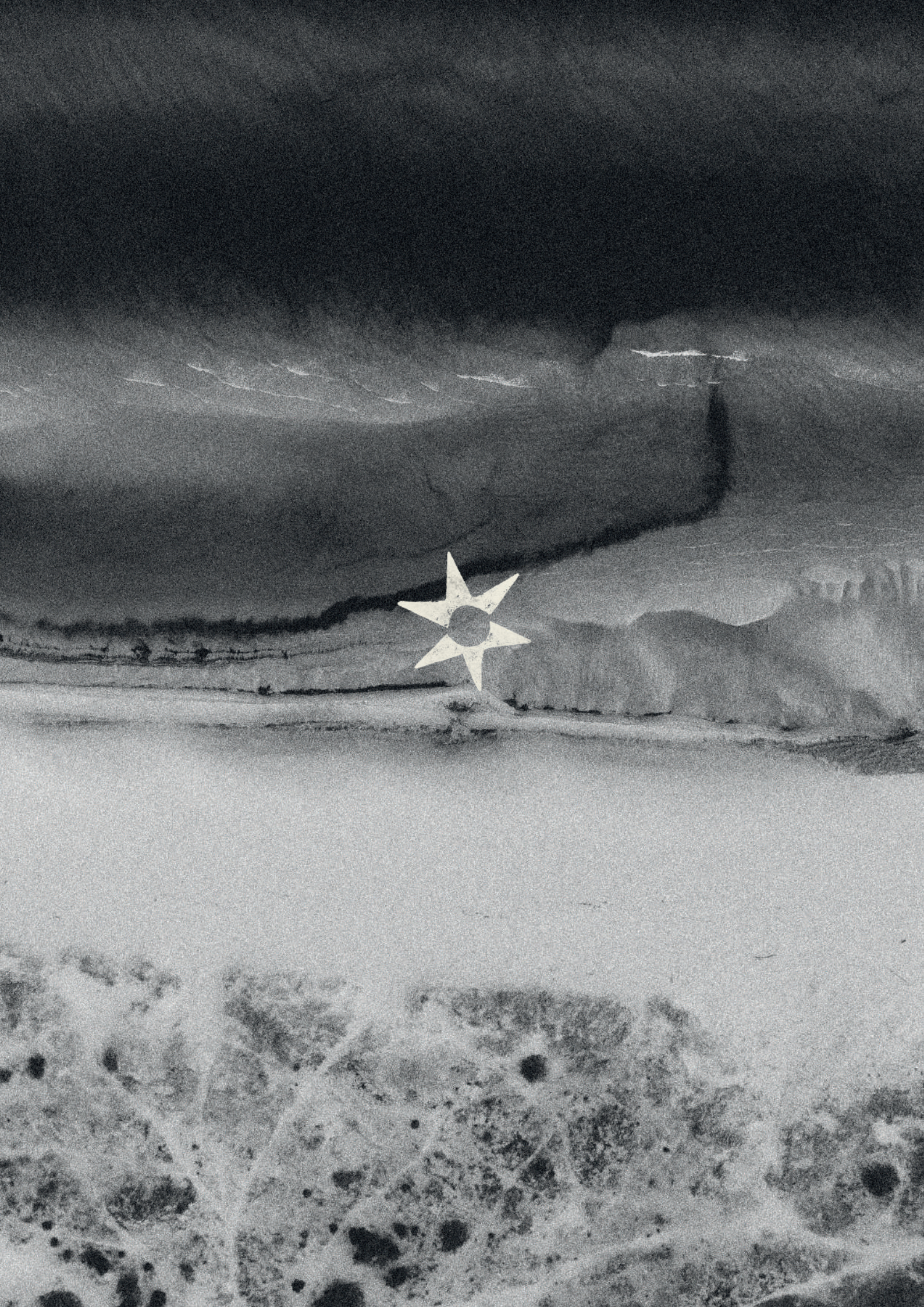


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GRILLED BABY SQUID SKEWERS(S) 7.2 <i>Καλαμαράκια ψητά στα κάρβουνα</i> Chargrilled baby squid, zesty lemon olive oil, Florina pepper and squid ink tarama	CHICKEN KALAMAKI 6.9 <i>Κοτόπουλο Καλαμάκι</i> Yogurt and rosemary-marinated chicken, charcoal-grilled, garlic dip and burnt lime
SPINACH & FETA ARANCINI 5.8 <i>Arancini με Σπανάκι και Φέτα</i> Crispy spinach croquette, dill, Greek feta, creamy spinach purée, and chili oil	KEFTEDES 7.5 <i>Κεφτέδες</i> Grilled meatballs in spicy tomato sauce, topped with smoked yogurt, oregano, pita croutons, and dried cherry tomatoes
CHICKEN CROQUETTE 6.5 <i>Κροκέτα Κοτόπουλου</i> Confit chicken, fresh herbs, mushroom, shallots, truffle mayo and béchamel	CRISPY CALAMARI 7.2 <i>Καλαμάρι τηγανητό</i> Fried calamari, pepperoncini, pickled cucumber, basil mayo, black salt
GRILLED OCTOPUS 8.9 <i>Χταπόδι στα κάρβουνα</i> Charcoal-grilled octopus with Santorini fava, aged vinegar gel, semi dried tomatoes, olive tapenade and Ospriada bean salad	PRAWNS SAGANAKI(S) 7.6 <i>Γαρίδες Σαγανάκι</i> Marinated grilled prawns, Provençal sauce, prawn bisque, basil mayo, sourdough bread and feta
	CRISPY BABY ZUCCHINI 5.8 <i>Κολοκυθάκι τηγανητό</i> Lightly fried, creamy tzatziki and fresh herbs
	FRIED CHEESE PIE(SS) 6.2 <i>Τυροπιτάκι τηγανιτό</i> Greek feta, marinated manouri crumble, baked filo, drizzled with thyme honey, topped with sesame seeds

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SALADS

σαλάτες



HEIRLOOM BEETROOT^{(N)(SS)} 4.9

Παντζαροσαλάτα

Roasted baby beetroot, tahini yogurt, walnut pesto, orange, goat cheese, quinoa pop

MYCONIAN 5.7

Μυκονιάτικη

Datterino tomatoes, caper berries, manouri cheese, basil dressing

WATERMELON^(N) 5.5

Καρπουζοσαλάτα

Fresh watermelon, mixed greens, grilled manouri, Valeriana leaves, hazelnut, and feta mousse

BABY GEM & HALLOUMI^(N) 5.5

Σαλάτα χαλούμι και μαρούλι

Grilled halloumi, baby gem lettuce, semi-dried tomatoes, lemon honey dressing, roasted macadamia, graviera

CLASSIC GREEK 5.4

Χωριάτικη

Tomatoes, cucumber, olives, capsicum, feta, red onion, rusk, fresh oregano, extra virgin olive oil



FROM THE SEA

θαλασσινά



GREEK LOBSTER PASTA 35

Αστακομακαρονάδα

Fresh lobster, basil-tomato linguine, basil oil, lemon zest, and herbs

SEABASS KAKAVIA 15.5

Λαβράκι Κακαβιά

Pan-fried seabass fillet, fish velouté, poached potatoes, fish croquette, and greens

CATCH OF THE DAY MP

Ψάρι Ημέρας

At Asteria, we specialize in charcoal grilling. Visit our fresh fish display and consult with your waiter for cooking recommendations.

PRAWNS GIOUVETSI 16.5

Γαρίδες Γιουβέτσι

Tiger prawns with kritharaki pasta in prawn tomato sauce, feta, and semi-dried tomato

Chargrilled – smoky and flavorful
Salt crust – Tender and perfectly seasoned

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MAINS

κυρίως



LEMON ROASTED CHICKEN 14
Κοτόπουλο στο Φούρνο Λεμονάτο
 Oregano-marinated baby chicken,
 charcoal grilled, garlic potato cream

MOUSSAKA 14.5
Μουσακάς

Braised beef ragout, potato béchamel,
 tomato, eggplant purée, crispy potato

GEMISTA RISOTTO 9.5
Γεμιστά Ριζότο
 Greek-style risotto with capsicum, feta,
 semidried tomato, zucchini, mint, dill,
 and kefalograviera cheese

HERB-CRUSTED LAMB 18
Αρνίσια Παϊδάκια

Fried lamb chop with graviera crust,
 eggplant béchamel, and Florina coulis

LAMB SHOULDER (2PEOPLE) 39
Ωμοπλάτη Αρνιού
 Braised lamb shoulder marinated with
 rosemary, garlic, and herbs, grilled over
 charcoal, served with roasted potatoes

BEEF GIOUVETSI 23
Μοσχάρι Γιουβέτσι

Slow-cooked Wagyu beef cheek served
 with Kritharaki pasta, Graviera cheese



FROM THE CHARCOAL OVEN

στα κάρβουνα



RIBEYE ON THE BONE 49
Σπαλομπριζόλα με κόκαλο
 600g bone-in ribeye, marinated with
 olive oil, garlic, and thyme,
 charcoal grilled to perfection

RIBEYE 29
Σπαλομπριζόλα
 300g grain-fed black onyx beef,
 flame-grilled to perfection

WAGYU FILLET 9+ 48
Φιλέτο Wagyu 9+
 250g wagyu fillet,
 flame-grilled to your liking

PRIME FILLET 37
Μοσχαρίσιο Φιλέτο
 300g grain-fed black onyx fillet
 marinated in thyme, oregano, and
 olive oil, grilled over an open flame



SMALL PLATES

συννοδευτικά

CHARGRILLED BABY GEM 3.8
 creamy tarama

GRILLED ASPARAGUS 3.8
 romesco sauce

ROASTED POTATOES 3.5
 lemon mustard sauce

GREEK FRIES 3.5
 feta cheese, oregano

LONG BEANS 3.8
 grated tomatoes, dill, olive oil

GRILLED VEGETABLES 3.8
 zucchini, eggplant, tomato, peppers

WILD GREENS 3.5

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TELL ME WHAT YOU EAT, AND I'LL TELL YOU WHO YOU ARE.

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Jean Anthelme Brillat-Savarin