

# *ASTERIAS*

*À la carte Menu*



## BITES

FRESH BAKED BREAD & DIPS (V) 0km 2.5

GARLIC BREAD (V) 3.0  
Kasseri cheese

## SOUPS

MUSHROOM CRÈME (V) 8.0  
mushroom, cream, truffle oil

AEGEAN SEAFOOD SOUP 0km 9.5  
fresh seafood, aromatic herbs, tomato scented olive oil

## SALADS

GREEK 'HORIATIKI' (V, GF) 0km 10.5  
tomato, cucumber, feta cheese, olives, capers, bell pepper,  
onion, Rhodian olive oil

SUMMER GREENS (V, GF) 10.0  
cherry tomato, grapefruit, parmesan, greens, honey dressing

ASTERIAS (GF) 18.0  
shrimp, smoked salmon, salmon roe, cherry tomato, greens,  
mango, pineapple, hazelnut, citrus dressing

For guests on Premium All-inclusive board items with (\*) are offered with a discount of 50%

0km : Created with local ingredients with minimum CO2 transport emissions.

(V): Vegetarian (GF): Gluten Free

## STARTERS

CRISPY FETA CHEESE (V)	0 km 11.0
phyllo pastry, thyme, Rhodian honey, cereal grains	
SHRIMPS 'SAGANAKI' (GF)	14.0
ouzo, fresh tomato sauce, bell pepper, feta cheese	
GRILLED CALAMARI (GF)	0 km 16.0
Greek cheeses & herbs filling, fresh tomato cream	
STEAMED MUSSELS (GF)	16.0
fennel, spring onion, 'Athiri' white wine	
GRILLED OCTOPUS (GF)	17.0
fava, caramelized onion, cherry tomato	
AEGEAN SEA BASS CARPACCIO (GF)	0 km 25.0
lime, citrus fruits, olive oil, fresh oregano	
FRESH SEABASS & SALMON TARTARE	0 km 25.0
lemon, lime & olive oil, herbs, hazelnut, red pepper, onion	

## PASTA & RISOTTO

MUSHROOM RISOTTO (V, GF)	16.0
mushroom, truffle aroma, thyme, freshly ground pepper, parmesan cheese	
SQUID INK RISOTTO WITH SEAFOOD	25.0
salmon, shrimps, squid, parmesan cheese, micro herbs, wild garlic oil	
TRADITIONAL SEAFOOD 'BAVETTE' PASTA	33.0
mussels, shrimps, squid, fresh herbs, tomato sauce	

## FROM THE SEA

FRESH CROAKER FILLET	0 km 22.0
pistachio crust, baby potatoes, steamed greens	
GRILLED SEA BREAM (400-500 GR) (GF)	0 km 22.0
olive oil, lemon sauce, potatoes, vegetables	
FRESH GRILLED SALMON (GF)	23.0
butter & white wine sauce, tarragon, steamed vegetables, potatoes	

TRILOGY OF FRESH FISH	27.0
seafood, Champagne sauce, Saffron, potatoes, grilled vegetables	
TUNA FILLET **	29.0
sesame crust, cherry tomato sauce, sweet potato puree, fresh herbs	
LOBSTER PASTA (*)	48.0
tomato sauce, Rhodian herbs bouquet	
GRILLED LOBSTER (GF) (*)	52.0
garlic butter, grilled vegetables, wild rice, fresh herbs	
FISHERMAN'S PLATE (GF) (For 2 persons) (*)	0 km 74.0
variety of fresh fish & seafood, vegetables, potatoes, lemon	

\*\* seasonal

(\*) Fresh Aegean fish of your choice, shellfish, or lobster upon request. Charges apply per kilo of item.

COOKING OPTIONS: **GRILLED - OVEN COOKED - IN SALT CRUST (25% CHARGE) - IN SOUP**

## FROM THE LAND

GRILLED CHICKEN BREAST FILLET	16.0
lemon & olive oil sauce, French fries, fresh greens	
SOUVLAKI PORK FILLET	19.0
tzatziki, pita bread, tomato, onion, French fries	
BEEF FILLETINI	27.0
mushroom sauce, aroma of black truffle, local white wine, potatoes sautéed, grilled vegetables	
TRADITIONAL COOKED LAMB 'ABELOURGOU'	32.0
vegetables, baby potatoes, 'Manouri' cheese, dill, grape leaves	
BEEF FILLET (*)	37.0
Choice of: Pepper or Mushroom or Bearnaise sauce, baby potatoes sautéed, grilled vegetables	
CHATEAUBRIAND TENDER BEEF FILLET (For 2 persons) (*)	76.0
Sautéed potato wedges, grilled vegetables, accompanied by Pepper, Mushroom, Bearnaise sauce.	

\*Please let our team know of any allergies or dietary restrictions that we should be aware of.

# DESSERT & DIGESTIFS

## DESSERT

DESSERT OF THE DAY	9
please ask your waiter	
CHOCOLATE BROWNIE (V)	9
coffee, dry nuts, vanilla ice cream	
GREEK ORANGE PIE (V)	9
vanilla ice cream, chocolate syrup	
ASSORTMENT OF SEASONAL FRUITS (V, GF)	9
ICE CREAM OR SORBET (V)	6
2 scoops of your choice, choice of toppings & forest fruit	

## DIGESTIVES

LIMONCELLO	7.5
RAMAZZOTTI	9.0
MASTIHA LIQUEUR	9.0
FERNET BRANCA	7.5
JAGERMEISTER	7.5
UNDERBERG	7.5
GRAPPA	7.5