

òsteria

FOOD CURATIONS

Welcome to Òsteria!

Òsteria was born from a simple idea, that the best moments in life are shared around a table, over good drinks and honest, delicious food. It's a place where craft beers are poured with passion, cocktails are made with care and every dish is fresh, vibrant and full of character.

Inspired by the easy charm of Mediterranean living and the bold flavours of Asian street kitchens, Òsteria brings together crisp beers, cocktails, handmade pizzas and freshly prepared food in a relaxed and welcoming setting. Every dish is made with carefully sourced ingredients and simple recipes, prepared with care and served with consistency, every single time.

At the bar, you'll find a selection of craft brews and Mediterranean-inspired cocktails made with fresh herbs, seasonal fruits and house infusions. It's not just about what's in your glass, but how it makes you feel. Whether you're catching up with old friends or enjoying a quiet evening with a cold beer and a warm pizza, Òsteria is a place that feels like home from the very first visit. We're absolutely thrilled to have you here!



Òsteria Sharing Plates

⓵	Cajun Sweet Corn Ribs v	345
	<i>Sweet corn, cajun spices, truffle oil</i>	
	Baked Jacket Potato v	395
	<i>Pesto, cheddar, sour cream, baked whole potato</i>	
⓵	Pan-Seared Vegetable Gyoza v	395
	<i>Japanese-style gyoza with crisp chilli oil</i>	
	Asian Chilli Potatoes v	425
	<i>Baby potato, sweet & spicy sauce, sesame</i>	
⓵	Jalapeño Cheddar Croquettes v	425
	<i>With spicy pomodoro sauce</i>	
	Garlic Butter Stromboli v	450
	<i>Turnover bread baked with mozzarella, parmesan and garlic, served with tangy arabiatta</i>	
⓵	Black Pepper Cottage Cheese v	450
	<i>Wok tossed with onion, bell peppers, soy</i>	
⓵	Guacamole & Bean Tacos v	450
	<i>Soft shell tacos, salsa, beans, sour cream, 3 pcs</i>	
	Truffle Fries Platter v	475
	<i>With mustard mayo, garlic mayo and truffle aioli</i>	
⓵	Loaded Nachos Bowl v	475
	<i>With homemade guacamole, salsa, sour cream, beans, fresh olive, melted cheddar</i>	
	Mediterranean Hummus Platter v	475
	<i>With pita, fresh olives, falafel, olive oil, couscous</i>	
	Truffle Mushroom & Cheese Kebab v	495
	<i>Clay oven baked, with beetroot yogurt</i>	
⓵	House Guacamole & Chips v	495
⓵	Avocado Tartare v	495
	<i>Avocado, tempura corn, scallion, soy ponzu</i>	
	Crispy Thai Lotus Root v	550

Seared Chicken Gyoza	425
<i>With crisp chilli oil</i>	
Hot BBQ Chicken Wings	450
<i>Sweet & spicy BBQ sauce</i>	
Katsu Chicken	450
<i>Crispy chicken, wasabi mayo, togarashi spices</i>	
Peri-Peri Chicken Tacos	450
<i>Soft shell tacos, sour cream, salsa, 3 pcs</i>	
Black Pepper Chilli Chicken	475
<i>Scallion, fried garlic, peppers, soy glaze</i>	
CFC- Crispy Fried Chicken	475
<i>Tempura chicken, garlic mayo, peri-peri spices</i>	
Chicken Satay Skewers	475
<i>Indonesian-style skewers with peanut sauce</i>	
Cajun Spiced Chicken	475
<i>Truffle aioli, hot Louisiana cajun spices</i>	
Malabar Style Prawn Bao	495
<i>Ghee roast masala, homemade potato crisps</i>	
Tuscan-Style Rawas	495
<i>Creamy lemon base, baby spinach, cherry tomato</i>	
Mediterranean Chicken Kebab	525
<i>Oven baked, peppers, spices, peri peri yogurt</i>	
Fish & Chips	550
<i>Tempura rawas, with fries and truffle mayo</i>	
Crispy Calamari Fritti	550
<i>Tempura fried calamari, jalapeño, tartare sauce</i>	
Butter Garlic Prawn Ajillo	575
<i>King prawn seared in garlic, turmeric and butter</i>	
Tempura-Style Prawn	575
<i>King prawn, wasabi mayo, togarashi spices</i>	
Ghee Roast Prawn	575
<i>King prawn, hot spices, ghee roast masala</i>	

Salad

- ① Caesar **v** 425
*Romaine lettuce, parmesan, crouton, caesar dressing. **Chicken +100***
- ① Asian Raw Mango & Papaya **v** 425
*Raw mango, crunchy raw papaya, orange segments, sweet chilli dressing. **Prawn +150***
- ① Truffle Avocado & Edamame **v** 425
*Sliced Avocado, fresh edamame seeds, lettuce, tangy coconut dressing. **Chicken +100***
- Asian Chicken Noodle Salad 450
Chinese cabbage, shredded chicken, soba noodle, crispy wonton, with soy ponzu dressing
- ① Burrata & Cherry Tomato **v** 550
With lettuce, crushed black pepper, extra virgin olive oil

Focaccia Sandwich & Multigrain Wraps

- ① Avocado & Basil Sandwich **v** 475
Basil pesto, mozzarella, fresh basil, potato crispers
- Peri-Peri Grilled Chicken Sandwich 475
Mustard mayo, gherkins, jalapeño, chargrilled chicken, potato crispers
- Fried Chicken Sandwich 475
Buttermilk fried chicken, mustard mayo, cajun spices, pickles, potato crispers
- ① Mexican Burrito Wrap **v** 450
Mexican salsa, kidney beans, rice, pickles, house-made guacamole, potato crispers
- Mediterranean Chicken Wrap 475
Chargrilled chicken, hummus, garlic mayo, pickles, potato crispers

Stone Baked 11" Pizza

Served with a homemade chilli garlic mayo dip

- ① Margherita **v** 595
Tomato base, fior di latte, fresh basil, olive oil
- Truffle Funghi **v** 625
Braised mushrooms, shimeji, thyme, truffle oil
- ① Gardenia **v** 625
Sundried tomato, zucchini, roasted bell peppers, olives, tomato sauce, scarmoza
- ① Mediterranean **v** 625
Olives, artichoke, feta, baby spinach, tomato base, confit garlic
- ① Four Cheese **v** 625
Fior di latte, parmesan, blue cheese, mozzarella
- Pollo Picante 650
Spicy chicken, onion, fior di latte, chilli, pepper
- Spicy Tandoori Chicken 650
Chicken tikka, spiced onion, coriander, fior di latte
- Truffle Roast Chicken 650
Truffle sauce base, roast chicken, olive, baby spinach
- Pesto Chicken 650
Roast chicken, pesto, basil, chilli, fior di latte
- Frutti Di Mare 695
Mixed seafood, San Marzano tomato, parmesan, spinach

Flatbread

- ① Mediterranean Farm Flatbread **v** 525
Bell pepper, zucchini, onion, olive
- ① Peppery Cottage Cheese Flatbread **v** 525
Peri-Peri Cottage cheese, bell pepper, onion
- Slow Roast Chicken Flatbread 550
- Spicy Chicken Tikka Flatbread 550

Pasta & Risotto

Served with parmesan bread

① Penne Sorrentina v 525

Spicy arrabbiata sauce, mozzarella, grana padano
Chicken +100, Prawn +150

① Spaghetti Aglio e Olio v 525

Crsuhed Black pepper, roasted garlic, extra virgin olive oil. **Chicken +100, Prawn +150**

① Maccheroni Pesto Genovese v 525

Machheroni pasta, basil pesto, truffle oil, parsley
Chicken +100, Prawn +150

Truffle Mushroom Linguine v 525

Confit assorted mushrooms, truffle butter sauce
Chicken +100, Prawn +150

Gnocchi Alla Vodka v 550

Potato gnocchi in tomato & vodka sauce
Chicken +100, Prawn +150

Smoked Chicken Rigatoni 575

Roast chicken, truffle cream cheese sauce, baby spinach, sun dried tomato

Truffle Wild Mushroom Risotto v 550

Arborio rice, assorted mushroom, truffle oil, grana padano

Lobster Risotto 650

Arborio rice, saffron buds, pan-seared lobster, truffle oil, grana padano

Large Plates & Mains

① Chilli Basil Fried Rice v 475

Jasmine rice, wok tossed with bud chilli and fresh Thai basil, served with crisp chilli oil
Egg +30, Chicken +100, Prawn +150

① Udon / Mi Goreng Noodle Bowl v 475

Stir-fried Asian street noodles with Asian vegetables
Choice of Udon / Mi Goreng
Egg +30, Chicken +100, Prawn +150

Egg Fried Rice 475

Jasmine rice, wok tossed with egg, crisp chilli oil
Chicken +100

① Mediterranean Cottage Cheese v 495

Grilled cottage cheese, garlic hummus, yellow pilaf, roasted vegetables, black pepper jus

Mushroom Stroganoff v 495

Rich paprika cream sauce, finished with parmesan and fresh herbs, served with herb rice
Chicken +100

Thai Green Curry With Rice v 550

Kaffir lime, coconut milk, Thai spices, Asian vegetables and baby potato with jasmine rice
Chicken +100, Prawn +150

① Mexican Enchilada v 550

Tortillas, black beans, corn, peppers and cheese, tomato enchilada sauce and topped with sour cream and coriander. **Chicken +100**

Indonesian Nasi Goreng 575

Indonesian fried rice bowl, sambal sauce, chicken skewer, prawn cracker. **Prawn +150**

Österia Roast Chicken 550

Slow roast chicken, crispy thyme baby potato, greens, red wine jus

Garlic Herbed Chicken 550

Peri-Peri spices, potato mash, grilled greens, black pepper sauce

Mediterranean Grilled Chicken 550

Slow grilled chicken, hummus, yellow pilaf, grilled greens, black pepper sauce

Panang Curry with Rice 595

Hot and spicy South-East Asian Chicken curry with jasmine rice

Homestyle Coastal Curry 650

Kerala-style curry with steamed jasmine rice
Choice of Surmai or Prawn

Pan-Grilled Rawas / Norwegian Salmon 695 / 975

Choice of Rawas or Norwegian Salmon in creamy lemon caper sauce, with roasted thyme potatoes, grilled greens and a house salad

House Made Desserts

① Passionfruit Panna Cotta v	395
<i>Creamy panna cotta topped with fresh orange segments, vanilla sponge, passionfruit coulis</i>	
① Almond Olive Oil Cake v	395
<i>House baked almond flour cake, dates, salted caramel, olive oil. Gluten-Free & Sugar-Free</i>	
① Layered Chocolate Cake v	450
<i>Chocolate sponge, dark chocolate mousse, brittle, belgian chocolate ice-cream</i>	
① Baked New York Cheesecake v	450
<i>House baked cheesecake with fresh berry compote and fresh assorted berries</i>	
① Belgian Dark Chocolate Mousse v	450
<i>Home made mousse, passionfruit boba, berry compote</i>	
Tiramisu	450
<i>Espresso sponge, mascarpone cheese, cocoa</i>	

Bar Nibbles & Sides

① Pita v	95
① Steamed Rice v	195
Hash Brown 4 pcs v	195
Truffle Salted Popcorn v	240
House Potato Crisps v	325
① Salted / Masala Peanuts v	325
① Crispy Corn v	350
① Assorted Marinated Olives v	350
Tempura Onion Rings v	395
Fries / Peri-Peri Fries / Crispers v	395
Cheesy Garlic Parmesan Bread v	495
Korean Cheesy Pull Apart Bread v	525

All Day Breakfast

Akuri On Toast	350
<i>Bombay-style spicy scrambled eggs with onions, tomatoes, green chillies and fresh coriander, served on a multi grain toast with house-made potato crisps</i>	
Eggs to Order	350
<i>Two eggs made your way served with house made bread</i> Choose one- Omelette / Scrambled / Sunny Side Up / Bhurji Choose any two Sides- Hash brown, Chicken sausage, Baked Beans, Sauteed Mushroom Extra Egg +30, Extra Side +30, Chicken +100, Smoked Salmon +180	
① Truffle Avocado On Toast v	450
<i>Sliced avocado, black pepper, truffle oil, multigrain toast with house-made potato crisps</i>	
Smoked Salmon On Toast	495
<i>Cured salmon, capers, cream cheese, parseley, multigrain toast with house-made potato crisps</i>	

v Vegetarian Preparation: No poultry, meat, or eggs are used in the preparation of vegetarian dishes.

① Jain Preparation: Available on select dishes. Please inform your server while placing your order.

 Allergen Advisory: Certain dishes may contain allergens. Please inform your server of any food allergies or dietary restrictions before ordering.

