

òsteria

BAR | EATERY | BEER GARDEN

WELCOME TO ÒSTERIA!

Òsteria was born from a simple idea,
that the best moments in life are shared on a table over drinks
and honest & delicious food. It's a place where craft beers are
poured with passion, cocktails are made with a sense of
occasion and every ingredient on your plate is fresh, vibrant
and full of character.

Inspired by the easy charm of Mediterranean living and the
bold flavors of Asian street kitchens, Òsteria is where crisp
beers & cocktails, handmade pizzas and freshly made food
come together in a laid back, welcoming setting. Every item on
the menu is made from carefully sourced fresh ingredients,
just simple recipes which we try our best to get right
every time we serve you.

At the bar, you'll find a list of some curated
Craft Brews and Mediterranean inspired cocktails made with
fresh herbs, seasonal fruits and house infusions. It's not just
about what's in the glass, it's about how it makes you feel!
Whether you're catching up with old friends or finding comfort
in a quiet evening with a cold beer and a warm pizza,
Òsteria feels like home from the very first visit.
We are absolutely thrilled to have you over!



Small Sharing Plates

⓵	Red Chilli Sweet Corn Ribs v	345
	Chimichurri Baby Potatoes v	375
	<i>With chilli romesco, panko, garlic mayo</i>	
⓵	Pan Seared Gyoza v	375
⓵	Jalepeno, Corn & Cheese Croquettes v	375
	<i>With spicy arrabiatta sauce</i>	
	Oyster Mushroom Tempura v	395
	<i>With truffle mayo</i>	
⓵	Black Pepper Cottage Cheese v	395
	Truffle Fries Platter v	395
	<i>With 3 dips and grated parmesan</i>	
⓵	Nachos Bowl v	425
	<i>With guacamole, salsa, cream cheese</i>	
⓵	Mediterranean Hummus Platter v	425
	<i>With fresh pita, olives, cous cous, olive oil</i>	
⓵	Guacamole & Chips v	475
⓵	Avocado Tartare v	475
	<i>Sliced avocado, tempura corn, sriracha mayo, scallion, ponzu, toasted sesame</i>	
	Seared Chicken Gyoza	395
	King Chilli Crispy Wings	425
	Black Pepper Chicken	425
	Chilli Citrus Chicken Tenders	425
	<i>With tartare sauce</i>	
	Greek Chicken on Pita	425
	<i>With olive and cucumber salsa</i>	
	Crispy Fried Chicken (CFC)	425
	Asian Chicken Skewers	425
	Cajun Chicken with Truffle Aioli	425
	Turkish Chicken Kebab Skewers	475

Seared Tuscan Style Rawas	495
<i>With baby spinach and cherry tomatoes</i>	
Fish & Chips with Tartare Sauce	495
Crispy Calamari Bravas	495
Butter Garlic Prawn Ajilio	525
Tempura Fried Prawn	525
<i>With wasabi mayo</i>	
Ghee Roast Prawn	525

Salads

⓵	Asian Raw Mango & Papaya v	375
	<i>Add Prawn + 150</i>	
⓵	Truffle Avocado & Edamame v	395
	<i>Add Chicken + 100</i>	
	Chicken, Avocado & Greens	395
⓵	Burrata & Cherry Tomatoes v	525

Soft Shell Tacos (3 pcs)

⓵	Guacamole & Refried Beans v	395
⓵	Black Bean Cottage Cheese v	395
	Peri Peri Grilled Chicken	425
	Californian Baja Fish	425
	Prawn & Cilantro	450

Baguette Sandwiches

Served with Parmesan Fries

⓵	Caprese v	395
	<i>Basil pesto, tomato, arugula, mozzarella, olive oil</i>	
⓵	Avocado & Basil v	450
	Fried Chicken	425
	Roast Chicken Caesar	425
	Smoked Salmon & Cream Cheese	495

Stone Baked Neapolitan Pizzas (11 inch)

⌚	Basil Margherita v	550
	<i>Fresh tomato sauce, mozzarella, bocconcini</i>	
	Funghi v	575
	<i>Mushrooms, arugula, truffle oil, bocconcini</i>	
⌚	Gardenia v	575
	<i>Garden veggies with grated scarmoza, fresh tomato sauce</i>	
	Onion & Jalapeno v	575
	Pizza Aglio e Olio v	575
	<i>Garlic, parmesan, black pepper, basil, olive oil</i>	
⌚	Mediterranean v	575
	<i>Olive, cherry tomato, artichokes, feta, spinach, onion</i>	
	Peri Peri Chicken	595
	Spicy Tandoori Chicken	595
	<i>Tikka, onion, coriander, chilli, mozzarella</i>	
	BBQ Chicken & Onion	595
	Truffle Roast Chicken	595
	<i>Parmesan, truffle oil, garlic, arugula</i>	
	Aglio Prawn & Calamari	650

Flatbreads & Open Toasts

⌚	Tomato & Goat Cheese on Toast v	395
	Mushrooms on Toast v	395
⌚	Avocado on Toast v	450
	Smoked Salmon & Caper on Toast	450
	New Orleans Lobster on Toast	495
⌚	Farm Flatbread v	450
	<i>Bell peppers, zucchini, onions, olive, mozzarella</i>	
	Mushroom & Arugula Flatbread v	495
	Spicy Chicken Tikka Flatbread	495
	Slow Roast Chicken Flatbread	495

Pasta/ Risotto

Pasta served with Garlic Bread

⌚	Penne Arrabiatta v	495
⌚	Spaghetti Cacio e Pepe v	495
	<i>Crushed black pepper, parmesan, olive oil</i>	
⌚	Rigatoni Pesto Genovese v	495
	<i>Basil pesto, truffle oil, crushed black pepper</i>	
⌚	Fettuccine White Wine Alfredo v	495
	<i>Thyme, garlic, truffle oil, creamy cheese sauce</i>	
	Truffle Mushroom Penne v	495
	<i>In creamy cheese sauce, truffle oil</i>	
	Wild Mushroom Risotto v	495
	Smoked Chicken Rigatoni	525
	<i>Truffle cream sauce, garlic, baby spinach, caramelised cherry tomato</i>	
	Crispy Calamari Fettuccine	575
	<i>Truffle oil, panko, white wine sauce</i>	
	Saffron Lobster Risotto	595
	Add Chicken or Prawn to any of the above	
	Chicken + 100, Prawn + 150	
	Please inform your server for any customisations	

Large Plates/ Mains

	Stroganoff with Steam Rice v	475/ 525
	<i>Choice of Mushroom or Chicken</i>	
⌚	Chilli Basil Fried Rice Bowl v	450
	<i>Add Chicken + 100, Prawn + 150</i>	
⌚	Stir Fry Udon Noodle / Mi Goreng Noodle Bowl v	475
	<i>Add Chicken + 100, Prawn + 150</i>	
⌚	Mexican Enchilada v	495
	<i>Arrabiatta sauce, fajita vegetables, avocado, olives, coriander</i>	
	<i>Add Chicken + 100</i>	
⌚	Massaman Curry with Rice v	495
	<i>Add Chicken + 100, Prawn + 150</i>	
⌚	Mediterranean Cottage Cheese v	450
	<i>Grilled cottage cheese in middle eastern spices, tahina, garlic hummus, yellow pilaf & roasted vegetables in chilli oil</i>	

Spicy Edamame Fried Rice Bowl **v** 450

Add Chicken + 100, Prawn + 150

Òsteria Roast Chicken 495

Baby potatoes, carrots, beans, black pepper jus

Garlic Butter Herb Chicken 495

Peri Peri spices, Brown butter jus, scallion mash, greens

Middle Eastern Grilled Chicken 495

Slow grilled chicken with herbed pilaf, tahina, yogurt hummus, chilli oil, orange zest

Panang Chicken Curry with Rice 525

Homestyle Spicy Prawn Curry 595

With steamed jasmine rice

Braised Lamb Shanks 595

Braised for 8 hrs, baby potatoes, glazed carrots, jus

Pan Seared Rawas/ Norwegian Salmon 650/ 950

Potato mash and grilled vegetables

Desserts

⌚ Passionfruit Panna Cotta **v** 375

Orange and mango consomme, vanilla sponge, cinnamon crumble, salted tuile, passionfruit, fresh orange

Tiramisu 395

Mascarpone mousse, coffee sponge, coffee & caramel, filter coffee ice cream

⌚ Chocolate Delice **v** 395

Belgian chocolate, salted caramel, chocolate sponge, chocolate disk

⌚ Baked New York Cheesecake **v** 395

With fresh seasonal berries and a home made berry compote

Almond Olive Oil Cake 425

With homemade almond biscotti, salted caramel and vanilla bean ice cream

⌚ Belgian Dark Chocolate Mousse **v** 425

With passionfruit boba, raspberry puree

Choice of Gelato/ Ice Cream 295

Ask your server for options

Bar Bites/ Sides

Korean Cheesy Pull Apart Bread **v** 450

Cheesy Garlic Bread **v** 395

French fries/ Peri Peri Fries **v** 375

Potato Wedges **v** 375

⌚ Crispy Mozzarella Sticks **v** 350

Chicken Sausage 295

⌚ Salted/ Masala Peanuts **v** 295

⌚ Crispy Corn **v** 295

Hash Brown (4 pcs) **v** 195

⌚ Steam Rice **v** 195

⌚ Pita **v** 95

All Day Breakfast

Choice of Eggs 320

Two eggs made your way with multigrain bread, hash brown and a choice of Baked Beans/ Chicken Sausage

Breakfast Sandwich 320

Scrambled egg, onion, arugula with a choice of potato wedges/ hash brown

Truffle Mushroom & Cheese Omelette 350

With multigrain bread, hash brown and a choice of baked beans/ chicken sausage

Full Breakfast 375

Two eggs made your way, chicken sausage, baked beans, hash brown, roasted tomato, multigrain bread, sautéed mushrooms

Cold Press Juices, Coffee & Tea, Frappés

Please refer the bar menu for options

v Vegetarian preparation. No use of poultry, meat, eggs.

⌚ Jain preparation is an option. Please inform your server while placing the order.

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