

òsteria

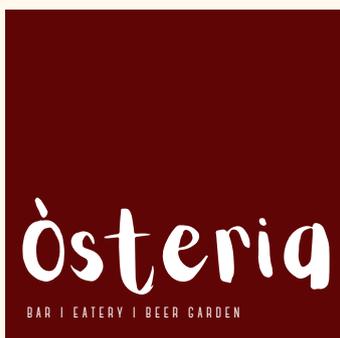
BAR | EATERY | BEER GARDEN

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	395
<i>With chilli romesco, panko, garlic mayo</i>	
⓵ Pan Seared Gyoza v	395
⓵ Jalepeno, Corn & Cheese Croquettes v	395
<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	425
<i>With 3 dips and grated parmesan</i>	
⓵ Nachos Bowl v	450
<i>With guacamole, salsa, cream cheese</i>	
⓵ Mediterranean Hummus Platter v	450
<i>With fresh pita, olives, cous cous, olive oil</i>	
⓵ Guacamole & Chips v	495
⓵ Avocado Tartare v	495
<i>Sliced avocado, tempura corn, sriracha mayo, scallion, ponzu, toasted sesame</i>	
Seared Chicken Gyoza	425
King Chilli Crispy Wings	425
Chilli Citrus Chicken Tenders	425
<i>With tartare sauce</i>	
Greek Chicken on Pita	425
<i>With olive and cucumber salsa</i>	
Black Pepper Chicken	450
Crispy Fried Chicken (CFC)	450
Asian Chicken Skewers	450
Cajun Chicken with Truffle Aioli	450
Turkish Chicken Kebab Skewers	475

Seared Tuscan Style Rawas	495
<i>With baby spinach and cherry tomatoes</i>	
Fish & Chips with Tartare Sauce	525
Crispy Calamari Bravas	525
Butter Garlic Prawn Ajiljo	550
Tempura Fried Prawn	550
<i>With wasabi mayo</i>	
Ghee Roast Prawn	550

Salads

⓵ Asian Raw Mango & Papaya v	375
<i>Add Prawn + 150</i>	
⓵ Truffle Avocado & Edamame v	425
<i>Add Chicken + 100</i>	
Chicken, Avocado & Greens	450
⓵ Burrata & Cherry Tomatoes v	550

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	425
<i>Basil pesto, tomato, arugula, mozzarella, olive oil</i>	
⓵ Avocado & Basil v	475
Fried Chicken	450
Roast Chicken Caesar	450
Smoked Salmon & Cream Cheese	525

Stone Baked Neapolitan Pizzas (11 inch)

Ⓝ Basil Margherita v	575
<i>Fresh tomato sauce, mozzarella, bocconcini</i>	
Onion & Jalapeno v	575
Funghi v	595
<i>Mushrooms, arugula, truffle oil, bocconcini</i>	
Ⓝ Gardenia v	595
<i>Garden veggies with grated scarmoza, fresh tomato sauce</i>	
Pizza Aglio e Olio v	595
<i>Garlic, parmesan, black pepper, basil, olive oil</i>	
Ⓝ Mediterranean v	595
<i>Olive, cherry tomato, artichokes, feta, spinach, onion</i>	
Peri Peri Chicken	625
Spicy Tandoori Chicken	625
<i>Tikka, onion, coriander, chilli, mozzarella</i>	
BBQ Chicken & Onion	625
Truffle Roast Chicken	625
<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	475
Smoked Salmon & Caper on Toast	475
New Orleans Lobster on Toast	495
Ⓝ Farm Flatbread v	475
<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	525
Ⓝ Spaghetti Aglio e Olio v	525
<i>Crushed black pepper, garlic, parmesan, olive oil</i>	
Ⓝ Rigatoni Pesto Genovese v	525
<i>Basil pesto, truffle oil, crushed black pepper</i>	
Ⓝ Fettuccine White Wine Alfredo v	525
<i>Thyme, garlic, truffle oil, creamy cheese sauce</i>	
Truffle Mushroom Penne v	525
<i>In creamy cheese sauce, truffle oil</i>	
Wild Mushroom Risotto v	525
Smoked Chicken Rigatoni	550
<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	495/ 525
<i>Choice of Mushroom or Chicken</i>	
Ⓝ Chilli Basil Fried Rice Bowl v	450
<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
<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>	
	Òsteria Roast Chicken	525
	<i>Baby potatoes, carrots, beans, black pepper jus</i>	
	Garlic Butter Herb Chicken	525
	<i>Peri Peri spices, Brown butter jus, scallion mash, greens</i>	
	Middle Eastern Grilled Chicken	525
	<i>Slow grilled chicken with herbed pilaf, tahina, yogurt hummus, chilli oil, orange zest</i>	
	Panang Chicken Curry with Rice	525
	Homestyle Spicy Prawn Curry	595
	<i>With steamed jasmine rice</i>	
	Braised Lamb Shanks	595
	<i>Braised for 8 hrs, baby potatoes, glazed carrots, jus</i>	
	Pan Seared Rawas/ Norwegian Salmon	650/ 950
	<i>Potato mash and grilled vegetables</i>	

Desserts

Ⓝ	Passionfruit Panna Cotta v	375
	<i>Orange and mango consomme, vanilla sponge, cinnamon crumble, salted tuile, passionfruit, fresh orange</i>	
	Tiramisu	425
	<i>Mascarpone mousse, coffee sponge, coffee & caramel, filter coffee ice cream</i>	
Ⓝ	Chocolate Delice v	425
	<i>Belgian chocolate, salted caramel, chocolate sponge, chocolate disk</i>	
Ⓝ	Baked New York Cheesecake v	425
	<i>With fresh seasonal berries and a home made berry compote</i>	
	Almond Olive Oil Cake	425
	<i>With homemade almond biscotti, salted caramel and vanilla bean ice cream</i>	
Ⓝ	Belgian Dark Chocolate Mousse v	450
	<i>With passionfruit boba, raspberry puree</i>	
	Choice of Gelato/ Ice Cream	295
	<i>Ask your server for options</i>	

Bar Bites/ Sides

	Korean Cheesy Pull Apart Bread v	450
	Cheesy Garlic Bread v	425
	French fries/ Peri Peri Fries v	375
	Potato Wedges v	375
Ⓝ	Crispy Mozzarella Sticks v	375
	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
	<i>Two eggs made your way with multigrain bread, hash brown and a choice of Baked Beans/ Chicken Sausage</i>	
	Breakfast Sandwich	320
	<i>Scrambled egg, onion, arugula with a choice of potato wedges/ hash brown</i>	
	Truffle Mushroom & Cheese Omelette	350
	<i>With multigrain bread, hash brown and a choice of baked beans/ chicken sausage</i>	
	Full Breakfast	375
	<i>Two eggs made your way, chicken sausage, baked beans, hash brown, roasted tomato, multigrain bread, sautéed mushrooms</i>	
	Cold Press Juices, Coffee & Tea, Frappés	
	<i>Please refer the bar menu for options</i>	

- 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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