



Lunch Specials

Appetizers

Mediterranean Spiced Ahi Tuna Tartar

served on a bed of lemon tabouleh salad, and creamy tzaziki sauce.

The leaves from the heart of romaine make for a fresh twist on a lettuce wrap \$15-

Braised Artichoke served with Cheddar Jalapeno Crostinis

and a Saffron lime aioli for dipping \$7-

Prosciutto and Gruyere Potato Fritters

served with a Gorgonzola Fondue \$8-

Marinated and Grilled Garlic Prawns

served with "skortho" and garlic sauce you will want to find another use for when the prawns are gone.... \$12-

Soup

Cauliflower-Leek Soup with a hint of Gorgonzola

cup \$5.50 bowl \$7.00

Entrees

Seared Salmon 'Canapes'

served with a marbled rye bread pudding, asparagus, a light horseradish cream sauce

and finished with black and red Tobikko caviar \$16-

Ricotta Ravioli with Sauteed Garlic Dungeness Crab

served with a lobster cream sauce \$15-

APPETIZERS

These items are great on their own, or pick a few and share with friends...

Pulled BBQ Pork Nachos

fresh corn chips layered with red and black beans, roasted corn, jalapeno jack cheese topped with a jicama and radish salsa and a mound of pulled BBQ pork

\$12-

Spanakopita

a buttery phyllo triangle stuffed with fresh herbs, spinach and cheeses... baked to a golden brown

\$8-

Crispy Polenta Fries

served with a sundried tomato-herb aioli

\$8-

Italian Sausage, Ginger and Citrus Spring Rolls

served with a citrus-ginger dipping sauce and a spicy cabbage slaw

\$12-

Marinated Grilled Pork, Lamb or Chicken Kabobs

you can also choose the Med which is a blend of ground lamb and beef with traditional seasonings. served with a yogurt mint sauce (tzaziki) and sliced pita. pick your favorite or try a combination

2 skewers \$12-

3 skewers \$17-

Golden Dungeness Crab Cakes

served with a roasted red pepper and a lemon thyme aioli.

3 pieces \$14-

5 pieces \$20-

Fried Calamari

a mound of fresh Monterey Bay calamari in a light batter

served with lemon caper and roasted red pepper aiolis \$11-

Steamed Clams or Mussels

in a steaming bath of butter, white wine, tomato, shallots and garlic. choose your favorite or try a combination.

\$11-

Dolmathes

rice stuffed grape leaves. this recipe has traveled over 3 continents and is over 125 years old.

6 pieces \$8-

Warm Olives

assorted Mediterranean olives baked with white wine, garlic, olive oil and parsley.

\$8-

Garlic Fries

some say... more garlic than fries... maybe not a good idea for a first date.

\$7-

Saganaki (Sah-ga-NAH-key) -

pan-fried gruyere, served table-side ignited with brandy...

\$9-

Baked Feta

feta baked with olive oil and kalamata olives. another great compliment to our house bread.

\$6-

SOUP

Tortilla Soup

this is a wonderful hearty soup with a hint of heat.. topped with melted pepperjack cheese and housemade tortilla chips

cup \$5.50

bowl \$7.00

French Onion Soup

a savory favorite filled with sautéed onions, topped with a buttery crostini and melted gruyere cheese.

\$7.50

SALADS

Astaria Cobb Salad

a traditional salad with a twist: roasted turkey, smoked applewood bacon, diced roma tomato, kalamata olive, chopped egg, gorgonzola and sliced avocado on a bed of red leaf lettuce dressed in our astaria house dressing

\$14-

Ahi Tuna Nicoise Salad

a traditional nicoise salad with panko crusted sushi grade

ahi tuna seared rare dressed with a dijon shallot vinaigrette \$19-

Roasted Golden and Red Beet Salad

with sliced tangerines and a citrus vinaigrette on a bed of arugula topped with a walnut crusted baked goat cheese round and paper thin fried onions

\$12-

Sonoma Salad

organic greens with smoked applewood bacon, roasted beets, spicy pecans, gorgonzola and a raspberry vinaigrette.

Small \$8-

Full \$10-

Linda Salad

organic spinach leaf with dried cranberries, feta cheese and a toasted sesame balsamic dressing.

Small \$7-

Full \$9-

Caesar Salad

hearts of romaine and radicchio with house made caesar dressing, garlic crostinis and shaved reggiano.

Small \$7-

Full \$9-

Astaria House Salad

red leaf lettuce, snipped chives, crumbled gorgonzola and a creamy balsamic dressing.

Small \$7-

Full \$9-

grilled chicken can be added to any salad for an additional \$6, grilled prawns \$9, grilled tri tip \$7, or seared salmon for \$8

SANDWICHES come with crispy fries or side house salad. garlic fries can be substituted for an additional \$2.50

Astaria Fried Egg Sandwich

this is a classic taken up a notch...
soft panini with 2 fried eggs, your choice of cheese,
then add either black forest ham or smoked applewood
bacon. comes with our seasoned aioli and onions and
tomatoes on the sandwich \$10-

Astaria's BLT

open face on a crunchy baguette...
marinated tomatoes, smoked applewood bacon,
arugula and a sundried tomato-herb aioli...
all this topped with melted mozzarella and
a pan fried onion \$12

**Grilled Chicken with Black Forrest Ham,
Fuji Apple and Gruyere Cheese**

served with a honey dijon mayonnaise on a
soft panini roll \$12-

Astaria Chicken

grilled chicken breast, with your choice of
cheese: cheddar, jack, provolone, gorgonzola,
baby spinach and pesto aioli on a
panini roll \$10-
then add whatever you want.. bacon, sauteed
mushrooms, caramelized onions, fried onions
or avocado **\$1- per item**

Pulled BBQ Pork Sandwich

spice rubbed, grilled and then oven roasted in our
house made BBQ sauce until fork tender... topped
with a heap of cabbage/carrot slaw...
just the right crunch. \$12-

Eggplant

roasted eggplant, portobellini, roasted
red pepper, provolone with roasted garlic aioli
on tomato and feta foccacia \$11-

Grilled Salmon Sandwich

grilled salmon with a smoked chili
mayonnaise \$12-

Marinated and Grilled Tri Tip Sandwich

served with a chili dijon aioli, fried onions
and melted jack cheese \$13-

Skinny Dipper

roast breast of turkey with a cranberry
mayonnaise on a toasted panini roll
served with au jus \$10-

The Astaria Custom Burger

1/2 lb. ground chuck topped with your choice
of cheese: cheddar, jack, provolone, gorgonzola,
served on a soft panini roll \$11-
then add whatever you want... bacon,
sauteed mushrooms, caramelized onions, fried onions
or avocado **\$1- per item**

The Med

a fabulous blend of ground lamb and beef
grilled with traditional herbs, served with a
yogurt mint sauce (tzaziki) and pita bread \$11-

FLAT BREAD PIZZAS

Custom Pizza

starts with your choice of sauce: traditional, pesto or olive oil,
your choice of cheese: mozzarella, feta, goat, gorgonzola, or
parmesan \$10-
then add whatever you would like for an additional **\$1-
per topping... GO FOR IT!!!** bacon, sausage, pepperoni,
kalamata olives, mushrooms, onions, roasted garlic,
tomatoes,
avocado, apple or bell peppers

**Roasted Tomato, Jalapeno, Artichoke and
Prosciutto**

with a roasted garlic aioli
and a hint of gorgonzola \$12.50

Margherita - fresh tomato sauce,
mozzarella, and basil \$10.50

Chicken - roasted chicken, pesto,
mozzarella, parmesan, and tomatoes \$11.50

Sausage - mozzarella, basil and fennel
sausage \$11.50

Astaria - caramelized onion, roasted
garlic cloves, tomatoes, feta and parmesan \$11.50

ENTREES

Halibut St. Jacques

flavors reminiscent of a traditional french favorite...
Coquielles St. Jacques. tangerine infused seared halibut
on a bed of gruyere mashed potatoes with citrus-cream
poached vegetables and finished with a taragon oil and a
tangerine syrup \$17-

Paella

saffron infused rice cooked in chicken stock with
red peppers, onions, baby artichokes, chicken,
pork tenderloin, chorizo, mussels, clams,
prawns and calamari \$16-

Mousaka

layers of roasted eggplant and a rich tomato
meat sauce, topped with béchamel. Served
with a side of house salad \$13-

Linguine Rosso or Bianco

your choice of a robust marinara or a subtle
white wine and garlic sauce \$11-
be creative... add chicken \$5-, Italian sausage \$4-,
clams or mussels \$5-, calamari \$5- or prawns \$8-

**Astaria's private dining room
is great for events of all sizes.
It can host an intimate dinner for 12 as
effortlessly as a cocktail party for 200.
Please contact our Special Events Department
at 650.344.5222**

**An 18% gratuity will be added to
parties of 6 or more.**