

# WEEKLY FEATURES

## MUSIC PROGRAMMING

Monday-Thursday 9PM-1AM | Friday 10PM-2AM  
Saturday 7:30PM-2AM | Sunday 7PM-1AM

*Live DJs Every Night!*

## HAPPY HOUR

Daily 5PM-7PM | Bar & Bar Deck Only

*Daily Food & Drink Specials! Including Weekends!*

## BOTTOMLESS BRUNCH

Saturday & Sunday 12PM-4PM

*\$45 PP (Choice of Six Tapas Plates) + \$25 PP for Mimosas, Bellinis & Sangria  
(2 Hour Limit / Entire Table Participation Required)*

## PRIVATE EVENTS

Celebrate Any Occasion With Us!

*Email [events@ikhospitalitygroup.com](mailto:events@ikhospitalitygroup.com) or Call 305-783-7226*

# ASTRA

## GREEK SOUL - BOHEMIAN SPIRIT

In ancient Greek Mythology, Astra was the goddess of the stars and constellations, a cosmic being of radiant beauty and celestial power. Like the goddess herself, Astra Miami is a beacon of light and energy in the heart of Wynwood.

Perched atop a Bohemian paradise, Astra is not just a rooftop restaurant bar but a culinary journey that brings the vibrant flavors of the Mediterranean and Greece to Miami's most creative neighborhood. The eclectic and bold Greek-inspired cuisine of Astra is a perfect match for the artistic vibe that surrounds it.

Step onto the rooftop terrace, and you'll be transported to a lush oasis of greenery, breathtaking city views, and spectacular sunsets. The terrace is a space where people gather to celebrate life, love, and the arts. From intimate dinners, engagements, romantic proposals, and private corporate events to vibrant Friday, Saturday, and Sunday lunches and brunches. Astra is a place where good food and company go together.

But Astra is more than just a restaurant. It reflects the vibrant and diverse community that surrounds it.

Wynwood is a place where artists, musicians, and dreamers converge to create magic. Astra, at the heart of it all, is not just a restaurant but a cultural epicenter that inspires and uplifts everyone who steps through its doors. It's where the best vibes are performed nightly and live by international DJs, making it a must-visit for anyone who appreciates art and music.

So whether you are a free spirit, a dreamer, or someone who loves good food and great company, Astra Miami welcomes you with open arms. Come and discover the magic of Wynwood and experience the celestial beauty of Astra for yourself.

Subscribe to Our Newsletter, Connect  
on Social Media, Share Your Feedback,  
Plan a Private Event, and Discover More!



# CRAFTED COCKTAILS

## Astra to the Moon - \$18

Grey Goose Vodka, St. Germain,  
Lemon Juice, Lychee & Butterfly Pea Syrup

## Berry Margarita - \$18

Casamigo Blanco Tequila, Fresh Mixed  
Berries, Agave, Lime

## Astra Mule - \$18

Tito's Vodka, Muddled  
Raspberries & Mint, Ginger Beer

## Lili-Koi Spice - \$18

Jalapeño chili infused Patron Reposado  
Tequila, Passion Fruit Chinola

## Passion Rum - \$18

Santa Teresa 1796, Ginger Liqueur, Lemon  
Juice, Strawberry, Passionfruit, Ginger Ale

## Rosé Sangria - \$16/\$49

Galea Organic Rosé

# BEERS/SELTZERS

## Stella Artois, Belgium - \$8

Lager

## The Casalu - Rum Seltzer - \$8

Wheat

## Monopolio Clara, San Luis, Mexico - \$9

Lager

## Berry Mojito - \$16

Fresh berries infused Bacardi 8 rum,  
Mint, Splash of soda water

## Espresso Martini - \$18

Absolute vanilla Vodka, Espresso,  
Khalua, Frangelico,

## Smoked Old Fashioned - \$21

Makers Mark, Carpano Antica, Bitters,  
Luxardo cherry - Smoked Table Side

## Mykonian Sunrise - \$18

Illegal joven Mezcal, Cassis Nior De Bourgogne,  
Grand Marnier, Lemon juice

## Summer in Mykonos - \$18

Hendricks Gin, Kleos Mastiha, Lime,  
Pathfinder Liqueur

## Take Me Away- \$18

Sunrisa Platino Rum, Spiced Guava Syrup,  
Fresh Lime Juice & Coconut Water

## Estrella Inedit Damm, Spain - \$10

Malt & Wheat

## Pernicious, United States - \$10

IPA

## HAPPY HOUR

Daily 5PM-7PM | Bar & Bar Deck Only

Daily Food & Drink Specials! Including Weekends!

## RED WINE

**Pinot Noir** *Banshee, Sonoma County, California*

**Pinot Noir** *Hahn, Monterey County, California*

**Pinot Noir** *The Calling, Sonoma County, California*

**Merlot** *Drumheller, Columbia Valley, California*

**Merlot** *Duckhorn, Napa Valley, California*

**Malbec** *Terrazas, Argentina*

**Blend** *The Prisoner, Rutherford, California*

**Blend** *Harvey & Harriet, Paso Robles, California*

**Zinfandel** *Saldo, California*

**Cabernet Sauvignon** *Maddalena, Paso Robles, California*

**Cabernet Sauvignon** *Jordan, Alexander Valley, California*

**Cabernet Sauvignon** *Unshackled, Napa Valley, California*

**Cabernet Sauvignon** *Opus One, Napa Valley, California*

**Cabernet Sauvignon** *Jack London, Sonoma County, California*

**Cabernet Sauvignon** *Stag Leap "Artemis", Napa Valley, California*

**Cabernet Sauvignon** *Caymus, Napa Valley, California*

**Amarone** *Bertani, Veneto, Italy*

**Barolo** *Antionori Prunotto, Piemonte, Italy*

**Super Tuscan** *Antionori Tignanello, Tuscany, Italy*

**Super Tuscan** *Antionori Bruciato, Tuscany, Italy*

**Brunello di Montalcino** *Pian delle Vigne, Tuscany, Italy*

## WHITE WINE (GREEK SELECTION)

**Sauvignon Blanc** *Buketo, Macedonia, Greece*

**Blanc de Gris** *Moschofilero, Tselepos, Greece*

**Chardonnay** *Marmarias, Tselepos, Greece*

**Chardonnay** *Almyra, Skouras, Greece*

**Sauvignon Blanc** *Alpha Estate, Amyndeon, Greece*

**Sauvignon Blanc** *Ktima Biblia Blend, Chora, Greece*

**Biblia** *Ovilos, Chora, Greece*

**Assyrtico** *Sigalas, Santonrini, Greece*

**Malagousia** *Ktima Gerovassiliou, Macedonia, Greece*

## RED WINE (GREEK SELECTION)

**Agiorgitiko** *Boutari, Nemea, Greece*

**Xinomavzo** *Kiryianni Ramnista, Naousa, Greece*

**Mavrotragano** *Avaton Gerovassiliou, Macedonia, Greece*

**Merlot** *Kokkinounilos, Tselepos, Greece*

BOTTLE

\$67

\$56

\$87

\$66

\$110

\$58

\$118

\$87

\$98

\$64

\$162

\$75

\$950

\$80

\$150

\$295

\$220

\$148

\$450

\$98

\$150

\$58

\$68

\$68

\$68

\$66

\$68

\$99

\$110

\$72

\$64

\$120

\$140

\$110



# APPETIZERS

**Oysters\*** - 1/2 Dozen \$24 / 1 Dozen \$48  
*Selection of the Day*

**Tuna Tartare\*** - \$26  
*Ahi Tuna, Crispy Shallots, Avocado, Orange, Ponzu Sauce*

**Sashimi\*** - \$26  
*Salmon, Tuna, Soy Sauce, Jalapeños*

**Wild Caught Salmon Tartare\*** - \$22  
*Fresh Salmon, Mango, Lemon, Lime, Avocado*

**Oktapodi Sharas** - \$26  
*Mediterranean Grilled Octopus, Onions, Capers, Lemon*

**Ceviche\*** - \$26  
*Marinated Corvina Fish with Lemon & Lime Juice, Coconut Milk, Red Onions, Cilantro, White Corn*

**Garides Stin Sxara** - \$28  
*Grilled Wild Shrimp, Lemon Oil, Parsley*

**Calamarakia** - \$22  
*Crispy Fried Calamari, Tzatziki Sauce*

**Cheese Saganaki** - \$22  
*Pan Fried Kefalograviera Cheese, Grilled Country Bread, Tableside Flambe with Ouzo*

# SALATES

**Arugula & Gorgonzola** - \$18  
*Baby Arugula, Gorgonzola Cheese, Sundried Cherries, Grapes, Prunes, Orange Vinaigrette*

**Quinoa** - \$22  
*Baby Kale, Cucumber, Heirloom Cherry Tomatoes, Kalamata Olives, Quinoa, Feta, Chickpeas, Avocado, Lemon Vinaigrette*

**Spanakopita** - \$20  
*Greek Spinach Pie, Truffle, Feta, Parmesan*

**Pikilia Spread** - Three \$24 / Five \$34  
*Choice of Hummus, Melitzanosalata, Spicy Feta, Tzatziki, Taramosalata, Pita Bread*

**Saganaki with Sesame & Honey** - \$22  
*Crispy Sesame Crusted Feta, Cretan Thyme Honey*

**Astra Chips** - \$22  
*Crispy Zucchini & Eggplant Chips, Tzatziki Sauce*

**Lamb Meatballs** - \$20  
*Colorado Ground Lamb, Parsley, Oregano, Tzatziki Sauce*

**Beef Carpaccio\*** - \$26  
*Thinly Sliced Beef Tenderloin, Yuzu Truffle, Soy Sauce, Green Apple, Arugula, Parmesan, Jalapeños*

**Melitzana Sto Fournos** - \$18  
*Baked Eggplant, Feta Cheese, Heirloom Tomatoes, Red & Yellow Peppers*

**Astra Tower** - \$195  
*Whole Maine Lobster, King Crab Legs, Tiger Shrimp, Oysters (Serves 2-4)*

**Burrata** - \$24  
*Fresh Creamy Burrata Cheese, Heirloom Tomatoes, Glazed Balsamic Vinaigrette*

**Horiatiki** - \$22  
*Classic Greek Salad, Tomatoes, Cucumbers, Peppers, Onions, Olives, Feta, Extra Virgin Olive Oil*

**Astra Salata** - \$24  
*Endive, Boston Lettuce, Crispy Honey Walnuts, Grapes, Apples, Gorgonzola Cheese, Honey Mustard Vinaigrette*

# FROM THE SEA

**Grilled Ahi Tuna Steak** - \$42  
*Grilled Ahi Tuna, Asparagus, Maldon Salt Flakes, Extra Virgin Olive Oil*

**Lobster Pasta** - \$48  
*Spaghetti, Fresh Maine Lobster, Tomato Sauce*

**Grilled Lobster (1.5 lbs)** - \$54  
*Grilled Maine Lobster*

**Branzino - Sea Bream - Red Snapper**  
*Choice of Grilled Whole Mediterranean Fish (Tableside Deboning)*  
1 lb. \$42 / 2 lb. \$80 / 3 lb. \$120

# FROM THE LAND

**Filet Mignon (8 oz.)** - \$49  
*8 oz. Charcoal Grilled Beef Tenderloin, Grilled Asparagus, Mushroom Sauce*

**Brizola (12 oz.)** - \$45  
*Charcoal Grilled Creek Stone Choice Rib-Eye Steak, Wild Mushroom Sauce, Tzatziki Sauce, Hand Cut Fries*

**Braised Short Rib** - \$48  
*Slow Braised Beef Short Ribs, Orzo, Tomato Sauce*

**NY Strip (12 oz.)** - \$49  
*Center Cut Short Loin, Tzatziki Sauce, Hand Cut Fries*

**Porterhouse - For Two (32 oz.)** - \$138  
*Grilled Creek Stone Choice Porterhouse Steak, Hand Cut Fries*

**Astra Burger (10 oz.)** - \$28  
*Angus Beef Patty, Caramelized Onions, Sharp Cheddar Cheese, Lettuce, Tomatoes, Onions, Hand Cut Fries*

**Alaskan Salmon Filet** - \$38  
*Grilled Wild Caught Fresh Salmon Filet, Sautéed Spinach, Tarama*

**Shrimp Orzo** - \$39  
*Wild Shrimp, Orzo, Tomato Sauce*

**Grilled Vegetarian Plate** - \$28  
*Eggplant, Zucchini, Peppers, Yellow Squash, Shiitake Mushrooms, Fava Bean Puree*

**Mixed Grill** - \$48  
*3 Skewers of Marinated Organic Chicken, Lamb & Beef Kebab, Hand Cut Fries, Tzatziki Sauce*

**Kotopoulo** - \$30  
*2 Skewers of Grilled Marinated Organic Chicken, Pita Bread, Tzatziki Sauce*

**Paidakia** - \$48  
*Charcoal Grilled Baby Lamb Chops, Swiss Chard, Gremolata*

**Lamb Kebab** - \$32  
*Colorado Ground Lamb, Tzatziki Sauce, Tomatoes, Onions, Pita Bread*

# SIDES

**\$10 - Fries & Tzatziki / Olives & Pita / Feta Cheese / Sautéed Spinach / Grilled Asparagus Tarama Salata / Classic Mashed Potatoes**

**\$6 - Pita Bread Basket**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please note that there is a risk associated with consuming raw oysters. Additionally, a 21% service charge will be added to your final bill.

# WINE BOTTLES

## SPARKLING

- Sparkling Rosé *Brut, Perrier-Jouet "Belle Epoque", France*
- Veuve Clicquot Brut *Reims, France*
- Veuve Clicquot Rosé *Reims, France*
- Veuve Clicquot Brut Rich *Reims, France*
- Veuve Clicquot Rosé Rich *Reims, France*
- Moët & Chandon Brut *Épernay, Grand Est, France*
- Moët & Chandon Ice *Épernay, Grand Est, France*
- Moët & Chandon Rosé Ice *Épernay, Grand Est, France*
- Dom Perignon Brut *Champagne, France*
- Dom Perignon Rosé *Champagne, France*
- Ruinart “Blanc de Blanc” *Reims, France*
- Ruinart Rosé *Reims, France*
- Louis Roederer Cristal “Vintage Cuvee”, *Champagne, France*
- Ace of Spades “Prestige Cuvee”,, *Champagne, France*

## ROSÉ WINE

- Rosé Miraval *Côtes de Provence, France*
- Rosé Whispering Angel *Côtes de Provence, France*
- Domaine Ott “Les Selles” *Côtes de Provence, France*
- Pascal Jolivet “Sancerre Rosé” *Côtes de Provence, France*

## WHITE WINE

- Pinot Grigio *Il Masso, Veneto, Italy*
- Riesling *A to Z, Riesling, Oregon, Washington*
- Chardonnay *Chalk Hill, Sonoma, California*
- Chardonnay *Stags Leap “Karla”, Napa Valley, California*
- Chardonnay *Jordan, Russian River, California*
- Chardonnay *Bramito, Antinori, Italy*
- Albariño *Abadia de San Campio, Albariño, Galica, Spain*
- Moscato *Terra D’Oro, Amador County, California*
- Bourgogne *Oliver Leflaive, Burgundy, France*
- Sancerre *Les Belles Vignes, Viridigny, France*
- Sauvignon Blanc *Duckhorn, North Coast, California*

## BOTTLE/MAGNUM

- \$495
- \$138 / \$395
- \$198
- \$175
- \$225
- \$145
- \$175
- \$175
- \$600 / \$1,250
- \$900 / \$2,950
- \$225
- \$275
- \$825
- \$675
- \$78 / \$148
- \$68 / \$140
- \$158
- \$118
- \$56
- \$56
- \$68
- \$105
- \$98
- \$68
- \$56
- \$56
- \$158
- \$78
- \$95

# WINE BY THE GLASS

## SPARKLING

- Brut Champagne - \$22 / \$138  
*Veuve Clicquot Brut, Reims, France*
- Prosecco - \$14 / \$56  
*Gambino, Italy*

## ROSÉ

- Whispering Angel - \$18 / \$68  
*Côtes de Provence, France*

## WHITE

- Chardonnay - \$16 / \$68  
*Chalk Hill, Sonoma, California*
- Sauvignon Blanc - \$16 / \$68  
*Drylands, Marlborough, New Zealand*
- Pinot Noir - \$14 / \$56  
*Hahn, Monterey County, California*
- Cabernet Sauvignon - \$16 / \$64  
*Joseph Carr, Paso Robles, California*

## FROM GREECE

- Amalia - \$16 / \$66  
*Agiorgitiko, Tselepos, Greece*
- Boutari - \$16 / \$64  
*Agiorgitiko, Nemea, Greece*

- Franciacorta - \$18 / \$72  
*Ca’ Del Bosco, Italy*

- Franciacorta Rosé - \$19 / \$74  
*Ca’ Del Bosco, Italy*

- Pinot Grigio - \$14 / \$56  
*Il Masso, Veneto, Italy*

- Albariño - \$14 / \$56  
*Abadia de San Campio, Rias Baixas, Spain*

- Malbec - \$14 / \$58  
*Terrazas, Argentina*

- Tempranillo - \$16 / \$62  
*La Finca Nueva Crianza, Rioja, Spain*

- Sauvignon Blanc - \$15 / \$58  
*Buketo, Macedonia, Greece*

- Sparkling Rosé - \$15 / \$64  
*Amyndeon, Kir Yanni, Greece*