

Astoria Market and Café

5417 Detroit Avenue
Cleveland
216.266.0834

First Course

Suggested Wine Pairing: Citra Chardonnay Terre di Chieti 2015 Italy

Horiatiki Salata **GF *VG*

A Greek Peasant Salad with Freshly Chopped Beefsteak Tomatoes, Local Cherry Heirloom Tomatoes, English Cucumbers, Green & Red Bell Peppers, Kalamata Olives, Red Onion and Greek Feta Cheese. Tossed in EVOO with Oregano, Sea Salt and Cracked Black Pepper.

Second Course

Suggested Wine Pairing: La Petite Perriere Pinot Noir 2015 France

Pastitsio

A Mediterranean Baked Pasta Dish with Layers of Penne, Ground Beef Short Ribs, Béchamel, Marinara and Parmesan.

Third Course

Suggested Wine Pairing: Galliano Moscato D' Asti 2015 Italy

Patsavoura **VG*

Phyllo with Greek Yogurt Custard, Star Anise Syrup and Fresh Peaches.

Vegan Menu

First Course

Suggested Wine Pairing: Citra Chardonnay Terre di Chieti 2015 Italy

Horiatiki Salata **V*

A Greek Peasant Salad with Freshly Chopped Beefsteak Tomatoes, Local Cherry Heirloom Tomatoes, English Cucumbers, Green & Red Bell Peppers, Kalamata Olives, and Red Onion Tossed in EVOO with Oregano, Sea Salt and Cracked Black Pepper.

Second Course

Suggested Wine Pairing: La Petite Perriere Pinot Noir 2015 France

Fava Santorini **V*

Warm Santorini Fava Spread with a Sauté of Leeks, Tomatoes, Artichoke Hearts, Parsley, Dill and EVOO. Topped with Sautéed Zucchini Noodles and a Sweet Balsamic Drizzle.

Third Course

Suggested Wine Pairing: Galliano Moscato D' Asti 2015 Italy

Strawberry Sorbet **V*

A Frozen Dessert of Sweetened Shaved Ice, Fresh Local Strawberries and Wine Liquor

Menus available a la carte. With wine pairing-\$42.00