

Astoria Café & Market
5417 Detroit Avenue
Cleveland
216.266.0834

First Course

Black Eyed Pea & Garbanzo Bean Salad

Confit black eyed peas and chickpeas, sun-dried tomatoes, green onion, red onion, dill, parsley, lemon, feta

Second Course

Choice Of:

Pastitsio

Layered penne pasta with seasoned beef and béchamel. finished with shaved mizithra cheese

Moussaka

Layered slices of eggplant, potatoes, seasoned beef and béchamel. finished with shaved mizithra cheese

Third Course

Portokalopita (Greek Orange Cake)

Phyllo Dough baked in custard. Finished with candied oranges and syrup

\$39 plus tax and gratuity

Pair with this special Cleveland Restaurant Week cocktail featuring Wiseman Rye

Wise and Shine

1 1/2 oz Wiseman Rye
3/4 oz Campari
3/4 oz Carpano Dry Vermouth
1/2 oz Charred Orange Syrup
2 shakes Peychaud Bitters

Stirred and served on a large ice cube, garnished with an orange peel.

(Cocktail not included in prix fixe)