

DESSERTS

OTTOMAN KADAYIF N <i>Shredded pastry with cream filling topped with pistachio and honey syrup on the side</i>	7.5	PROFITEROLES SCURO <i>Soft choux pastry filled with chantilly cream covered with chocolate cream</i>	6.5
BAKLAVA N <i>Filo pastry, pistachio and honey syrup</i>	6.5	HOMEMADE TIRAMISU <i>Classic coffee soaked savoiardi biscuits with real mascarpone cream, dusted with cocoa powder</i>	6.9
ANTIOCH KUNEFÉ N <i>Shredded pastry, fresh unsalted white cheese with honey syrup on the side</i>	8.5	CHEESECAKE <i>Buttery biscuit covered with cream cheese choice of lemon or raspberry</i>	6.5
VEGAN CHOCOLATE SPONGE <i>A chocolate vegan sponge with chocolate fudge sauce</i>	6.5	ICE CREAM & SORBETS (2 SCOOPS) <i>Strawberry with pieces, chocolate chip, vanilla, mango sorbet, lemon sorbet</i>	5.9
CHOCOLATE FUDGE CAKE <i>Rich chocolate cake served with vanilla ice cream</i>	6.9		

Digestif Cocktails

ESPRESSO MARTINI <i>Vanilla Vodka, Coffee Liqueur and a shot of Espresso</i>	11.5	BANANARAMA <i>Banana Liqueur, Creme de Cacao, Kahlua and Baileys</i>	11.5	GRASSHOPPERS MINT <i>Creme de Menthe, Creme de Cacao and White cream</i>	11.5
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Dessert Wine

ROYAL TOKAJI LATE HARVEST	7.9
<i>Delicious complexity and richness, with characters of fresh and dried apricots, orange blossom and runny honey.</i>	

Cognac & Brandy	50cl	Digestifs	50cl	Liqueurs	50cl
COURVOISIER	9	FERNET BRANCA	8	MALIBU	7
HENNESSEY	9	AMARETTO	7	BAILEYS	8
REMY MARTIN VSOP	9	SAMBUCA	7	ARCHERS	7
MARTELL VS	8	GRAPPA BIANCA	8	DRAMBUIE	7
CHATEAU XO ARMAGNAC	9	LIMONCELLO	7	KAHLUA	7
CAMUS VSOP	9			GRAND MARNIER	8
				COINTREAU	7
				TIA MARIA	7
				FRANGELICO	8

Tea & Coffee

FRESH MINT TEA	3.9	ESPRESSO	2.9	BAILEYS COFFEE	6.9
BREAKFAST TEA	2.9	CAPPUCCINO	3.2	COINTREAU COFFEE	6.9
EARL GREY	2.9	LATTE	3.2	IRISH COFFEE	6.9
HERBAL TEAS	3.5	FLAT WHITE	3.2	CALYPSO COFFEE	6.9
TURKISH TEA	2.5	MOCHA	3.5		
		HOT CHOCOLATE	3.5		
		TURKISH COFFEE	3.5		

N May contain traces of Nuts.