

DESSERT MENU



LOUKOUMATHES (SERVES 2)

Hot honey puffs, drizzled with honey and dusted with cinnamon

17

PORTOKALOPITA

Traditional orange cake made with yoghurt and flakes of filo pastry, soaked in syrup

LEMON SEMOLINA

Moist sponge cake, soaked in a light lemon syrup, topped with a butter cream

KÉIK SOKOLÁTAS Gluten Free

Flourless chocolate cake dusted with icing sugar

RISOGALO Gluten Free

Traditional vanilla rice pudding, sprinkled with cinnamon

BAKLAVA

Layered slices of baked filo pastry, filled with mix of walnuts, almonds, pistachios and honey syrup

CREAM KATAIFFI

Layered slice of Greek custard, shredded filo pastry and fresh cream, topped with walnuts and cinnamon

CHOCOLATE KATAIFFI

Layered slice of chocolate custard & shredded filo pastry, topped with chocolate cream

GALACTOBOURIKO

Traditional slice of semolina custard, baked between layers of filo pastry

DESSERT WINE

*d'Arenberg The Noble Semillon
Sauvignon Blanc 375ml*

9/34

KOURAMBIETHES

Shortbread biscuit dusted with icing sugar

LOUKOUMI

Greek-style Turkish delight dusted with icing sugar

All our desserts are hand-made in-house

AFFOGATO

*Shot of espresso over a scoop of vanilla ice-cream \$9
with Frangelico \$16*