

DESSERT MENU

Baklava 7

SWEET PASTRY OF LAYERS OF PHYLLO DOUGH FILLED WITH CHOPPED PISTACHIO AND SWEETENED WITH SYRUP. IT IS CHARACTERISTIC OF THE CUISINES OF THE FORMER OTTOMAN EMPIRE.

Kunefe 11

SWEET SHREDDED PHYLLO FILLED WITH MOZZARELLA CHEESE SWEETENED WITH SYRUP, TOPPED WITH VANILLA ICE CREAM & CRACKED PISTACHIO. SERVED WARM.

Champagne Sorbet 9

MIXED BERRIES, STRAWBERRIES, LEMON SORBET WITH CHAMPAGNE.

Elmali Turta 7

HOME-MADE APPLE CRUMBLE SERVED WITH VANILLA ICE CREAM.

Dondurma 6

SELECTION OF HOME-MADE ICE CREAM (3 SCOOPS) (VANILLA, CHOCOLATE, STRAWBERRY, PISTACHIO, COCONUT, LEMON SORBET)

Firinda Sutlac 6

BAKED RICE AND MILK PUDDING SERVED WITH COCONUT ICE CREAM.

Chocolate Cake 7

DARK BELGIAN CHOCOLATE AND FRESH CREAM SET ON DARK CHOCOLATE SPONGE.



DESSERT WINE Glass

Sauternes, Les Garonnelles France 9

RICH, LUSCIOUS HONEYED MARMALADE FLAVOURS.

COGNAC-BRANDIES

Martell V.S.O.P 12

Armagnac, Janneau V.S.O.P 12

PORT Glass (50 ml)

Graham's LBV (10Years) 10

HOT DRINKS

Turkish Coffee 3

Espresso 3/3.5

Macchiato 3.5

Cappuccino 4

Latte 4

Americano 3.5

Decaf Coffee 3.5

Flat White 4

Organic Teas Served In A 16oz Pot 4

Earl Grey, English Breakfast Tea,
Green Tea, Camomile, Peppermint,
Fresh Mint

Liqueur Coffee 7

(JAMESON-BAILEYS-COGNAC-TIA MARIA)