



## DESSERT MENU

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### Baklava 9

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.

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### Kunefe 12

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

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### Champagne Sorbet 11

MIXED BERRIES, STRAWBERRIES, LEMON SORBET WITH CHAMPAGNE.

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### Elmali Turta 9

HOME-MADE APPLE CRUMBLE SERVED WITH VANILLA ICE CREAM.

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### Dondurma 7

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

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### Firinda Sutlac 8

BAKED RICE AND MILK PUDDING SERVED WITH COCONUT ICE CREAM.

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### Chocolate Cake 9

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

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## DESSERT WINE

Glass

Sauternes, Les  
Garonnelles France 10

RICH, LUSCIOUS HONEYED MARMALADE FLAVOURS.

## COGNAC-BRANDIES

Martell V.S.O.P 14

Armagnac, Janneau V.S.O.P 14

## PORT

Glass (50 ml)

Graham's LBV (10Years) 12

## 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 9

(JAMESON-BAILEYS-COGNAC-TIA MARIA)

A discretionary optional gratuity of % 12.5 will be added to your bill.