

## AEGEAN SPIRITS

Yeni Raki 16

Raki | Istanbul, Turkey

Eva Distillery 12

Ouzo Mitilini | Lesvos, Greece

Roots Finest Spirits 17

Rakomelo Mountain Honey Liqueur | Kalamata, Greece

Dekaraki 14

Muscat Tsipouro | Tirnavos, Greece

Tsililis Brandy 25

Pomace | 5yr Dark Cave | Thessaly, Greece

## AFTER DINNER WINES

Samuel Tinon 2oz-43 1oz-22

Tokaji Aszú | 5 puttonyos | Olaszliszka, Hungary 2016

Gerovassiliou 19

Late Harvest Malagousia | Macedonia, Greece 2018

Parparoussis 19

Muscat of Rio-Patras | Achaia, Greece 2017

Stilianou 20

Kotsifali | Crete, Greece 2017

Parparoussis 22

Mavrodaphne | Patras, Greece 2004

Hatzidakis 22

Vinsanto | 16 | Santorini, Greece 2004

## COFFEE & TEA

Greek Coffee 8

Macchiato 8

Cappuccino 9

Selection of Teas 7

Turkish Tea, Earl Grey, English Breakfast

Chamomile Citrus, Jasmine Green, Fresh Mint

## PASTRY

Fig Sorbet 12

candied rice puffs, mint

Pistachio Baklava Sundae 14

parparoussis ice cream, honey almond & pistachio

Cardamom Doughnuts 12

chocolate sauce

Cherry Baba 14

metaxa soaked brioche, whipped labne

Bittersweet Chocolate Torte 14

hazelnut-date caramel, salted ganache

Aegean Pastry Cart

selection of sweets

3 for \$12

Pastry Chef Sofia Schlieben