

DESSERT

menu

STRAWBERRY MILLE-FEUILLE

caramelized filo, macerated strawberries,
shortcake crumble, whipped cream VG 15.

BANANA DATE CAKE

honey toffee sauce, cinnamon crumble,
cheesecake VG GF 15.

RICOTTA DONUTS

vanilla custard, salted caramel,
cardamom sugar VG 16.

housemade

SOFT SERVE

BAKLAVA

honey, crispy kataifi,
candied pistachio,
olive oil, sea salt, frozen yogurt VG 12.

DARK CHOCOLATE PRALINE

hazelnut crumble, praline sauce,
candied cocoa nibs VG 12.

GF: gluten free VG: vegetarian

Many of our dishes can be modified to be gluten & vegan-friendly.

Please ask your server for options.

An 18% gratuity is added to parties of 6 or more.

A 3.95% surcharge is added to all checks to offset rising costs.

This is added in lieu of menu price increases and can be removed upon request.

AFTER DINNER

drinks

PISTACHIO ESPRESSO MARTINI

vanilla vodka, pistachio, kahlúa, espresso 18.

SMOKED CINNAMON CARAJILLO

licor 43, smoked cinnamon, espresso, orange essence 16.

DIGESTIFS

KATSAROS LEGENDARY OUZO12.

RAZZOUK ARAK13.

TAYLOR FLADGATE

TAWNY PORT 20YR..... 18.

CHÂTEAU LARIBOTTE

SAUTERNES 2022 24.

COFFEE

ESPRESSO 5.

DOUBLE ESPRESSO..... 6.

FREDDO ESPRESSO 7.

FREDDO CAPPUCINO 7.

AMERICANO 6.

LATTE 7.

CAPPUCINO 7.

HOT TEA 5.