



### BAKLAVA

Sweet pastry made of layers of phyllo dough, filled with nut & copped pistachio, sweetened with syrup and ice cream

**6.95**



### CHEESE CAKE

Strawberry / Lemon a soft fresh cheese, a crust base topped with fruit sauce

**6.75**



### TIRAMISU

Coffee-flavoured Italian dessert, made of ladyfingers dipped in coffee, layers with mascarpone cheese, flavoured with cocoa

**6.75**



### CHOCOLATE FUDGE CAKE

A very chocolatey, moist made with both melted chocolate and cocoa and topped with chocolate ganache

**6.50**



### RICE PUDDING

Oven baked vanilla, egg, rice, milk and sugar

**5.50**



### CHOCOLATE ICE CREAM

Scooped chocolate ice cream 3 Scoops

**4.95**



### STRAWBERRY ICE CREAM

Scooped strawberry ice cream 3 Scoops

**4.95**



### VANILLA ICE CREAM

Scooped vanilla ice cream 3 Scoops

**4.95**



### MIX ICE CREAM

Scooped mix ice cream 3 Scoops

**5.95**

# HOT DRINKS

Turkish Tea 2.40

Turkish Coffee 3.60

Americano 3.20

White Coffee 3.20

Cappuccino 3.45

Latte 3.60

Single Espresso 2.80

Double Espresso 3.60

Hot Chocolate 3.20

Irish Coffee 8.95

Single Irish whiskey, black coffee and cream

Calypso 8.50

Single Tia Maria, black coffee and cream

Tea 2.40

English Tea,

Herbal Tea,

Green Tea,

Peppermint Tea,

Lemon Tea,

Ginger Tea

## DESSERT WINES

Glass 50ml Bottle 375ml

Vinsanto del Chianti Classico, Tuscany, Italy 9.9

62.50

70% Malvasia 30% Trebbiano, Vallepiciola (375 ml)

Deep amber yellow colour with caramel reflections, advanced notes of acacia honey, citrus peel, and cocoa. Rich and complex with a persistent finish