

DESSERT MENU

GALAKTOBOUREKO SEMIFREDDO \$15
Crispy filo pastry, semolina custard semifreddo,
dehydrated orange, orange infused syrup,
crushed pistachio

GALAKTOBOUREKO (Traditional) \$14
Crisp layers of buttery filo pastry wrapped around a silky
semolina custard, baked and finished with a fragrant
citrus syrup

BAKLAVA \$14
House made baklava, cinnamon infused yogurt,
vanilla ice cream, halva crumb

RED WINE POACHED PEAR \$14
Red wine poached pear, vanilla ice cream, halva crumb,
crushed pistachio

PORTOKALOPITA \$14
Traditional orange and filo sponge, vanilla ice cream,
crushed pistachio

SOKOLATOPPITA \$15
Warm chocolate cake, Metaxa chocolate ganache, baklava
crumb, vanilla ice cream (served warm)

ICE CREAM \$8
Vanilla ice cream, halva crumb and crushed pistachio

TASTING PLATE \$7 p/person
A tasting plate consisting of two baked sweets and
a slice of fruit per person, please ask your waiter
for today's selection

ESPRESSO MARTINI AFFOGATO \$16
Espresso martini (Vodka, Kahlua, coffee) poured over
vanilla ice cream, dusted with cinnamon



Elia