



Sweetbits & Sips

Galaktoboureko (V) – 8

Golden layers of flaky phyllo enclose creamy milk custard, all bathed in warm lemon-orange syrup

Biscoff Fried Vanilla Ice Cream (V) – 8

Vanilla ice cream triple coated in cereal and Biscoff crumbs, flash-fried and served over warm Biscoff spread sauce

Portokalopita (Fresh Orange Cake) (V) – 8

Moist orange cake soaked in citrus-cinnamon syrup, topped with vanilla ice-cream

Rum Baba with Pistachio Cream (V) – 8

Aged Rum-soaked cake in syrup, served on a bed of silky pistachio cream

Vegan Chocolate Pie (GF, VG, NF) – 8

Silky chocolate pie topped with a smooth dairy-free chocolate glaze

Ice-cream – 3.5 scoop

Vanilla, Chocolate, Pistachio, Lemon Sorbet



Dark or White Chocolate Espresso Martini – 14.5

Dessert White Wine: Classique Sauternes – 7

Dessert Red Wine: Krohn Tawny Port – 7

Amaro Montenegro – 7

Limoncello – 7

Bepi Tosolini Grappa Cividina Tipica – 7