

Desserts From Our Kitchen \$14

(served with Vanilla Bean Gelato)

CHOCOLATE MUD CAKE
served warm

FLOURLESS CHOC HAZELNUT CAKE (GF)
served warm

APPLE AND RHUBARB CRUMBLE
with crème anglaise

STICKY DATE PUDDING
with butterscotch sauce

APPLE STRUDEL
served hot with crème anglaise

CRÈME BRULEE (GF)
served with seasonal fruit

BREAD AND BUTTER PUDDING
served hot with crème anglaise

Traditional TIRAMISU

SELECTION OF GELATO (ask your waiter for today's selection)

TRADITIONAL GREEK DESSERT \$14

GALAKTOBUREKO or BAKLAVA

Disaronno Fizz - Disaronno Amaretto Liqueur, Lemon Juice, Soda water \$20

Chios Digestif - Skinos Mastiha, with wedge of orange \$18

Raki / Tsipouro / Tsikoudia - Mavrakis \$15, Haraki \$18

Affogato \$9.40

with a liqueur of your choice \$16.00

Baileys, Cointreau, Drambuie, Frangelico, Sambucca, Tia-Maria, Ouzo

Greek Espresso Martini \$20

Metaxa 7 Star, Tia Maria, fresh espresso shot & salted caramel syrup

Merchant Fee Applies to all Cards: 1.4%

We do NOT Split Bills

NO BYO