

SEASONAL DESSERTS

Cookie 135 (D)(G)(E)(N)

*Cookie with chocolate chips, hazelnut toast and praliné,
vanilla Ice cream*

Peanut Tart 90 (D)(N)(E)

*4 layers tart: peanut shortbread, crunchy base,
caramel and chocolate mousse*

Portokalopita / Orange Cake 65 (D)(G)(E)

*Orange with film cake soak in an orange and cinnamon syrup,
mastiha ice cream*

Cheesecake 80 (D)(G)(E)

*Deconstructed cheesecake with hazelnut crumble
and a seasonal jam (fig)*

C O F F E E

Espresso 30

Americano 30

Cappuccino 30

Café Latte 30

T E A

English Breakfast 25

Earl Grey 25

Jasmine 25

Green 25

Chamomile 25

DESSERTS

Loukoumades / Fried Greek Donuts 55 (G)(N)
Honey, cinnamon and caramelized walnut

Pagoto Giourti / Frozen Yoghurt 135 (D)(G)(N)
Greek yoghurt, honey, caramelized walnut and loukoumades

Sokolatina / Chocolate Brownie 65 (D)(G)(N)(E)
Masthia marshmallow, chocolate, Tahiti vanilla ice cream

Filo Mille Feuilles 65 (D)(G)(N)(E)
Filo pastry, vanilla, pistachio

Ravani / Coconut Cake 60 (D)(G)(E)
Semolina, coconut

Epilogi Apo Sorbe (D)
Selection of Ice Cream and Sorbet 35 per scoop

Hourmadopita / Date Cake 70 (D)(E)(G)
Tahiti vanilla, muscavado sauce

SWEET BITES

Pistachio Halva 55 (D)(N)
Coated with 40% milk chocolate and pistachio nuts