

SPIRITS

Metaxa 12
Ron Zacapa 23
Glenfiddich 18
Hibiki Harmony
Calvados Boulard Grand Solage
Domaine Boingneres Folle Blanche 1998
Remy Martin XO

GREEK LIQUEURS

Skinos Mastiha
*Subtle lavender and coconut
unique mastic flavour*

Roots Kanela
*Sweet peppermint, cinnamon
and French vanilla feel*

Roots Rakomelo
*Fruity and nutty naturally
sweet honey and spices*

Roota Diktamo
*Herbal freshness
"sweet velvet" texture*

SWEET WINES

Tokaji 1413
*Edes Szamorodni 2018,
Disznókő, Hungary*

Vinsanto
*First Release 2015
Argyros, Greece*

Château de Fargues 1998
Sauternes, France

*25ml serve is available upon request
All sweet wines come as 70ml serve*

DESSERTS

Loukoumades / Fried Greek Donuts

Fried loukoumades with honey, cinnamon & caramelized walnuts (G)(N)
(15 min preparation time)

Tarta me Fistikia / Peanut Tart

Peanut butter shortbread, salted caramel ganache
& milk chocolate cremeux (N)(D)(G)(E)

Gaia Cheesecake

With hazelnut crumble, seasonal fruit compote (N)(D)(G)(E)

Sokolatina / Chocolate Brownie

Brownie with mastiha marshmallow, chocolate crumble
& Tahiti vanilla ice cream (D)(G)(E)

Filo Mille Feuilles

Filo pastry, vanilla cream & pistachio powder (N)(D)(G)(E)

Pagoto Giourti / Frozen Yogurt

Homemade frozen Greek yogurt with honey, caramelized walnuts
& loukoumades (N)(D)(G)

Ravani / Coconut Cake

Coconut and semolina sponge cake in syrup, coconut cream
& coconut ice cream (N)(D)(G)(E)

Pita me Vatomoura / Blueberry Pie

Fresh blueberries with yogurt ice cream (D)(G)(E)

Cookie

Cookie with chocolate chips, hazelnut toast and praline,
vanilla ice cream (N)(D)(G)(E)

Piatio Me Diafora Frouta / Seasonal Fruit Platter

SWEET BITE

Chocolate Truffles (D)(N)

Coconut Truffles (D)(N)

Daily Selection of Ice Cream and Sorbet 8/per scoop
Chef's selection of flavours (N)(D)(G)