

DESSERT MENU

Pumpkin Bavaois

with salted caramel, green apple, ras el hanout
and pomegranate granita 9

Cashew Baklava

with arak poached quince and mascarpone sorbet 10

Traditional Pastry Plate

a selection of our favorites, to be shared...or not! 9

Shredded Phyllo & Sweet Cheese Pie (Kunafa)

with cardamom-saffron syrup and pistachios 11
(please allow 15 minutes)

Chocolate & Olive

chocolate crèmeux, olive oil cake, orange
and black olive ice cream 9

House Made Ice Cream or Sorbet Flight 8

Coffee

Turkish Coffee 3

Latte 4

Coffee 3

Cappuccino 4

Espresso 3

Double Espresso 4

Dessert Wines

Astoria, Moscato NV 8

Cesar Florido, Moscatel Dorado 9

Williams & Humbert, Cream Sherry 7

Graham's, 6 Grapes "Reserve" Porto 7

Blandy's, Madeira "Bual" 5 year 8

AFTER DINNER DRINK MENU

Inspector Montalbano

bourbon, lazzaroni amaretto, lemon and angostura bitters 10

Thistle Flip

cynar, carpano antica, pomegranate molasses and egg 10

Mr. Business

alander spiced rum, cherry heering, allspice, orange and cream 10

Digestifs

Galliano Ristretto 7	Chartreuse, Yellow 10
Chartreuse, Green 11	Avena Amaro 7
Fernet Branca 7	ArrakTouma 8
Pernod 9	Campari 7
Aperol 7	Cynar 7

Brandy/Cognac

Pierre Ferrand "Ambre" 12

Pierre Ferrand "Selection Des Anges" 24

Germain-Robin Apple Brandy 12

Germain-Robin "Craft Method" Brandy 13

Rum

Plantation, Extra Old Barbados "20 year anniversary" 15

Scotch

Lagavulin, Single Malt, 16 Year 14

The Balvenie Double Wood, Single Malt, 12 Year 12

The Glenlivet, Single Malt, 12 Year 12

The Macallan, Single Malt, 12 Year 14

Johnny Walker Black, 12 Year 8