

# Desserts | Επιδόρπια

## **Pagoto - £3 per scoop**

Selection of gelato or sorbet, please ask your waiter for today's flavours

## **Baklava - £7.50 (N)**

Famous Greek dessert made with layers of crispy filo pastry and nuts, finished with a sweet honey based syrup and served with vanilla pagoto

## **Portokalopita - £8**

Traditional orange filo sponge cake with a sweet glazed syrup, served with a scoop of vanilla pagoto

## **Mosaiko - £9**

Set dark chocolate ganache, malt milk biscuits, topped with a kahlua cream sauce and scoop of vanilla pagoto

## **Kataifi Ekmek - £9 (N)**

Traditionally made Greek dessert made with layers of kataifi pastry, topped with creamy thick custard and whipped cream with a scoop of vanilla pagoto

## **NEW Lemon Cheesecake (Gf, Ve) - £9**

A vegan lemon cheesecake on a sweet vegan biscuit base topped with vegan lemon crème and swirled with a white frosting glaze with a scoop of vegan vanilla pagoto

**Gf - Gluten Free | N - Contains Nuts | Ve - Vegan**  
**All desserts are suitable for vegetarians**

Our menu descriptions do not contain all ingredients, please ask a member of our staff before ordering about the presence of allergens in our food. Despite our best efforts, due to the nature of our kitchens we are unable to guarantee that our dishes are free from any allergen.

# Tea & Coffee

## **Greek Coffee | 5.50**

served with a traditional fruit preserve

Normal, Medium or Sweet

## **Espresso | 3.20**

Extra Shot | 0.50

## **Macchiato | 3.50**

## **Americano | 3.70**

## **Flat White | 4**

## **Cappuccino | 4**

## **Latte | 4**

## **Tea | 4**

English Breakfast, Green Tea

Fresh Mint, Decaf

## **Liqueur Coffee | 8.50**

Jameson, Baileys, Kahlua,

Amaretto

## **Iced Latte 5.50**

Add a shot of Jameson, Baileys,

Kahlua, Amaretto - £1.50

# Digestifs

## **Espresso Martini | 10.40**

Absolut Vanilla Vodka, Kahlua,

Demerara syrup, Espresso shot

## **Metaxa 5\* | 4.70**

## **Metaxa 12\* | 6.70 | 9.20**

## **Mastiha | 4**

## **Ouzo Mavrakis | 5 | 7**

25ml | 50ml

## **Samos, Moschato - Greece P.D.O | 125ml - 6.50**

Golden colour, exotic fruits, green tea & flowers in the nose. Fully

aromatic, sweet with adequate acidity refreshing the palate

## **Deus, Mavrodaphne - Greece P.D.O | 125ml - 5.50**

Red colour with terracotta hues. Aromatic notes of plum, fig and raisins. Warm, sweet with notes of tannin that enhance its structure