Desserts

BAKLAVA £7.50

Rich sweet pastry made with layers of filo filled with nuts and syrup with honey and ice-cream V

GALAKTOBOUREKO £7.50

Traditional custard pie featuring semolina cream in filo pastry, with ice-cream and honey V

PORTOKALOPITA £7.50

Traditional shredded filo orange cake baked with Greek yoghurt, with ice-cream V

GREEK YOGHURT AND HONEY £7.50

With optional walnuts and cinnamon GF V

BANANA SPLIT £7.50

With spray cream and chocolate sauce GF V

CHOCOLATE BAKLAVA BROWNIE £7.50

Served with spray cream or ice-cream and chocolate sauce (contains nuts) GF V

BANANA SPLIT £7.50

With spray cream and chocolate sauce GF V

MIXED ICE-CREAM £5.00

Vanilla, chocolate, strawberry with optional cream/sauce GF V

AFFOGATO £4.00

Scoop of vanilla ice-cream with shot of espresso (+liqueur **£1.50**)

Espresso: Decaf available	Single £3.00 Double £4.00
Americano: Decaf available	£3.30
Latte:	£3.80
Flat White:	£3.60
Cappuccino:	£3.60
Frappe (iced coffee):	£3.80 with ice-cream £5.00
Hot Chocolate:	£3.30 with whipped cream £3.50
Irish Coffee (with whisky & whipped cream):	£5.00
Coffee with liqueur (Baileys/Tia Maria etc):	£5.00
Greek Coffee:	£3.80

a strong espresso-sized coffee cooked in a pot over a gas stove
(so may take extra time): sweet, medium-sweet, or without sugar

Mavrodaphne of Patras (PDO) *15% sweet red dessert wine*	125ml **£5.30**
Metaxa Brandy 5*	25ml **£4.00** 50ml **£6.50**
Ouzo	25ml **£4.00** 50ml **£6.50** 125ml carafe **£13.00**
Tsipouro (raki)	25ml **£4.00** 50ml **£6.50** 125ml carafe **£13.00**