

D E S S E R T S

\$12

Baklava

Almonds, Honey Syrup

Chocolate-Yogurt Cheesecake

Raspberry-Rosewater Sauce, Chocolate Bark

Olive Oil Cake

Bruleed Figs, Lemon Chantilly

Pasta Flora

Quince, Mascarpone Gelato

Galactobourecó

Semolina Custard in Filo, Orange Lemon Syrup

Karidopita

Classic Walnut Cake, Vanilla Gelato

Yiaourti Me Meli

Homemade Yogurt, Fruit, Honey

Pagoto

Homemade Ice Cream

Sorbet

Homemade Sorbet

Platter of Fresh Fruit

Individual plate 12 - Small plate for two 24

Large plate 38

COFFEE DRINKS

Frappe Shaken Greek Iced Coffee	6.50
Greek Coffee Bold, imported Greek Coffee, traditionally brewed to order	6.00
Freddo Espresso Iced Espresso	7.50
Freddo Cappuccino Iced Espresso topped with Frothy Milk	8
Frappe Pioto Shaken Greek Iced Coffee with Baileys	12

HERBAL TEA

Fascomilo - Fragrant and most widely known, Greek herbal Sage is wonderful for detox and alleviating congestion.	7.50
Tilio - Traditional herbal mountain Greek tea with a mild, clean flavor, used by the Ancient Greeks as a digestive.	7.50
Dihiamo - Dittany – Velvety leaves with aromatics of lilac, known throughout history as the symbol of love.	7.50
Louisa - High in antioxidants with citrus aromas and flavors, allowing for muscular tension relief.	7.50
Mixed Greek Mountain - A blend of Greece's most exotic and wild mountain herbs.	7.50
Malotira - Light, delicate and ethereal with popularity deriving from its aid with allergies.	7.50
Mint - Decaffeinated, rich and distinct in flavor with healing, digestive properties.	7.50
Green Tea - Genmaicha - Japanese Banacha with popped rice kernels, yields a pleasant roasted	7.50
Black Tea - English Breakfast - 100% Chinese Keemun. Toasty in aroma, with a taste that is roasty.	7.50
Chamomile - Decaffeinated, soothing and fragrant with hints of apples and honey.	7.50

OUZO, MASTIHA AND GRAPPA

Ouzo Tsolias <i>Well balanced and aromatic (Halkidiki)</i>	13
Ouzo Tsantali <i>Clean and Crisp (Halkidiki)</i>	13
Ouzo Plomari <i>Full bodied, aromatic and smooth (Plomarion, Lesvos)</i>	13
Ouzo Barbayianni "Blue" <i>Velvety, complex and flavorful. (Plomarion, Lesvos)</i>	15
Ouzo Barbayianni "Aphrodite" <i>Creamy, smooth with a spicy finish. (Plomarion, Lesvos)</i>	15
Ouzo Stoupakis "Kazanisto" <i>Smokey, aromatic with a spicy finish. (Chios)</i>	15
Ouzo "12" <i>Rich, Elegant, Classic</i>	18
Zivania <i>Loel, Cyprus</i>	15
Tsipouro <i>Idoniko, Greece</i>	15
Mastiha Psychis <i>Chios, Greece</i>	15
Mastiha, Roots <i>Chios, Greece</i>	15
Mastiha Skinis <i>Chios, Greece</i>	15
Grappa <i>Pinot Noir, Jacopo Poli</i>	16
Grappa <i>de Camomile, Marolo</i>	20

DESSERT WINES

	<u>Glass</u>		<u>Btl</u>
Mavrodaphne of Patras, <i>Tsantali, Greece</i>	13	750 ml	95
Commandaria, <i>Tsiakkas, Cyprus</i>	11	500 ml	75
Samos Muscato, <i>Kourtaki, Samos, Greece</i>	10	750 ml	95
Vinsanto, Karamolegos, <i>Santorini 2006</i>	18	500 ml	95
Vinsanto, Sigalas, <i>Santorini</i>	24	500 ml	115
Sauternes, <i>Chateau d'Yquem 1997</i>		750 ml	850
Sauternes, <i>Chateau d'Yquem 2005</i>		750 ml	1350