

DESSERT WINES

Gewurztraminer Glikis, Domaine Biblia Chora,
Macedonia Pangeon NV
10 / 54

Muscat, Parparoussis Winery,
Peloponnesus Bozaitika 2010
14 / 84

Mavrodafne, Parparoussis Winery,
Peloponnesus Bozaitika 2003
20 / 120

Malagousia Late Harvest, Ktima Gerovassiliou,
Macedonia Epanomi 2009
18 / 75

Moschato, Samos Nectar, Greece 1980
120

DESSERT COCKTAILS

CAUGHT IN THE MIDDLE

Pyrat XO, Averna infused coffee beans, Crème de Violet, fresh lime juice,
vanilla & lavender syrup, blackberries
13.50

MULATA N*2

Pyrat XO, Kahlua liquor, espresso coffee, double cream, sugar syrup
13.50

COFFEE & TEA

Greek coffee prepared in a traditional hovoli 4
Espresso / Macchiato 3.50 / 3.75
Cappuccino / Cafe Latte 4

From our Milos Herb Farm on Mount Othrys,
our selection of Greek tea served with honey from Kythera 5.50

Faskomilo - wild sage

Fliskouni - wild mint

Linden - Tilio

Mountain tea

Louisa - lemon verbena

Chamomile

Assam Breakfast 4

Earl Grey 4

DESSERTS

BAKLAVA

Layered filo with pistachios, walnuts and almonds,
honey and cinnamon 12

GALAKTOBOUREKO

Custard with layered filo crust 12

LOUKOUMADES

Dough fritters with cinnamon, thyme-honey from Kythira and walnuts 15

KARIDOPITA

Walnut cake scented with orange and spices 12

EKMEK KATAIFI

Shredded filo layered with custard and Chantilly cream,
topped with pistachios 12

PERFETTA

Dark chocolate tart with whipped cream 12

CHEESECAKE

With Xinomizithra cheese 12

YOGHURT WITH HONEY

Our own strained yoghurt with thyme-honey from Kythira 15

YOGHURT WITH SPOON SWEETS

Our own strained yoghurt with today's selection of spoon sweets 15

SEASONAL FRESH FRUIT

10 / 18 / 36

ICE CREAM OR SORBET 8

Today's selection of homemade ice cream or sorbet
Homemade baklava ice cream
Greek honey & yoghurt ice cream

GREEK CHEESE SELECTION

Served with rodozahari (for 2, 4 or 6 guests)
16 / 22 / 28

Please inform your waiter if you are allergic to any food items before you order
A discretionary service charge of 12.5% applies to each bill