

## DESSERT WINES

Gewurztraminer Glikis, Domaine Biblia Chora,  
Macedonia Pangeon NV

Muscat, Parparoussis Winery,  
Peloponnesus Bozaitika 2010

Mavrodafne, Parparoussis Winery,  
Peloponnesus Bozaitika 2003

Malagousia Late Harvest, Ktima Gerovassiliou,  
Macedonia Epanomi 2009

Moschato, Samos Nectar, Greece 1980

## DESSERT COCKTAILS

### CAUGHT IN THE MIDDLE

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

### MULATA N\*2

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

## COFFEE & TEA

Greek coffee prepared in a traditional hovoli

Espresso / Macchiato

Cappuccino / Cafe Latte

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

Faskomilo - wild sage

Fliskouni - wild mint

Linden - Tilio

Mountain tea

Louisa - lemon verbena

Chamomile

Assam Breakfast

Earl Grey

## DESSERTS

### BAKLAVA

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

### GALAKTOBOUREKO

Custard with layered filo crust

### LOUKOUMADES

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

### KARIDOPITA

Walnut cake scented with orange and spices

### EKMEK KATAIFI

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

### PERFETTA

Dark chocolate tart with whipped cream

### CHEESECAKE

With Xinomizithra cheese

### YOGHURT WITH HONEY

Our own strained yoghurt with thyme-honey from Kythira

### YOGHURT WITH SPOON SWEETS

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

### SEASONAL FRESH FRUIT

### ICE CREAM OR SORBET

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)

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