

TEMPTATIONS

Freshly made daily by our in house pastry chef - Triffon

CLASSIC GALAKTOBOURIKO \$14.0

baked custard in filo pastry in a citrus syrup

TRADITIONAL BAKLAVA \$12.50

layers of baked filo pastry, pistachio & walnuts
topped w a honey syrup

GREEK BISCUIT KOURAMBE

served w fresh strawberries, chocolate gelato & a crème analgise

SALTED CARAMEL RIZOGALO \$14.0

served w loukumi & pistachio gelato

**BAKED TURKISH DELIGHT CHEESECAKE
\$14.0**

served w Smashed Baklava gelato

VANILLA BEAN PANNA COTTA \$14.0

served w berry & lime compote

TIRAMISU \$14.0

The Athenian Version

PROFITEROLES \$14.0

Filled w crème patisserie & warm chocolate ganache

**ALL ABOVE DESSERTS W GELATO ADD
\$4.0**

PLEASE TURN OVER FOR OUR
SELECTION OF
GELATO COFFEES & TEA

GOURMET GELATO FLAVOURS 3 SCOOPS @
\$12.0

Smashed Baklava
Loukoumi and pistachio
French vanilla
Chocolate
Strawberry

ALL SOMONA COFFEES \$4.5

BRAVO GREEK COFFEE \$4.5

LIQUEUR COFFEE \$12.0

Ouzo, Galliano, Kalua, Tia Maria, Frangelico & Irish Whisky

ORGANIC MOUNTAIN TEA \$4.5

Sourced from Agros, Peloponnese

CHAMELLIA ORGANIC TEAS \$4.0

English Breakfast, Camomile, Peppermint, Green Tea & Earl Grey

AFFOGATTO @ \$10.0

short black w vanilla bean gelato

ALFREDO @ 16.5

Frangelico & vanilla bean gelato