

Desserts | Επιδόρπια

Pagoto - £3 per scoop

Selection of gelato or sorbet, please ask your waiter for today's flavours

Baklava - £7.50 (N)

Famous Greek dessert made with layers of crispy filo pastry and nuts, finished with a sweet honey based syrup and served with vanilla pagoto

Portokalopita - £8

Traditional orange filo sponge cake with a sweet glazed syrup, served with a scoop of vanilla pagoto

NEW Mosaiko - £9

Set dark chocolate ganache, malt milk biscuits, topped with a kahlua cream sauce and scoop of vanilla pagoto

Kataifi Ekmek - £9 (N)

Traditionally made Greek dessert made with layers of kataifi pastry, topped with creamy thick custard and whipped cream with a scoop of vanilla pagoto

Gf - Gluten Free | N - Contains Nuts

All desserts are suitable for vegetarians

Our menu descriptions do not contain all ingredients, please ask a member of our staff before ordering about the presence of allergens in our food. Despite our best efforts, due to the nature of our kitchens we are unable to guarantee that our dishes are free from any allergen.

Tea & Coffee

Greek Coffee | 5

served with a traditional fruit preserve

Normal, Medium or Sweet

Espresso | 3.20

Extra Shot | 0.50

Macchiato | 3.50

Americano | 3.70

Flat White | 4

Cappuccino | 3.90

Latte | 4

Tea | 4

English Breakfast, Green Tea

Fresh Mint, Decaf

Liqueur Coffee | 8.50

Jameson, Baileys, Kahlua,

Amaretto

Iced Latte 5.50

Add a shot of Jameson, Baileys,

Kahlua, Amaretto - £1.50

Digestifs

Espresso Martini | 10.40

Absolut Vanilla Vodka, Kahlua,

Demerara syrup, Espresso shot

Metaxa 5* | 4.70

Metaxa 12* | 6.70

Mastiha | 4

Ouzo Mavrakis | 5 | 7

25ml | 50ml

Samos, Moschato - Greece P.D.O | 125ml - 6.50

Golden colour, exotic fruits, green tea & flowers in the nose. Fully

aromatic, sweet with adequate acidity refreshing the palate

Deus, Mavrodaphne - Greece P.D.O | 125ml - 5.50

Red colour with terracotta hues. Aromatic notes of plum, fig and raisins. Warm, sweet with notes of tannin that enhance its structure