



Dessert

Baklava (Homemade) Layers of filo pastry filled with walnuts, honey and spice. Served with homemade vanilla gelato. **5**

Galactoboureko (Homemade) Layers of filo pastry filled with a light lemon custard. Flavored with honey, served with homemade lemon-mint gelato. **5**

Banana Olympian A banana sautéed in a Halva caramel cream sauce with Tsipouro (anise flavored brandy) and served with vanilla gelato. **5**

Raspberry Truffle Red raspberry gelato surrounded in a chocolate shell. **5**

Baileys Irish Cream Cheesecake A light cheesecake made with Baileys liqueur and an espresso mousse. **6**

Belgian Dark & White Chocolate Cake Belgian white chocolate mousse layered between dark chocolate sponge cake topped with chocolate ganache. **6**

Gelato

Madagascar Vanilla Bean · Dark Chocolate · Lemon-Mint

Coffee

American Coffee (Regular or Decaf) **3**

Espresso (Regular or Decaf) **3.5**

Cappuccino (Regular or Decaf) **4**

Latte (Regular or Decaf) **4**

Greek Coffee **3.5**

Irish Coffee **6.5**

Corretto Espresso with Tentura. **6.5**

Coffee Liqueurs

Kahlua, Baileys Irish Cream, Frangelico,
Godiva White Chocolate, Grand Marnier



Dessert Wine

Samos Made from select Muscat grapes that are laid in the sun to dry giving a concentrated flavor. Upon completion, the grapes are vinified and then the wine is aged in oak for 3 years, the result is a full-bodied dessert wine with a complex bouquet. **6**

Nama Produced by Greek monks, a dessert wine with flavors of dried cherries, spice and mint. Extended French oak ageing (24 months) give this wine it's color, texture and aroma. **6**

Mavrodaphne of Patras Clear ruby with an amber hue. Plumy fruit and pleasant herbaceous aromas lead to a luscious flavor of sugar-sweet raisins. **6**

Vin Santo 1994 Bright golden color with light red brick hues, nose with a wonderful complexity and spicy character, with strong and long lasting aromas of dried fruits, honey, roasted nuts, coffee grains and bitter chocolate. Honeyed mouth, velvety, with a lovely sweet and sour flavor and a very good balance. **18**

St. John Commandaria Harvested grapes are spread out in the sun to dry until they reach the proper sugar density. The wine produced is sweet, with a powerful bouquet filled with dried fruits, spices, and oak. It is luscious and full-bodied. **10**

Noval 10 year Tawny Porto A complex intense fruity bouquet with an attractive nuttiness. It is elegant and supple on the palate with a rich finish. **9**

Spirits

Metaxa (Five Years Old) Metaxa is as unique as the sunny land from which it comes. It has a dark honey colour and the tasting notes are woody with a light fruity tang. It is aged in oak for five years. **6.5**

Metaxa Grand Fine (Twelve Years Old) Grown in the sunny Attica region of Greece, these sun-dried grapes are distilled and blended with aged Muscat wines from the Aegean islands, rose petals and a secret blend of botanicals. **9**

Remy Martin VSOP Well balanced and structured, this cognac has dominant notes of vanilla due to the longer ageing process in French Limousin oak barrels. **12**

Ouzo of Plomari A dry anise-flavored liqueur. **6**