



# **DESSERT MENU**

Restaurant & Bar | Catering & Private Receptions

#### **DESSERTS**

Baklawa GDN

£6.00

Layered pastries with almonds, pistachios & cashew nuts

Ossmalieh GDN

£6.50 Caramelised wheat filled with ashta clotted

cream

Knafeh GON

£6.50

Granulated pastry on melted **cheese** served warm with rose water

Mouhalabieh on £6.00

Lebanese pannacotta with orange blossom

Ice Cream / Scoop 6 £2.50 Vanilla, Chocolate, Strawberry

Sorbet / Scoop £2.50

Chocolate Fondant 6 D £7.50

Served with vanilla ice cream

Maamoul GDN

Lebanese shortcrust pastries filled with dates or **nuts** 

### LIQUEUR & **COCKTAILS**

Espresso Martini £8.50 Irish Coffee £8.50 **Baileys** £5.00 **Vintage Port** £7.50

#### **SHOTS**

<b>Baby Guin</b>	ess	£5.50
Limoncello		£5.00
Jagermeister		£5.00
Sambuca		£5.00
Tequila	Silver	£5.00
	Gold	£5.50

## HOT **DRINKS**

Lebanese Coffee	£3.75
Fresh Mint Tea	£3.75
Orange Blossom Tea	£3.00
Espresso	£2.75
Double Espresso	£3.50
Cappuccino	£3.75
Café Latté	£3.75
Hot Chocolate	£3.75
Black Coffee	£3.25
Americano	£3.25
Herbal Tea selection	£3.00

**Dessert Wine** 75ml

£7.75

Fresh with good intensity, revealing subtle notes of honey, walnuts



£6.00