

DESSERTS

DESSERT OF THE WEEK	7.50
SUTLAC Traditional Turkish rice Pudding with a hint of orange zest and cinnamon.	7.50
BAKLAVA Filo pastry, walnuts, pistachio, honey syrup, served with vanilla ice cream.	7,50
BANOFE PIE	7.50

Toffee and fresh bananas, topped with double cream and milk, chocolate curls set ona digestive biscuit base served with cream.

DARK AND DEADLY GATEAU Combination of dark chocolate fudge sandwiched between la of moist chocolate flavour mousse, smothered in chocolate f coating and finished with dark chocolate pieces.	,
PROFITEROLES Choux pastry cases filled with chantilly cream and covered in chocolate sauce.	7.50
ICE CREAM Choice of three scoops-vanilla, chocolate, strawberry, mint chocolate chip served with wafers.	6.50
SORBET Choice of three scoops: mango, lemon raspberry sorbet.	6.50

HOT DRINKS

TEA Earl Grey / Green Tea / Mint / Camomile. 2.95

COFFEE	
FILTER COFFEE	3.50
CAFFE LATTE	3.50
CAPPUCCINO	3.50
ESPRESSO	3.50
MACCHIATO	3.50
AMERICANO	3.50
FLOATER COFFEE	3.50
HOT CHOCOLATE	3.50
TURKISH COFFEE	3.50

ALCOHOLIC COFFEE

BAILEYS LATTE COFFEE Baileys Irish Cream, hot milk, coffee, sugar, double cream.	5.50
CALYPSO COFFEE Tia Maria, Coffee, sugar, double cream.	5.50
IRISH COFFEE Jameson Irish Whiskey and coffee, sugar double cream.	5.50
TOASTED ALMOND COFFEE Amoretto & kahlua, coffee, double cream.	5.50

NAPOLEON VSOP BRANDY	5.50
COURVOISIER VS	5.50
MARTELL VSOP	5.50
REMY MARTIN VSOP	5.50

PORT

PORTMAN FINE RUBY PORT	4.50
COCKBURNS	4.50
TAYLORS	4.50

AMERETTO	4.50
BAILEYS	4.50
TOA MARIA	4.50
COINTREAU	4.50
KAHLUA	4.50
DRAMBUIE	4.50
SAMBUCA	4.50

LIQUEURS _____ AFTER SHOTS _____

B52 The original layered shooter with kahlua coffee liqueur, Baileys and Grand Marnier.	5.50
HOT LIPS Layers of Tia Maria, Banana liqueur & Baileys.	5.50
BRAIN HAEMORRHAGE Peach Schnapps, Baileys, Grenade.	5.50
JAGERBOMB Made of a complex blend of 56 herbs fruits and served with red bull.	5.50