

DESSERT MENU



TURKCUISINE\_















Baklava N

7.50

Golden brown filo dough, with a thick middle layer of crushed pistachio nuts, topped with syrup and a sprinkle of pistachios. Served with vanilla ice cream

Sutlac Rice pudding

6.50

Kunefe N

8.50

Grilled dessert made from two layers of crispy filo filled with cheese and syrup, finished with a sprinkle of pistachios. Served with cream or vanilla ice cream

**Tiramisu**Soft sponge soaked in coffee liqueur and filled with mascarpone cream, dusted with cocoa

7.50

8.00

2 Torta Rocher N

Chocolate, vanilla and hazelnut praline mousse covered with gianduja topping. Pure indulgence

7.50

3 Belgian Chocolate Pudding (Nuts free)

A dark chocolate pudding with Belgian chocolate sauce and a scoop of vanilla ice cream



**Dessert Platter NEW** 

29.50

Includes: Baklava, Maras (Turkish ice cream), Kunefe with cream, Torta Rocher, Tartufo Pistacchio

Ice Cream three scoops

5.50

7.50

Vanilla, Strawberry, Cookies and Cream

Coconut cake ((Vegan and Gluten free))

A date and mixed nut case filled with a Belgium chocolate and coconut filling finished with a coconut swirl

**Tartufo Pistacchio N** 

7.50

Handmade truffle shape pistachio and vanilla ice cream dessert with a pistachio sauce centre

Strawberry Cheeese Cake DE

7.50

Set on a biscuit base, made with cream cheese and a hint of vanilla. Then topped with a strawberry fruit topping.

Cheese Cake N

7.50

**Chocolate Fudge Cake N** 7.50



## HOT DRINKS

## TEA

Turkish Tea 1.50
The first is complimentary

English Tea 2.80

Fresh Mint Tea 2.80

Tea Pigs 3.50

Everyday Brew Chamomile Peppermint Super Fruit

## COFFEE

Espresso single 3.00
Americano 3.00
Hot Chocolate 4.00
Cappuccino 3.50
Latte 3.50
Turkish Coffee 3.50
Iced Coffee 4.50



N Contains nuts