

DESSERTS

the fairytales of our kitchen

“LEMONI” LOUKOUMADES (V) ask for (VE) £7.00

Traditional Greek recipe of freshly made doughnuts. Served in one of three ways: with honey and crushed walnuts, chocolate spread or sugar with cinnamon

BOUGATSA (V) £7.00

Traditional Greek recipe of bougatsa custard cream in filo pastry. Served freshly baked with cinnamon and powdered sugar

BAKLAVA SWEETS (V) £6.50

A variety of baklava sweets in filo pastry with caramelised pistachios and walnuts, based on an authentic recipe

CHOCOLATE SOUFFLE (V) £7.50

Served with ice cream and fresh cream

“LEMONI” MOUSSE (V) £5.50

House recipe of a delightful lemon mousse with crushed biscuit base

WAFFLE WITH ICE CREAM (V) £6.50

Choose from a variety of ice cream flavors and toppings

ICE CREAM (V) £5.00

Choose from a variety of ice cream flavors