



GLYKA

Autumn 2019

Yiaourti Sorbet

Yogurt sorbet with fresh fruit granita 10.25

Galaktoboureko

Traditional phyllo wrapped vanilla bean semolina custard with pistachio ice cream 11.75

Sokolatina

Warm chocolate cake with sour cherry ice cream & chocolate sauce 12.00

Rizogalo

Arborio rice pudding with poached persimmons & mint 11.00

Keik Ahladjiou

Warm pear buttermilk cake, buttermilk ice cream & dried fruit compote 12.00

Baklava

Traditional baklava drizzled with honey syrup served with vanilla ice cream 11.00

Evvia Sundae

Chocolate & vanilla ice cream with hot fudge, whipped cream & toasted hazelnuts 13.75

Milotourta

Apple tart with Metaxa caramel ice cream 12.50

Melomakarona

Traditional Greek honey cookies 9.50

Yiaourti

Homemade yogurt topped with toasted walnuts & dates 11.50

Greek Coffee - stone-ground, heated over hot sand 6.25

Sketo - no sugar **Metrio** - medium sweet **Glyko** - sweet

Frappé - classic Greek iced coffee 7.50

Numi Organic Tea Selections 6.25

Breakfast Blend

Aged Earl Grey

Simply Mint

Gunpowder Green

Jasmine Green

Chamomile Lemon

Orange Spice