



GLYKA

Spring 2017

Yiaourti Sorbet

Yogurt sorbet with fresh fruit granita 9.50

Galaktoboureko

Traditional phyllo wrapped vanilla bean semolina custard with pistachio ice cream 10.25

Sokolatina

Warm chocolate cake with sour cherry ice cream & chocolate sauce 10.75

Rizogalo

Arborio rice pudding with Mavrodaphne poached cherries 10.00

Yiaourtocrema

Greek yogurt panna cotta with rhubarb compote 9.50

Baklava

Traditional baklava drizzled with honey syrup served with vanilla ice cream 10.25

Fraulotourta

Strawberry buttermilk cake with buttermilk ice cream 10.25

Evvia Sundae

Chocolate & vanilla ice cream with hot fudge, whipped cream & toasted hazelnuts 12.75

Melomakarona

Traditional Greek honey cookies 8.75

Greek Coffee – stone-ground, heated over hot sand 5.75

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

Frappé – classic Greek iced coffee 6.75

Numi Organic Tea Selections 5.75

Breakfast Blend

Aged Earl Grey

Simply Mint

Gunpowder Green

Jasmine Green

Chamomile Lemon

Orange Spice