



## GLYKA

Spring 2018

### Yiaourti Sorbet

Yogurt sorbet with fresh fruit granita 9.75

### Galaktoboureko

Traditional phyllo wrapped vanilla bean semolina custard with pistachio ice cream 10.75

### Sokolatina

Warm chocolate cake with sour cherry ice cream & chocolate sauce 11.50

### Rizogalo

Arborio rice pudding with spiced poached pear 10.50

### Yourtocrema

Yogurt vanilla bean panna cotta with rhubarb compote 10.50

### Baklava

Traditional baklava drizzled with honey syrup served with vanilla ice cream 10.50

### Fraoulotourta

Warm strawberry buttermilk cake with rhubarb compote & buttermilk ice cream 10.50

### Evvia Sundae

Chocolate & vanilla ice cream with hot fudge, whipped cream & toasted hazelnuts 13.25

### Melomakarona

Traditional Greek honey cookies 9.00

### Yiaourti

Homemade yogurt topped with toasted walnuts & dates 11.00

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

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

**Frappé** - classic Greek iced coffee 7.00

### Numi Organic Tea Selections 5.75

Breakfast Blend

Aged Earl Grey

Simply Mint

Gunpowder Green

Jasmine Green

Chamomile Lemon

Orange Spice