



Greek-Turkish Cuisine by Chef Guy Peretz

Dessert Menu

Malaby & coconut cream, coconut treat, sesame tuiles and raisin jam 🌿 🍷 🥄
55

Vegan Knafeh in thick syrup, served with Greek ice cream 🌿 🥄
55

Citrus Loukoumades in a spiced citrus syrup,
served with Greek ice cream 🌿 🥄
48

Walnut Kataif cinnamon scented walnut kataif,
served with Greek ice cream and berry sauce 🌿 🥄
65

Greek Chocolate Plate mini baklava, Turkish delight, halva, truffles,
and other treats on a chocolate plate 🌿 🥄
55

Athens Milfey caramelized puff pastry layered with pastry cream,
pistachio cream, and salted caramel sauce 🌿 🥄
55

Triple Greek Ice Cream topped with citrus, berries,
halva, silan, and almonds 🌿 🍷 🥄
55

A Greek Celebration A rich and indulgent dessert table
(based on the number of diners at the table, a minimum of 4 diners)
65 per diner

Recommended Greek Digestifs Dessert Pairing

Greek Tsipouro 25	Liqueur Mastika 25	Metaxa Brandy 25
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*Some of the dishes can be served in a gluten-free version 🍷 Gluten free 🌿 Vegan 🥄 Vegetarian 🌿