











## Desserts

-  **Greek Soufflé** White chocolate praline with hot chocolate ₪ 55
-  **Brûlécolad** Cold Chocolate cake with brown sugar crème brûlée ₪ 55
-  **Exotic Tropic** Baked cheesecake on a crispy crumble base, with mango coulis, refreshing passion fruit, and a spoonful of meringue ₪ 65
-  **Crumble Cheesecake** Served with tangy berry coulis and sugared pistachios ₪ 65
-  **Greek Yogurt Ice Cream** With berries sauce and almonds ₪ 48
-  **Churros Balls** Filled with hot chocolate, served alongside Greek yogurt and honey ₪ 55
-  **Classic Knafeh** With spiced syrup, fresh cream, and ground pistachios ₪ 55
-  **Athenian Mille-Feuille** Patisserie cream, pistachio cream, and pecan-toffee sauce ₪ 55

 vegetarian  vegan  without gluten

\*Some of the dishes can be served without gluten **Our menu is dairy under the supervision of the Ashdod Rabbinate**