

Glyká – Desserts**TAEIM**

<i>Loukoumádes</i> – fried dumplings , wildflower honey, rose cream, freshly grated Vietnamese cinnamon	7
<i>Dondurmás me salépi kai víssino</i> – orchid root ice cream, mastíha, pistachios, sour cherry syrup	5
<i>Boughátsa</i> – classic Thessaloníki-style custard and phyllo pastry, lemon, powdered sugar	7
<i>Chocolate semolina halvá</i> – Valrhona chocolate , almond foam, candied mandarin, petimezi	6
<i>Yiaourti me pikró méli</i> – house-made Greek-style yogurt , Peloponnese fir tree honey, walnuts	6
<i>Saraglí me stáka Krítis</i> – rolled phyllo pastry with almonds, walnuts , Cretan clotted cream	8

Dessert Wines

2oz

Domaine Sigalas – 2003 “Vinsanto” Assýrtiko, Aidáni – Santorini	14
KEO – “Commandaría St. John” – Cyprus	10
Parparoussis – 2003 Moscháto – Achaïa	11
Mercouri Estate – 2002 “Chórtais” Mavrodáphne, Korinthiakí currants – Ilia	12
Gaia Estate – 2000 “Anatolikós” St. George	7

Digestifs**Coffee and Tea**

Idoniko Tsípouro - Makedonia 375 mL	27	Metropolis Coffee, Cordillera blend	2
Idoniko Tsípouro - Makedonia	8	Greek Coffee	4
Varváki Tsikoudiá - Crete	6	Hibiscus Tea	3
Zivanía - Cyprus	7	Greek Mountain Tea	3
<i>Rakómelo</i> – warm rakí with honey	8	Black Assam Tea	2