

DESSERTS

BELGIAN CHOCOLATE MOUSSE CAKE 13
Whipped cream

YOGURT MASTIHA PANACOTTA 13
strawberry thyme sauce

KARYDOPITA 12
walnut cake, Greek honey infused syrup, fig gelato

GREEK YOGURT 12
Candied cherries, thyme honey

MARTINI BERRIES & CREAM 14
Masticha liqueur

COFFEES & HERBAL TEAS

All coffees are available also double & decaffeinated

ESPRESSO 4
CAPPUCCINO 4.5
LATTE 5
HERBAL TEAS 4.5

DIGESTIVES

MASTICHA, HOMERICON, CHIOS ISLAND 17 / 35

TSIPOURO, MAVRO RODO, TIRNVOS, GR 16 / 30

OUZO, STOUPAKIS, KAZANISTO, 16 / 30

MUSCAT, ANTHEMIS, SAMOS ISLAND 14

HATZIYANNIS, MAVRODAPHNE OF PATRAS, 16

LIMONCELLO, PALLINI, AMALFI COAST 16

PORTO, FONSECA 10 Y 15, 20 Y 18

COGNACS: VS 17, VSOP 26, XO 59

REMY MARTIN, LOUIS XIII 295 / OZ

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