

DESSERT MENU



Homemade Baklava Drizzled with honey, crushed pistachio & rose petals	6.50	Crema Catalana Spanish Crème Brûlée, Citrus & Caramel Crust (gf)	5.75
Vanilla Blossom Cheesecake Creamy cheesecake with a fruity, floral topping & drizzle of honey	6.95	Chocolate & Sesame Brownie Served with caramel, chocolate & tahini sauce	6.95
Greek Style Doughnuts Topped with crumbled pistachio & honey	6.50	Greek Yoghurt Honey, pomegranate molasses, apricot & pistachio	5.50
Sicilian Lemon Cheesecake Served with Grated Lemon Peel (vg)	6.25	Gelato & Sorbet 2 Scoops. Ask for Flavours (gf)	5.00

ALCOHOLIC BEVERAGES

Vanilla Rum Affogato Espresso with Vanilla Gelato & Spiced Rum	9.25	Apricot Iced Tea Served with Bourbon	9.50
Espresso Martini Vodka & Double Espresso	9.50	Black Cherry Iced Tea Served with Vodka	9.50
Tiramisu Martini Baileys, Vodka, Frangelico & Espresso	10.50	Rose Pomegranate Iced Tea Served with Tequila	9.50



Scan

Before ordering, inform our team of any allergies as not all ingredients are listed, and we can't guarantee complete absence of allergens. A 12.5% service charge will be added to your bill. *Our beef, lamb & chicken is halal with exception of the cured beef croquetas.

v = vegetarian, vg = vegan, gf = gluten-free

HOT DRINKS MENU

Gallio

TEA

English Breakfast Teapot	3.25	Earl Grey Teapot	3.25
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SPECIALITY TEA

Camomile, Lavender & Rose	3.50	Sangria	3.75
Strawberry Lemonade	3.75	Blackberry & Blueberry	3.50
Lemonello	3.50	Ankara Apple	3.50
Peach Soda	3.50		

COFFEE

Espresso/ Cortado	2.75	Latte	3.75
Americano	3.20	Ask for Vanilla or Hazelnut +£1.00	
Cappuccino	3.75	Ciocolata	4.95
French Press	3.50	Chocolate with Vanilla Gelato & Aleppo Pepper	
Flat White	3.75	Liqueuer Coffee	6.00
Mocha	4.00	Choose a shot of rum, whiskey or baileys	
Turkish Coffee	3.50	Liqueuer Hot Chocolate	7.00
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