
SWEETS

CARAMEL BAKLAVA ICE CREAM	8
housemade vanilla ice cream around a caramel baklava center, with shredded filo	
ST. BASIL CAKE “VASILOPITA”	6
topped with chocolate glaze and orange peel preserve	
SMASHED BOUGATSA MILLE FEUILLE	7
traditional baked custard in filo, with seasonal toppings	
SAMOS POACHED PEAR	7
sesame pastelli, chocolate, coconut and tahini mousse, honey GF DF	

DESSERT WINE

“SANTORINI” VINSANTO	10
“PATRAS” MAVRODAPHNE	5
“CYPRUS” COMMANDARIA	6
“SAMOS” MUSCAT	7

COFFEE

GREEK COFFEE	3.5
Papagalos, order with or without sugar	
DRIP COFFEE	3.5
regular or decaf, Philosophy coffee	
ESPRESSO	3
espresso from Philosophy coffee	
CAPPUCHINO/LATTE	5
espresso from Philosophy coffee, steamed milk	
FREDDO ESPRESSO/CAPPUCHINO	5
espresso whipped with sugar over ice, add foamed and creamed milk for cappuchino	
FRAPPE GREEK ICED COFFEE	5
Classic Nescafe coffee, whipped & poured over ice with milk and/or sugar to your taste	