

## DESSERT

SÜTLAÇ (RICE PUDDING)	\$10
BAKLAVA	\$11
NUTELLA CHEESECAKE	\$14
COLD BAKLAVA	\$14
KAZANDIBI	\$10
REVANI (SEMOLINA CAKE)	\$12
CARROT-CUT BAKLAVA	\$15
KÜNEFE	\$16
ICE CREAM - 1 SCOOP	\$5

# HOT DRINKS

TURKISH TEA	\$3
HERBAL/ APPLE TEA	\$4
COFFEE/ DECAF	\$5
TURKISH COFFEE/ DOUBLE	\$6/8
ESPRESSO/ DOUBLE	\$6/8
AMERICANO	\$6
LATTE	\$7
CAPPUCCINO	\$7

# DIGESTIFS

TURKISH RAKI / PORT WINE / BRANDY /  
FARETTI BISCOTTI / AMARO / COGNAC  
/ LIMONCELLO / TURKISH COFFEE  
MARTINI / SAMBUCA

# KAZANDIBI



This delicate Ottoman milk pudding has a burned bottom layer that adds a toasted marshmallow, caramel-like flavor reminiscent of crème brûlée. The pudding is thickened with cornstarch for a soft, delightfully wobbly dessert gently perfumed with mastic. Kazandibi translates to English as "bottom of the cauldron."

# BAKLAVA



Rich, sweet dessert pastry made of layers of filo filled with chopped pistachios sweetened and held together with syrup.

# BAKED RICE PUDDING



The pudding is cooked on the stove; the clay cups are baked in the oven until the tops are very brown.

# KUNEFE



A pastry made of cheese (produced in Hatay, a southern city of Turkey) baked between two layers of shredded phyllo and soaked in a sweet syrup. Kunefe is best served hot out of the oven while the cheese still has melted consistency.

Kunefe is native to the southeastern parts of Turkey that border the Mediterranean Sea.

# REVANI



Semolina-based delicate, airy sponge cake soaked in an aromatic simple syrup. With a hint of orange and coconut flakes on top.

# COLD BAKLAVA



The softer and lighter version of regular baklava. Layers of filo filled with chopped pistachios, soaked in light syrup and milk, garnished with cocoa powder on top.