



**DESSERT
MENU**

TURKUVAZ

DESSERTS



Baklava ^N 7.50

Golden brown filo dough, with a thick middle layer of crushed pistachio nuts, topped with syrup and a sprinkle of pistachios. Served with vanilla ice cream

Sutlac 6.50

Rice pudding

Kunefe ^N 8.50

Grilled dessert made from two layers of crispy filo filled with cheese and syrup, finished with a sprinkle of pistachios. Served with cream or vanilla ice cream

Tiramisu 7.50

Soft sponge soaked in coffee liqueur and filled with mascarpone cream, dusted with cocoa

2 Torta Rocher ^N 8.00

Chocolate, vanilla and hazelnut praline mousse covered with gianduja topping. Pure indulgence

3 Belgian Chocolate Pudding (Nuts free) 7.50

A dark chocolate pudding with Belgian chocolate sauce and a scoop of vanilla ice cream



Tartufo Pistacchio ^N 7.50

Handmade truffle shape pistachio and vanilla ice cream dessert with a pistachio sauce centre

Ice Cream three scoops 5.50

Vanilla, Strawberry, Cookies and Cream

Dessert Platter ^{NEW} 29.50

Includes: Baklava, Maras (Turkish ice cream), Kunefe with cream, Torta Rocher, Tartufo Pistacchio

Coconut cake ((Vegan and Gluten free)) 7.50

A date and mixed nut case filled with a Belgium chocolate and coconut filling finished with a coconut swirl



HOT DRINKS

TEA

Turkish Tea 1.50

The first is complimentary

English Tea 2.80

Fresh Mint Tea 2.80

Tea Pigs 3.50

Everyday Brew Chamomile
Peppermint Super Fruit

COFFEE

Espresso single 3.00

Americano 3.00

Hot Chocolate 4.00

Cappuccino 3.50

Latte 3.50

Turkish Coffee 3.50

Iced Coffee 4.50



^N Contains nuts

Whilst all care is taken we cannot guarantee that items on this menu do not contain nuts or that meat or fish do not contain bones. Please consult your server for any information concerning allergies. A discretionary 10% service charge will be added to your bill. Subject to status all major credit cards are accepted. All prices are inclusive of VAT.