



DESSERT

DIGESTIFS

GREEK SPECIALTIES

SALTED CARAMEL BAKLAVA 10

Layered phyllo with pistachios, walnuts and caramel sauce

Served with vanilla gelato

ATHENEUS CHEESECAKE 10

Pistachio crust, Greek yogurt cream,

Greek honey, spiced kataifi phyllo

KARIDOPITA 8

Honey walnut cake, cinnamon lemon syrup, candied orange zest

Served with vanilla gelato

EKMEK 9

Pistachios layered between kataifi phyllo, custard and whipped cream

LIGHT AND REFRESHING

GREEK YOGURT 8

Thyme honey and chopped almonds

SORBET AND GELATO 8

SEASONAL FRESH FRUIT 9

SEASONAL FRESH FRUIT & GREEK YOGURT 15

Served with cherry marmalade

CHOCOLATE

CHOCOLATE PUDDING CAKE 10

Candied almonds, raspberry coulis, ouzo cream

Please allow 15 minutes for preparation

BRANDY AND COGNAC

COURVOISIER 10

HENNESSY 12

HENNESSY PRIVILEGE 16

REMY MARTIN VSOP 14

DESSERT WINE

SAMOS MUSCAT 10

VINSANTO 15

QUINTA DO NOVAL 9

TAYLOR FLADGATE 8

TAYLOR FLADGATE 20 YEAR 20

OUZO

OUZO 12 KALOYANNIS 10

OUZO 7 THRAKIS 8

OUZO MITILINI 8

OUZO METAXA 9

CORDIALS AND LIQUEURS

MASTIHA 9

DESPOTIKON 9

B & B 9

DRAMBUIE 9

FRANGELICO 9

DISARONNO AMARETTO 8

GRAN MARNIER 10

SAMBUCA (BLACK OR WHITE) 8

TSIPOURO

KATSAROS 8

TSILILI 8

DARK CAVE (OAK AGED) 17

COFFEE AND TEA

GREEK COFFEE 4

AMERICAN COFFEE 3

CAPPUCCINO 4

ESPRESSO 3

DOUBLE ESPRESSO 5

MIGHTY LEAF TEA 4
