

# AFTER DINNER SELECTIONS

## DESSERT WINE

SAMOS MUSCAT	10
ARYGYROS VINSANTO	15
QUINTA DO NOVAL	9
TAYLOR FLADGATE	8
TAYLOR FLADGATE 20 YEAR	20

## OUZO & TSIPOURO

OUZO 12 KALOYANNIS	10
OUZO 7 THRAKIS	8
OUZO METAXA	9
VARVAKI	8
TSILILI	8
DARK CAVE OAK AGED	17

## MASTIHA

TETTERIS	8
STOUPAKIS	10
ROOTS	10

## RAKOMELO

ROOTS	10
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## COGNAC

COURVOISIER	10
HENNESSY	12
HENNESSY PRIVILEGE	16
REMY MARTIN VSOP	14

## HOUSEMADE DESSERTS

KARIDOPITA 9  
Honey walnut cake, cinnamon syrup,  
candied orange zest  
SERVED WITH VANILLA GELATO

SALTED CARAMEL BAKLAVA 10  
Layered phyllo, pistachios, walnuts, caramel  
SERVED WITH VANILLA GELATO

ATHENEUS CHEESECAKE 10  
Pistachio crust, Greek yogurt cream,  
Greek honey, spiced kataifi phyllo

EKMEK 10  
Pistachios layered between kataifi phyllo,  
custard and whipped cream

CHOCOLATE PUDDING CAKE 10  
Candied almonds, raspberry coulis, ouzo cream

SORBET AND GELATO 8  
Seasonal flavors

GREEK YOGURT 9  
Choice of honey and almonds or cherry marmalade

RIZOGALO 8  
Greek rice pudding, cinnamon, candied orange zest

## CHEF'S PAIRING FOR TWO 25

Sesame encrusted manouri cheese,  
Greek honey, cherry marmalade

PAIRED WITH ARGYROS VINSANTO

## SINGLE MALT SCOTCH

MACALLAN 12 YR	14
MACALLAN 18 YR	55
MACALLAN RARE CASK	60
OBAN 14 YR	16
GLENLIVET FOUNDER'S RESERVE	11
GLENLIVET 12 YR	13
GLENLIVET 15 YR	15
GLENLIVET 18 YR	20
ABERFELDY 21YR	36
GLENFIDDICH 12 YR	13
GLENFIDDICH 30 YR	75
GLENMORANGIE 10 YR	10
BALVENIE 12 YR	15
BALVENIE 14 YR (CARIBBEAN CASK)	17
TALISKER 10 YR	15
LAGAVULIN 16 YR	19

## AMARO

RAMAZZOTTI	9
AVERNA	9

## TEQUILA

CLASE AZUL REPOSADO	24
CASAMIGOS ANEJO	18
CASAMIGOS BLANCO	16
DON JULIO 1942	25
DON JULIO REPOSADO	15
PATRON SILVER	14
PATRON REPOSADO	16

## COFFEE

CAPPUCINO	4.5
AMERICAN COFFEE	3.5
GREEK COFFEE	4.5

ESPRESSO	3.5
DOUBLE ESPRESSO	5.5
MIGHTY LEAF TEA	4.5