

Dessert Menu

Creamy Cheesecake

€8.50

Condensed milk based cheesecake served with amarena cherry gel

Chocolate Peanut Butter Lava Cake

€9.00

A molten dark chocolate and peanut butter lava cake with caramel crumble and toffee caramel gelato

Halva Temptation

€8.50

A halva-inspired dessert of hazelnut mousse with crisp meringue, crumbled halva and almond flavored crumble

Pear Cinnamon Crumble (to share)



€15.00

Warm pear and golden raisin crumble, spiced with cinnamon, served with vanilla and milk ice cream

Churros Are Fun (to share)

€15.50

Warm, golden churros served with nutella, pistachios, toffee caramel and white chocolate-hazelnut dips, served with fresh mixed berries

Ice-Cream



€3.00 per scoop

Madagascar vanilla | belgian chocolate | pistachio di Bronte | toffee caramel

Sorbet



€3.00 per scoop

Lemon & ginger | mango

Note: Menu items may contain or come into contact with WHEAT, EGGS, TREE NUTS and MILK. For more information, kindly speak with our manager.

Beverages

	By Bottle	By Glass
Dessert Wine		
“Le Fronde” Moscato D’Asti, Fontana Fredda, Moscato, Piedmont-Italy (75cl)	€32.00	N/A
Grand Vin de Hauteville, Moscato, Malta (37.5cl)	€25.00	€7.00
Liqueurs & Digestives		€4.00
Amaretto Disaronno, Bailey’s Irish Cream, Frangelico, Limoncello, Tia Maria, Amaro Averna (2.5cl)		
Hot Beverages		
Americano		€2.50
Cappucino		€3.00
Espresso / Lungo		€2.00
Espresso Macchiato		€2.50
Double Espresso		€3.50
Caffè Latte		€3.50
Herbal / English tea		€2.50

All the above coffees can be ordered as decaffeinated