

# DESSERT MENU

## Home-made Desserts

Baklava (n) .....	5.5
with pistachio	
Künefe (n) .....	6
warm kadaiyif shredded pastry, white cheese, lemon syrup, pistachio	
Sütlac .....	5
a rich creamed rice pudding	
Rich Chocolate Mousse, 'pişmaniye' candy floss.....	6.5
The Cheesecake.....	6
chef's choice of daily fresh fruits/berries. please ask for today's flavor...	
Ice Creams & Sorbets .....	5
ice creams: vanilla / chunky strawberry / chocolate / pistachio	
sorbets: lemon / raspberry/ mango	

## Sweet Wine

Diren, Mahlep Öküzgözü/Bogazkere 50ml .....	5
A unique wine made from the fruits of wild cherry. Distinct aromas of fig, cinnamon, chocolate.	
A perfect match to your Turkish coffee..	
PX Pedro Ximenez Sherry 37.5cl.....	35
d'Arenberg Vintage Fortified Shiraz 2006 50ml.....	8

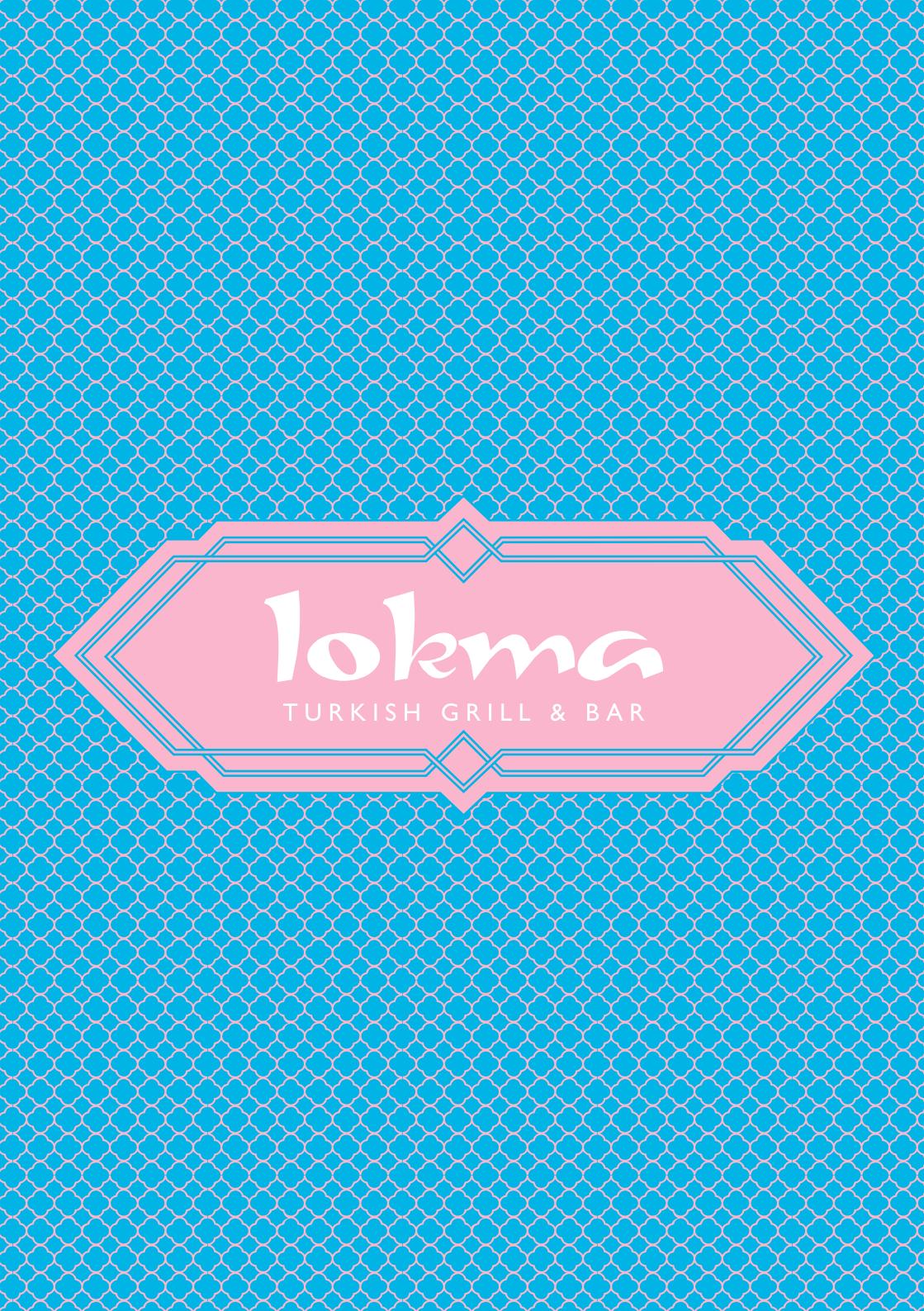
## Hot Drinks

### Coffee

Mehmet Efendi Turkish Coffee .....	3.5
Espresso / Macchiato.....	2.5
Double Espresso / Macchiato.....	3
Americano .....	3
Latte / Flat White .....	3
Cappuccino.....	3

### Tea

Çay / traditional tea .....	1
English Breakfast.....	2.5
Earl Grey .....	2.5
Apple .....	2.5
Ihlamur –Linden flower.....	2.5
Green .....	2.5
Fresh Mint -pot.....	3.95
Hot Chocolate.....	3.5
Salep .....	3
Milk based, wild orchid flower drink	



**lokma**  
TURKISH GRILL & BAR