

Glykismata

(Dessert)

Baklava \$4

Most famous Greek dessert, made of layers of phyllo pastry, chopped nuts, and a honey-flavored syrup

Baklava Sundae \$4

Baklava served over Vanilla Ice Cream

Galaktoboureko \$4

A custard-filled dessert made with phyllo topped with a light honey/sugar syrup

Rizogalo \$4

Creamy rice pudding with a sprinkling of cinnamon on top

Kataifi \$4

Shredded phyllo stuffed with walnuts, cinnamon, nutmeg topped with powdered sugar and light syrup.

Ice Cream \$2

Vanilla Ice Cream

Gelato \$5

(Ask Server for flavors)

Kaffe

Greek Coffee \$3

Greek Coffee made in the traditional bronze pot.

Served:

Sketos - without sugar, strong and bitter

Metrios - medium, usually with one teaspoonful of sugar

Glykys (or vari glykos) - almost honey-sweet

Frappe \$4

Iced Greek Coffee. A way of life in Greece.

Try one of our frappes with any one of the following liqueurs:

Amaretto DiSaronno

Bailey's

Frangelico

Butterscotch schnapps

Wine

Kourtaki:Samos

From the island of Samos. It has tones of orange blossom, apricots and jasmine.

This wine is very smooth and goes with all the Greek nut desserts.

Glass: \$ 6

Bottle: \$26

St John: Commandaria

This ancient, caramel-colored fortified wine from Cyprus is said to have been a favorite of visiting crusaders. Supposedly, they brought the recipe back to Spain and Portugal, where it was re-invented as port and Madeira.

This wine boasts an interesting taste and aroma of raisins.

Glass: \$ 8

Bottle: \$30