

TURKUAZ
*dessert
menu*

DESSERTS

CHOCOLATINA Dark chocolate cake with chocolate milk, maize, lemon, egg, wheat flour on cacao	7.90
HAZELNUT Dark chocolate, wheat flour, cacao, milk, eggs, soya, chocolate milk, hazelnuts, palm oil	8.00
PAROLINE CARAMEL Wheat flour, milk, soya, eggs, hazelnut paste, palm oil, lemon	7.90
RED VELVET Wheat flour, vanilla, sulphite, eggs, pistachio, milk, maize and soya	8.00
PISTACHIO CAKE Wheat flour, cacao, sulphite, vinegar sulphite, vegan ganaehe soya, vegan butter, palm oil, hazelnut, paroline cream	8.50
BERRY CHEESECAKE Wheat flour, palm oil, milk, vanilla, strawberry, blueberry, blackberry, redcurrants, compole	8.50
BAKLAVA Traditional Turkish sweet, wheat flour, butter, filo pastry, pistachio, honey and cream	7.50
CREME BRULEE Milk, eggs and sugar	8.50
ICE CREAM Chocolate / Strawberry / Vanilla	6.90

DESSERT WINE & PORT

MONBAZILLAC DOMAINE LE GRANGE WHITE FRANCE A fabulous dessert wine, sweet and luscious with a clean finish, with flavours of marmalade, nectarina, honey and toffee with a twist of orange zest.	8.00
DOMAINE FIUMICICOLI MUSCATEDDU RED FRANCE An exciting sweet red wine from the fragrant Muscateddu grape (related to the red Sciacarello of Corsica)	10.00
PORT PORTUGAL	10.00

LIQUEUR COFFEE

IRISH COFFEE	6.50
CLYPSO COFFEE	6.00
BAILEYS COFFEE	6.00

COFFEE & TEA

ENGLISH BREAKFAST TEA	3.00	CAFE LATTE	3.50
FRESH MINT TEA	3.50	CAPPUCINO	3.50
CAMOMILI TEA	3.50	ESPRESSO	3.00
EARL GREY TEA	3.00	DOUBLE ESPRESSO	3.50
TURKISH COFFEE	3.50	HOT CHOCOLATE	3.50
AMERICANO	3.00		

10% Service charge will be added to your bill.