

Dessert Menu

KUNAFI

kataifi pastry, pistachio cremeux and akkawi cheese filling, pistachio da'okia, mistika ice cream, hibiscus-orange blossom syrup

12

TAMUR-O-HARDA

warm sticky date cake, tahini parfait, yansoon, ma'amool biscuit, majdool dates, levant cream

10

CHOCOLATE TAHINI BOOZA

chocolate tahini ice cream, tahini cream, toasted sesame

9

MISTIKA BOOZA

mastic flavoured ice cream, sesame halwa fairy floss, pistachio

9

ROSE BOOZA

rose ice cream, pistachio brittle

9

DIGESTIF

Amaro - Montenegro	12
Remy Martin VSOP	14
Hennessey XO	40

DESSERT WINES

	75ML	Bottle
SAUTERNES 'LES JUGES' CHATEAU LES MIGNETS Golden and luscious with honey, apricot, and citrus. Elegant and balanced.	13	59
RECIOTO 'DELLA VALPOLICELLA' CLASSICO, MONTE FAUSTINO, VENETO Sweet red with ripe cherry, fig, and cocoa. Rich and velvety.	15	88
TOKAJI 'ASZU' 5 PUTTONYOS, CHATEAU PAJZOS, TOKAJI Intensely sweet and vibrant. Orange peel, honey, and dried apricot with lively acidity.	19	115

TEA

TEA SELECTION

Arabic Black with Cardamom/ English Breakfast/ Earl Grey
Peppermint/ Fresh/Mint/ Camomile

5

KARAK CHAI

lightly spiced milk tea, slow brewed

8

MOROCCAN TEA

sweetened green leaf tea with fresh mint

7

COFFEE

ESPRESSO BAR

Espresso 3.5 / Double Espresso 4.5 / Macchiato 5 /
Americano 4.5 / Flat White 5 / Latte 5 / Cappuccino 5.

Optional: oat or almond milk

ARABIAN COFFEE

lightly roasted with a strong saffron and cardamom aroma

7.5

LEVANTINE COFFEE

dark roasted with light spice notes, brewed and
sweetened on order

5.5

Noreen

Due to the nature of our kitchen and the ingredients we use, we cannot guarantee that any of our dishes are free from allergens. Our menu items may contain or come into contact with common allergens, including gluten, sesame, and nuts. If you have any dietary requirements or allergies, please speak to a member of the team before placing your order.

All prices are inclusive of VAT
A discretionary 12.5% service charge will be added to your bill.

Noreen