

HOME MADE GREEK SWEETS

BAKLAVA

The byzantine aristocrat of pastry desserts. Pistachios, almonds and walnuts, in layers of honey-laced filo. \$6.00

BOUGATSA

A superb delicate semolina custard pie in crisp filo pastry, served warm with honey and dusted with cinnamon and powdered sugar. \$6.00

RICE PUDDING

Rice pudding doesn't come better than this recipe. Handed down through four generations in Tony's family, this creamy rice pudding is made with raisins and dusted lightly with cinnamon. \$6.00

SOKOLATA

For real chocolate lovers. Layers of Belgium chocolate, laced with Metaxa Cognac. \$7.50

TIRAMISU

Our award winning version of the timeless Italian classic. \$7.95

CASSATA

A Sicilian classic with semifreddo cream, chocolate & zabaglione ice-cream, filled with pieces of candied fruit. \$7.95

YIAOURTI

Home made yoghurt sprinkled with walnuts and laced with imported Hymetus honey. Dusted with fresh ground cinnamon. \$7.95

ATHENIAN CHEESECAKE

A 2,500 year old recipe created by famed poet and gourmet Arcestratus, delicately made with mizithra and other cheeses to a creamy perfection. \$7.00

ICE CREAM

*The finest quality French vanilla bean ice-cream. \$5.95
With fresh berries in season. \$9.95*

TAVERNA SPECIALTY COFFEES AND MORE

GREEK-TURKISH COFFEE

Your fortune is in every cup. Ask for sketo (no sugar), metrio (medium) or gliko (sweet). \$4.95

ICED CAFÉ FRAPPE

The Greek original! Ask for sketo (no sugar), metrio (medium) or gliko (sweet). \$5.95

FRESHLY BREWED COFFEE, REGULAR OR DECAF \$3.95

ESPRESSO

Single \$3.95 Double \$5.50

CAPPUCCINO, CAFE LATTE, CAFE Ó'LAIT \$4.95

TAVERNA COFFEE

A blend of Kahlua, Bailey's, Frangelico, Metaxa and fresh whipped cream. \$9.95

TEA

Regular or herbal. \$3.95

Other specialty coffees available upon request

FRUITA

*An assortment of freshly cut fruits in season
\$7.95*

Please turn overleaf for a selection of our after-dinner drinks