

DESSERT MENU

Traditional Greek Desserts

KYMA DESSERT TASTING \$10
Select three of the first five
Selections below

GREEK YOGURT AND HONEY \$9
With Candied Walnuts

LOUKOUMADES \$10
Greek Style Doughnuts, Honey,
Chopped Walnuts, Cinnamon

CREAMY RICE PUDDING \$8.5
Lightly Dusted with Cinnamon

BAKLAVA "BOUREKI" \$8.5
Rolled Version Baklava, Candied
Pistachios, Pistachio Ice Cream

Blueberry Galaktobureko \$9
Semolina Custard Tart, Fresh
Blueberry, Baked in Filo, Mahlepi
Ice Cream, White Chocolate
Cigarette

Banana "Kataifi" \$10
Roasted In Shredded Filo,
Flourless Chocolate Cake, Yogurt
Sorbet

Chocolate Lava Cake \$10
Cinnamon Ice Cream

KYMA ICE CREAM TASTING \$7

ASSORTED COOKIES \$7

SEASONAL SPOON SWEETS \$8

Wine pairing

Gerovassiliou Late Harvest \$12

Mercouri Belvedere \$15

Alpha Omega Late Harvest \$12

St. John Commandaria \$8

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Dionysos Oinomelo \$9

Samos Nectar \$12

Mercouri Chortais, \$18
Mavrodaphne

AFTER DINNER DRINKS

Greek Coffees and Spirits

Greek Coffee	\$3.5
Freddo Espresso	\$5
Freddo Cappuccino	\$6

Ouzo

Boutari	\$9
Plomari	\$9
Mitilini	\$9
Kalimera	\$9
Metaxa	\$9

Tsipouro

Mavrakis	\$10
Tsilili	\$10
Tsilili Hamburg Muscat	\$12
Tsilili Dark Cave 5yr Aged	\$15

Brandy

Metaxa 5	\$10
Metaxa 7	\$11

Cognac

D'usse	\$13
D'usse XO	\$40

Dessert Wines and Port

Dionysos Oinomelo	\$9
Papagiannakos Melias, Malagouzia	\$10
Alpha Omega Late Harvest, 13	\$12
Argyros Vinsanto 91, 20 year	\$30
Gerovassiliou Late Harvest	\$12
Mercouri Belvedere, Malvasia	\$15
Samos Vin Doux	\$9
Samos Nectar	\$12
Mercouri Chortais, Mavrodaphne	\$18
Loukatos, Mavrodaphne	\$8
St. John Commandaria	\$8
Graham's Tawny 20, Porto	\$16
Graham's Tawny 30, Porto	\$32

Dessert Cocktails

Espresso Martini –	\$10
Grey Goose Vodka, Firelit Coffee Liqueur, Tentura, Hazelnut Cream, Cinnamon	
Chocolate Martini –	\$10

Kelt XO

\$50

Vanilla Vodka, Godiva Double
Chocolate Liqueur, Crème de
Cacao, Cream