

DESSERT ~ COFFEES ~ TEAS

Serendipitea Teas ~ \$4

All Certified Organic

China Green

Earl Grey

Jasmine

Chamomile*

Peppermint*

Black & Blue (Black Tea & Blueberry)

*Decaffeinated

COFFEE SELECTION

Caffe Fredo ~ \$5

Whipped, Chilled Espresso

Freddo Cappuccino ~ \$6

Chilled Espresso with Frothy Skim Milk

Macchiato ~ \$5

Espresso with a Dollup of Froth

Greek Coffee ~ \$4

Traditional Non-Filtered Coffee with Finely
Ground Coffee Beans

Americano ~ \$5

Shots of Espresso with Hot Filtered Water

Red Eye ~ \$5

Shots of Espresso with House Blend Regular Coffee

Mocha ~ \$5

Steamed Rich Chocolate & Espresso

Frappe ~ \$6

Greek Instant Iced Coffee
Served with or without Milk & Sweeteners

Baklava ~ \$10

Layered Phyllo with Almonds, Walnuts &
Orange Honey Syrup

Galaktoboureko ~ \$10

Semolina Custard Wrapped in Phyllo with
Orange & Lemon Zest in a Syrup

Karidopita ~ \$10

Traditional Greek Walnut Cake

Ekmek Kataifi ~ \$10

Shredded Phyllo topped with
Light Pastry Cream & Toasted Pistachios

Yiaourti ~ \$10

Greek Yogurt with Attiki Honey,
Black Cherry Preserve & Walnuts

Key Lime ~ \$11

Chef's Secret Cream with Fresh Lime Juice from the Florida
Keys, Graham Cracker Crust & Whipped Cream

Cheese Cake ~ \$12

Mascarpone Cheese, Graham Cracker Crust
topped with Sour Cherry Preserves

Molten Chocolate Cake ~ \$10

Served with Vanilla Ice Cream

Greek Cookies ~ \$6

Chef's selection of homemade Greek Cookies

Pagoto ~ \$8

Homemade Ice Cream or Sorbet

Baklava Ice Cream ~ \$9

Homemade Vanilla Ice Cream mixed with our
Traditional Baklava

Loukoumades ~ \$13

Fried Dough Fritters soaked in Honey-Syrup
Topped with Almonds and Cinnamon

Fresh Fruit Platter ~ \$14