

ALHULWAA - DESSERT

BOOSA \$13 VGO

Scoops of coconut ice cream served with crumbled baklava topped with organic caramel sauce & strawberries

KANAFEH \$12.5 NFO

Two baked layers of fine semolina, filled with sweet cheese, topped w/ rosewater syrup & topped w/ grounded pistachio. Served warm

MAHLABI \$13.5 GF

Custard pudding topped with mixed berries, crushed pistachio & house made chocolate syrup

QATAYEF \$13.5 VG GF

Fresh house-made crepe dumplings filled with walnuts & rice syrup served with coconut ice cream (allow 15 mins)

AWAMAT \$12 GF DF

House made mini donuts tossed in sugar & cinnamon, drizzled in attar (sugar syrup) topped with crushed pistachio

MEGHLI \$12 VG GF

Cinnamon rice pudding topped with coconut, pistachio, almonds

BASMA ASHTA \$13.5 NFO

Kataifi pastry baked till golden brown, with a clotted cream filling, topped with grounded pistachio's and sweetened with rosewater sugar syrup. Served cold

ORANGE & HAZELNUT SOUFLEÉ \$14.5 GF DF

Beaten egg whites flavored with orange & hazelnut baked & served with coconut ice cream (allow 20 mins)

CRÈME BRULEE \$13.5 GF NF

Rich custard base topped with a contrasting layer of hardened caramelized sugar served w/ vanilla ice cream

BAKLAVA & TURKISH DELIGHT \$2.5 per piece

VEGAN BAKLAVA \$3 per piece

GF- Gluten free GFO - Gluten free option VG- Vegan VGO - Vegan option
NF- Nut free NFO - Nut free option DF-Dairy free DFO - Dairy free option