

MEZÈ DESSERT MENU

All desserts are made in house from scratch.

Burma Baklava	\$6
Rolled filo dough stuffed with walnuts, goes well with Turkish coffee.	
Kayisi Tatlisi	\$6
Turkey's popular sweetened apricot filled with walnut and served with vanilla ice-cream.	
Kunefe	\$9
This traditional dessert is made from shredded wheat, homemade unsalted white cheese and crushed pistachios baked into a crispy pancake. Served warm with homemade lemon syrup. One taste and you will be a kunefe convert.	
Profiterol	\$7
Puff pastries filled with vanilla cream and finished with chocolate ganache.	
Rice Pudding	\$6
Treat yourself to this oven-baked pudding: baked in single-serving batches and then chilled, it is the comfort food Turkish moms would make.	
Crème Caramel	\$4
This flan-like dessert is delicious in any language. Caramel upside-down cream will turn things right every time.	
Traditional Baklava	\$5
Delicate leaves of filo layered with pistachio, sticky, sweet and irresistible.	
À la Mode (additional)	\$3