after DINNER

Festive Season

	£
Gingerbread Baklava Traditional Scottish ice cream sandwiched in home-made pistachio and walnut baklava, with gingerbread spice.○	8.95
Warm Orange & Vanilla Sponge Warm vanilla & orange sponge cake with a chocolate & tahini hummus.○	7.95
Dubai Ball Vanilla ice cream wrapped in knafeh noodles and topped with hot pistachio sauce.○	7.95
Bastani Rosewater and pistachio saffron ice cream, topped with crushed 'Mother' biscuits & pashmak candy floss.○	6.95
Bastani Affogato Bastani with double espresso.●○	8.45
Or 50ml Lebanese dessert wine.	10.70
Ferenni Cardamom & vanilla rice-flour pudding with oat milk, maraschino cherries and candied nuts.●○◉	6.95

● Gluten Free ○ Vegetarian ◉ Vegan

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after DINNER DRINKS

TEAS

£

POTS

Middle Eastern Loose Leaf Tea — Sml: 5 / Lrg: 8
eppa

MUGS

Hibiscus / Green / Cardomon / Breakfast / Earl Grey — 3.5

SPECIALTIES — 4.5

~ Hibiscus Iced Tea with Matcha ColdfFoam
~ Honey & Saffron Ice Middle Eastern Tea
~ Iced Pistachio latte with Coconut cold foam
~ Cardamom & Honey Latte
~ Pistachio & Rose Latte

DESSERT COCKTAILS

£

12

Balah Old Fashioned

Woodford reserve, date and fig syrup, walnut bitters, burnt orange.

Espresso Martini

Kahlua, Grey Goose Vodka shaken with espresso.

~ Original/Pistachio/White mocha/Cardamom & Honey

Mr Baklava

Don Papa Spiced Rum, Baklava Flavoured Woodford Reserve, Beesou Bitter Honey Aperitif, Pistachio, Baklava.

COFFEES

Latte 3.5
Flat white 3.5
Cappuccino 3.5
Mocha 3.5
Americano 3
Macchiato 3.5
Espresso 2.5