



DESSERTS



AVLI RESTAURANT

*Our desserts are homemade
with the best ingredients*

Bougatsa a light custard with fresh apples wrapped in handmade filo served warm with a dusting of icing sugar and cinnamon.	7⁹⁵
Fresh pressed yogurt served with honey and walnuts	6⁵⁰
Tartufo ice cream	5⁹⁵
French vanilla ice cream	5⁹⁵
Baklava	6⁵⁰
Crème Caramel	7⁹⁵

A decorative wavy border on the left side of the menu, consisting of a solid black vertical bar and a wavy line in a light tan color.

Coffees and Teas

Greek coffee 3⁵⁰

Double Greek coffee 5⁰⁰

Athenian Frappe ice coffee 4⁵⁰

Nescafe shaken onto a rich, frothy coffee
Your choice of milk and/or sugar

Coffee/Tea 3⁰⁰

Herbal Tea 3²⁵

Espresso served with biscuit 3²⁵

Cappuccino served with biscuit 4²⁵

Specialty Coffees and Teas (1½oz) 8⁵⁰

Avli Coffee

Frangelico, Amaretto, Brandy

Spanish Coffee

Brandy and Kahlua

Monte Cristo Coffee

Grand Marnier, Kahlua, Brandy

Irish Coffee

Irish whiskey

Blueberry Tea

Amaretto, Grand Marnier & Orange Pekoe Tea



Cognacs, Brandies & Liqueurs

1 ¼ oz

Metaxa 5 Star	6⁰⁰
Janneau Armagnac	6⁰⁰
Metaxa 7 Star	7⁰⁰
Cointreau	7⁰⁰
Drambui	7⁰⁰
Courvoisier VS	8⁰⁰
Armagnac de Montal	8⁰⁰
Grand Marnier	8⁰⁰
Courvoisier VSOP	12⁰⁰
Remy Martin VSOP	12⁰⁰
Remy Martin XO	30⁰⁰

Ports & Sherries

2 oz

W.J. Graham's LVB	6⁰⁰
Mavrodaphne	5⁵⁰
Harvey's Bristol Cream	6.⁰⁰
Limnos Muscat	8⁰⁰

Please see our Wine & Spirits list for more.