

SHISHI KITCHEN

DESSERT MENU





Desserts

BAKLAVA (HAVUC DILIMI) N 6

An iconic traditional sweet pastry made of layers of filo pastry filled with crushed nuts and garnished with lemon scented syrup and ground pistachio, served with ice cream

TIRAMISU 6.5

Chocolate sponge soaked in classic coffee and layered with mascarpone cream filling

CHOCOLATINA 6

A light chocolate sponge filled with fresh chocolate cream covered in a rich chocolate ganache with a fresh cream finish, served with ice cream

HAZELNUT CAKE N 6

Moist and tender chocolate cake, filled with rich hazelnut chocolate ganache, Nutella buttercream and covered in hazelnut chocolate cream, served with ice cream

BANOFFEE 6

A rich cream patisserie with crumbled biscuits with a layer of succulent yellow bananas and notes of toffee, topped with biscuits, whipped cream and salted caramel

BAKED CHOCOLATE CHEESECAKE 6

An American style deeply and creamy luxurious chocolate cheesecake, served with ice cream

RASPBERRY CHEESECAKE 6

An American style deeply and creamy luxurious raspberry cheesecake, served with ice cream

EKMEK KADAYIFI 6

Layers of crispy syruped kadayif, topped with cream and Italian meringue, centred with crushed almonds

CRÈME BRÛLÉE 6

Break into the crunchy caramelised top to discover a smooth rich custard inside

Ice Cream

ICE CREAM COCKTAIL 4.5

Chocolate, vanilla and strawberry flavours, served with a choice of chocolate, strawberry or caramel sauce

SORBETS 4.5

Lemon / Raspberry & Mango





Dessert Wines

FINCA ANTIGUA MOSCATEL NATURALMENTE DULCE

6.95 24.5

LA MANCHA, SPAIN

A stunning mixture of concentration and freshness, tingling with orangey acidity and floral, grapey aromas, then direct, powerful and surprisingly sweet on the palate. A tour de force!

CHÂTEAU LA FLEUR D'OR, SAUTERNES

8.95 29.5

BORDEAUX, FRANCE

An immediately inviting nose, combining apricot fruit, creamy patisserie notes and a certain citrus brightness, leads to a sweet yet beautifully balanced palate. Luscious but never cloying

FERREIRA TAWNY PORT

5.95 32.5

PORTUGAL

A fresh and delicate aroma, reminiscent of spices and dry fruit, acquired during oak ageing. In the mouth this is an elegant wine that shows a fine balance between structure and sweetness, providing it with an attractive, long finish

Liqueur Coffee

IRISH COFFEE 6.5

Irish whisky, freshly brewed coffee, brown sugar and heavy cream

FRENCH COFFEE 6.5

Grand marnier, freshly brewed coffee, brown sugar and heavy cream

CALYPSO COFFEE 6.5

Tia Maria, freshly brewed coffee, brown sugar and heavy cream

BAILEY'S COFFEE 6.5

Bailey's, freshly brewed coffee, brown sugar and heavy cream

FLOATER COFFEE 5

Freshly brewed coffee, brown sugar and heavy cream

Coffee

ESPRESSO 2

DOUBLE ESPRESSO 3

CAFÈ LATTE 3

HOT CHOCOLATE 3
Salted Caramel

MACCHIATO 3

CAFÈ MOCHA 3

CAPPUCCINO 3

AMERICANO 3

Tea

ENGLISH BREAKFAST 2

EARL GREY 2

TURKISH TEA 2

HERBAL TEA 2

CHAMONILE

GREEN

CINNAMON

APPLE

PEPPERMINT

FRESH MINT TEA 2.5





N - CONTAINS NUTS

FOOD ALLERGIES & INTOLERANCE GUIDE:

BEFORE ORDERING YOUR FOOD AND DRINKS, PLEASE SPEAK TO A MEMBER OF STAFF IF YOU HAVE ALLERGIES OR WANT TO KNOW MORE ABOUT THE INGREDIENTS. THE MAJORITY OF OUR DISHES CONTAIN BONES AND THE BREAD HAS CONTACT WITH COOKED MEAT. CHILDREN SHOULD BE SUPERVISED WHEN EATING. WE CANNOT GUARANTEE THAT ALL OUR DISHES ARE 100% FREE FROM NUTS OR THEIR DERIVATIVES. SOME ITEMS MAY CONTAIN GLUTEN.

ALL MENU ITEMS ARE SUBJECT TO AVAILABILITY.

