

# calabro

## DESSERT

### RASPBERRY AND ROSÉ // 12 v gf

raspberry sorbet, rosé granita, blueberries

### PORTOKALOPITA // 16

olive oil cake, orange marmalade, crispy meringue, whipped greek yogurt

### PISTACHIO BAKLAVA CHEESECAKE // 16 n

cheesecake mousse, Honey Pacifica sponge cake, hand pulled filo dough, pistachio  
\*contains nuts

### CHOCOLATE PROFITEROLE // 16

dark chocolate cremeux, whipped Turkish coffee ganache

### ICE CREAM // 10 gf

FROM OUR FRIENDS AT GELATO FESTIVAL

vanilla bean, salted caramel, coconut sorbet (v)

## COFFEES & TEAS

by our friends at Counter Culture served  
with whole, skim, almond or oat milk

ESPRESSO // 7

LATTE // 9

DRIP // 7

AMERICANO // 7

ASSORTED TEAS // 7

from TeaLeaves Organic

v vegan      GF gluten free  
VG vegetarian      DF dairy free  
N contains nuts      RF draw fish

# calabora

## DESSERT WINE

TAYLOR FLADGATE // 18  
10 YR Tawny Port

ROYAL TOKAJI // 22  
Late Harvest, 2018

MICHELE CHIARLO 'NIVOLE' // 18  
Moscato d'Asti, Piedmont, ITA 2020

CHÂTEAU DOISY DAËNE // 21  
Barsac, Sauternes, FR 2015

## BRANDY & COGNAC

HENNESSEY VS // 18

HENNESSEY VSOP // 34

REMY MARTIN VSOP // 30

EMILIO LUSTAU // 15