

calabora

DESSERT

SPICED ALMOND APPLE CAKE // 16 vg
candied almonds, whipped yogurt,
pomegranate, toffee sauce

PISTACHIO BAKLAVA // 16 n
caramelized filo, pistachio cremeux,
orange blossom whipped cream

FLOURLESS CHOCOLATE TORTE // 16 gf vg
Turkish coffee cremeux,
Kandarian Farm teff & cocoa crumble

GELATO AND SORBET // 16
vanilla gelato, mandarin-cardamom sorbet (v),
pistachio gelato, chocolate gelato

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

vg vegetarian

n contains nuts

gf gluten free

df dairy free

rf raw fish

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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