



Desserts

Ask your server about port. \$5 glass

Baghlava - Thin layers of Philo dough with walnuts and pistachios, syrup soaked. \$1.50

Rice Pudding (Sholeh Zard) - Jasmine rice slowly cooked with saffron, rose water and almonds. Topped with sprinkles of cinnamon, and pistachio rinds. \$5.95

Persian Ice Cream (Akbar Mashti) - Plain Creamy Ice cream with rose water, pistachios and Saffron. Wrapped in light unsweetened waffles. \$5.95

Chocolate Cake - Our famous chocolate cake, spongy with icing on top, always fresh and delicious.
Small \$3.95 Large \$5.95

Raspberry Chocolate Truffle Ice Cream - Chocolate or Vanilla Ice Cream covered in chocolate with hot raspberries and pomegranate sauce. \$6.95

Poached Pear - Fresh pear cooked in a light caramel sauce, topped with pomegranate sauce, walnuts and crème Fraise. \$6.95

The combination of these three very small desserts make a perfect authentic 'Platter' and go perfectly with the Turkish Coffee.

Persian Baghlava - A thin sheet of pastry dough stuffed with nuts and cardamom and soaked in honey. 75c

Gaz - Persian Nougat made with pistachios and rose water surrounded by flour. 75c

Turkish Delight - Nougat made with nuts and rose water surrounded by flour. 75c

Turkish Coffee - Rich, dark and sweet coffee, in a demitasse slowly cooked over fire. (Also available in Decaf) \$3.75