



Desserts

Pear Tart \$8

Organic pear, almond cream, cinnamon, and puff dough

Baklava \$8 (V)

Roasted banana, pistachio, phyllo and rosewater reduction

Vegan Mousse \$8 (V,GF)

Dark chocolate, dates, prunes, chick peas, & coconut oil served with sorbet or gelato

Ya Mama \$11 (V)

Roasted seasonal fruit, date & almond marzipan, and dark chocolate wrapped in phyllo and baked

Bisbusa \$8 (V)

Cake with farina, tofu, coconut milk, vanilla, rosewater, maple syrup. Served with gelato

Knaffe \$10

Classic Middle Eastern dessert with layers of Syrian cheese, shredded phyllo and rosewater reduction

Vegan Knaffe \$10

Layers of vegan cream cheese, shredded phyllo and fruit compote with rosewater reduction

Crème Brûlée of the Day \$8 (GF)

Yemini Tea: organic tea leaves, mint, spices, raw sugar \$4

Mighty Leaf Organic Tea Selection \$3

Organic Americano Coffee or Espresso \$3

Latte/Cappuccino \$4

Torbreck *The Bothie Muscat Blanc*, Barossa Valley, Australia 2013 \$8

Toro Albalá *Marqués de Poley* 35 Yr Amontillado **Pedro Ximénez**, Spain \$9

NV Domaine de Beurenard Vin Doux Naturel, **Grenache**, Rasteau, France \$10

Graham's 10 Year Old **Tawny Port**, Douro, Portugal \$9

Lorenzo Inga **Grappa** di Pinot Noir, Italy \$11