

• DESSERTS •

MAQRUT BIL-ĠELAT (G, M, N) Traditional crispy date fritter, served with vanilla ice cream	€7.25
ĠELAT TAT-TIEĠ (M, G, N, E) Traditional Maltese wedding ice cream with layers of strawberry and vanilla ice cream, candied citrus peel, soft sponge, and sweet strawberry jam	€7.50
SINIZZA (G, M, E, N) Traditional Maltese dessert, inspired by a Swiss roll, with puff pastry and sponge rolled around sweet ricotta	€7.95
TRIFLE TAL-FROTT (G, M, E) Traditional Maltese pudding with layers of sponge cake soaked in Maraschino liqueur, layered with sweet ricotta, jam, and seasonal fresh fruit	€7.50
TORTA TAL-LEWŻ (E, N, SE, G) Warm almond pie, served with sesame seed ice cream	€7.50
GRANITA TAL-LUMI Icy sorbet made with fresh lemons	€4.50
ĠELAT (M, N, E, SE) Chocolate, Vanilla, <i>Ħelwa tat-Tork</i> - Maltese sesame halva, <i>Ġelat tan-Nanna</i> - made with condensed milk, cinnamon, nuts, and candied citrus peel	€3.00 per scoop

• BEVERAGES •

HOT BEVERAGES

MALTESE COFFEE Aromatic flavour	€2.50
ESPRESSO	€2.10
ESPRESSO MACCHIATO	€2.20
DOUBLE ESPRESSO	€2.95
AMERICANO	€2.30
CAPPUCCINO	€2.60
LATTE MACCHIATO	€3.10
TEA	€2.50
HOT CHOCOLATE	€3.40

DESSERT WINE

ĠUZE PASSITO Syrah Malta	€55.00 50cl
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AFTER DINNER COCKTAIL

ESPRESSO MARTINI Vodka, Kahlua, Espresso	€8.50
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LOCAL LIQUEURS & DIGESTIVES

BAJTRA Prickly Pear LEILA Wild Herbs & Carob Digestive	€4.00 2.5cl
ZEPPI'S LIQUEURS <i>Rummiena</i> - Pomegranate <i>Lewża</i> - Almond <i>Tina</i> - Figs <i>Ħarruba</i> - Carob <i>Għasel</i> - Honey <i>Bużbież</i> - Fennel Seeds	€4.00 2.5cl

ALLERGY NOTE

(G) - Gluten (E) - Eggs (P) - Peanuts (S) - Soya (M) - Milk (N) - Nuts (SE) - Sesame
Should you have any dietary requirements or suffer from any allergies, kindly inform a member of our staff when your order is being taken.

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KĊINA MALTJA

**DESSERT
MENU**



Maqrut bil-Ġelat

gu