HOUSE DESSERTS — *Sweet Mediterranean & classic indulgences*

CHOCOLATE LAVA CAKE Ⓥ **$9**
Warm, moist dark chocolate cake with a rich molten chocolate centre, served with vanilla ice cream and chocolate drizzle.

VEGAN CARROT CAKE ⊘ 🌿 **$9**
Moist, spiced carrot cake loaded with crushed pineapple, coconut, and walnuts, frosted with plant-based cream cheese icing. (Gluten Free)

APPLE CRISP MELT AWAY Ⓥ **$7**
Warm cinnamon-spiced apples baked under a crunchy coconut oat streusel. (Vegan 🌿 without ice cream/caramel — ask server; Ice cream +$1.50)

BAKLAVA ★Ⓥ **$5**
Crisp layers of golden phyllo pastry filled with chopped walnuts and pistachios, soaked in fragrant honey syrup.

RICE PUDDING ★⊘Ⓥ **$4**
Creamy, slow-simmered vanilla-cinnamon rice pudding served warm just like the old days in Greece. (Gluten Free)

CRÈME BRÛLÉE ★⊘Ⓥ **$8**
Silky vanilla bean custard topped with a crisp, hand-torched caramelized sugar crust.

LEMON LAVENDER CHEESECAKE ★ Ⓥ **$7**
Velvety white chocolate and lemon cheesecake finished with a delicate lavender fondue glaze.

CHOCOLATE PEANUT BUTTER CHEESECAKE ⊘Ⓥ **$8**
Rich peanut butter cheesecake drenched in dark Callebaut chocolate ganache on a chocolate crumb base with peanut butter drizzle.

STICKY TOFFEE PUDDING Ⓥ **$8**
Warm, moist date-studded sponge cake crowned with luxurious melted butterscotch toffee sauce.

ICE CREAM SUNDAE Ⓥ **$6**
Creamy vanilla ice cream topped with your choice of chocolate, caramel, or raspberry sauce and whipped cream.

SPECIALTY COFFEES — *Hot espresso & spirited after-dinner classics*

ESPRESSO / CAPPUCCINO / ARABIC COFFEE $3.50 / $4 / $4
Freshly pulled espresso, frothy cappuccino, or traditional cardamom-spiced Arabic coffee.

BAILEYS AND COFFEE $9
Hot coffee, Baileys Irish Cream, whipped cream & cinnamon.

SPANISH COFFEE $9
Hot coffee, Tia Maria, dark rum & whipped cream.

CAFÉ DON JUAN $9
Hot coffee, dark rum, Kahlúa & whipped cream.

IRISH COFFEE $9
Hot coffee, Irish whiskey & whipped cream.

CAFÉ BRÛLOT / MEXICAN / AMARETTO / B52 $10 each
Café Brûlot (Cognac & Grand Marnier) • Mexican (Kahlúa & Tequila) • Amaretto • B52 (Kahlúa, Amaretto & Baileys).

THE KASBAH WARMER $12
Hot coffee, Tia Maria, Baileys, Grand Marnier, Frangelico, Crème de Cacao & whipped cream.

NIAGARA VQA WINE

Niagara VQA Crisp White (Pinot Grigio [$9 | $12 | $30] or Sauvignon Blanc — [$10 | $14 | $36]): Bright citrus & orchard fruit notes; pairs effortlessly with Grilled Halloumi, Calamari & Chicken Souvlaki.

Niagara VQA Off-Dry Riesling — [$10 | $14 | $36]: Crisp acidity with stone-fruit sweetness; ideal for Crispy Pork Belly & Whipped Feta with Hot Honey.

Niagara VQA Rosé — [$9 | $12 | $30] • Niagara Sparkling Bubbles — [$10 | $14 | $36]: Refreshing berry & celebratory bubbles for mezze platters, salads & Saganaki "Opa".

Niagara VQA Cabernet Merlot [$9 | $12 | $30] or Cabernet Sauvignon — [$10 | $14 | $46]: Rich dark berry, oak & spice built for Lamb Souvlaki, Pork Tomahawk & AAA Steaks.

Ⓥ Vegetarian | 🌿 Vegan | ⊘ Gluten Free | ☾ Halal | ★ House Favourite