GALLIPÖLI DESSERT MENU

BAKLAVA GEDN

Tradational Turkish dessert. Honey and nut filled pastry, served warm with ice cream. Recommended with Turkish coffee

APPLE PIE G, E, D

A butter pastry deep dish pie filled with apples and sultanas, finished with a butter pastry lattice lid and apricot glaze. Served hot with vanilla ice cream

MOCHI N

Belgian chocolate & Hazelnut, Coconut and Raspberry

LEMON & MASCARPONE CHEESECAKE G, E, D

A crisp digestive biscuit base topped with a lemon and mascarpone cheesecake, decorated with a smooth lemon curd cream scattered with roasted flaked almonds and finished with a dusting of icing sugar.

TARTA BUENA D, E, G, N, S

Bavarian chocolate biscuit with crunchy hazelnut, milk chocolate and cereals.

HOME MADE KAZANDIBI D, (N)

Caramelised, Turkish style milk pudding.

ICE CREAM (S) D (N)

Vanilla, Chocolate and Strawberry

































GALLIPÖLI

DESSERT DRINKS

AFFOGATO 6 Scoop of vanilla ice cream topped with fresh espresso

ESPRESSO MARTINI 12 Vodka, Kahlua, Fresh Espresso



COFFEE

Turkish Coffee	3.2
Espresso	2.5
Macchiato	2.5
Double Espresso	2.8
Double Macchiato	2.8
Americano	2.8
Cortado	2.8
Latte	2.8
Cappuccino Flat White	2.8
Flat White	2.8



LIQUEUR COFFEES

FRENCH COFFEE Americano, Brandy, Cream	7.5
IRISH COFFEE Americano, Whisky, Cream	7.5
CALYPSO COFFEE Americano, Tia Maria, Cream	7.5
AMARETTO COFFEE Americano, Amaretto, Cream	7.5



TEA

Turkish Tea	1.8
Turkish Apple Tea	2.2
Breakfast	2.2
Earl Grey	2.2
Peppermint	2.2
Rooibos	2.4
Organic Green	2.
Chamomile	2.2
Fresh Mint	2.9
Fresh Lemon and Ginger	2.9
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FANCIES	
Hot Chocolate	2.8
Mocha	3
Matcha Latte	3
Chai Latte	3

EXTRAS	
Extra Shot	1
Honey	0.5
Syrups	0.5
Gingerbread, Caramel, Vanilla, Hazelnut	
Alternative Milk	0.5
Oat, Soya, Almond, Coconut	

