

# SPECIALTY COFFEES

LA CASA COFFEE	ouzo, metaxa, triple sec (2oz)	11
NUTTY IRISH COFFEE	baileys, frangelico, crème de cacao (2oz)	11
B-52	baileys, grand marnier, kahlua (2oz)	11
CHOCOLATE RAZBERI	kahlua, crème de cacao, razberi vodka (2oz)	11
BLUEBERRY TEA	grand marnier, amaretto, hot tea (2oz)	11
MENAZ COFFEE	frangelico, baileys (2oz)	11
MONTE CRISTO	grand marnier, kahlua (2oz)	11
SPANISH COFFEE	kahlua, brandy (2oz)	11

# DESSERTS

ITALIAN ICE CREAM BY “MARIO’S GELATO”	spumone - inspired by the italian classic! we bring you this unique combination of rich chocolate, spumone with juicy fruits and pistachio ice cream.	9
BAKLAVA	the classic greek dessert. layers of filo pastry brushed with butter and layered with walnuts and spices, then drizzled with a homemade honey syrup. topped with crushed walnuts.	12
CRÈME CAMELLA	a nice light caramel custard. made with egg, milk, orange and brandy liqueur.	10
EKMEK	shredded filo drizzled in a light honey and topped with a vanilla custard. finished with sliced almonds and whipped cream.	12
TIRAMISU	in italian, literally means “pick me up”! tiramisu is a cake made of ladyfingers soaked in coffee, which has been spiked with kahlua and amaretto liqueur. then layered with mascarpone cheese and sprinkled with chocolate shavings.	12

**add a scoop of vanilla ice cream 3 double scoop 5**