

Alexandros

Desserts

Baclava

7.50

Filo pastry with walnuts & pistachio soaked in honey syrup, served with ice cream

Sokolatina

7.50

A slice of chocolate & metaxa brandy torte with crushed amaretto biscuits topped with vanilla ice cream

Revani

7.50

Greek yoghurt & coconut sponge soaked in syrup, served with ice cream

Karyopita

7.50

A walnut & cinnamon sponge soaked in vanilla & lemon syrup topped with crushed walnuts, served with ice cream

Homemade Greek Yoghurt

7.50

Served with walnuts, seasonal fruits and Greek honey

Galactobouriko

7.50

Filo pastry parcels filled with semolina soaked in a honey & vanilla syrup, served with ice cream

Yianniotiko

7.50

Shredded filo pastry with walnuts & cinnamon, wrapped in filo pastry, soaked in honey syrup, served with ice cream

Homemade Vanilla & Apricot Parfait

4.95

2 Scoops of homemade ice cream, served with seasonal fruits, topped with crushed amaretto biscuit

Selection of ice creams & Sorbets

Vanilla, Chocolate, Mint Chocolate Chip & Strawberry Ice cream
Mango, Strawberry or Lemon Sorbet

2 Scoops 3.50

3 Scoops 4.95

Enjoy an after dinner cocktail with your dessert and take a look at our drinks menu

Alexandros

Tea & Coffee

Decaffeinated & dairy free options available upon request

Americano	3.25
Cappuccino	3.95
Latte	3.95
Flat White	3.95
Espresso	2.95
Double Espresso	3.50
Mocha	3.95
Hot Chocolate	3.95
Frappe (Cold)	4.50
Greek Coffee	3.50
Sketos (no sugar)	
Metrios (medium sweet)	
Glycos (sweet)	
Liqueur Coffee	7.50
Gaelic - Grouse/Bells	
Irish - Whisky	
French - Brandy	
Calypso - Tia Maria	
Jamaican - Rum	
Baileys Irish cream	
Seville - Cointreau	
Caffè Corretto - Sambuca	
Tea	2.50
Greek Herbal Tea with Greek Saffron	3.95
Speciality Teas	3.25
Freddo Espresso (Cold)	4.50
Freddo Cappuccino (Cold)	4.50

Dessert Wines & Spirits

Samos White Muscat 75ml	6.50
Mavrodafne Red Dessert Wine 75ml	6.50
Ouzo	2.95
Tsipouro (Raki)	2.95
Mastic Greek Liqueur	3.95
Metaxa Brandy	From 4.00