

D E S S E R T S

**Baklava**

*A rich, sweet pastry made with 48 layers of filo filled with chopped nuts and sweetened goodies all held together with our special syrup. It’s okay if you don’t want to share it.* ***$6***

**Chocolate Baklava**

*A chocolate spin on the classic dessert. Perfect for chocolate lovers, dessert lovers, or any type or lover really.* ***$6***

**Bread Pudding**

*A bread dessert popular in many countries but we’ve been told ours was the best (not to brag or anything). That’s because we use challah brioche. But please don’t tell your mother if you like it more than hers; we don’t want to start anything.* ***$7***

**Crème Brûlée**

*Truly a sweet and fancy treat. Sweet because it is a classic dessert of sweetened custard topped with caramelized raw sugar. Fancy because of its presentation and spelling. Don’t think those squiggles above the letters are there for nothing.* ***$8***

D R I N K S

**Coffee**

*Lebanese Coffee . . .* ***$4.50***

*The finest dark roast you will ever have!*

*Served the traditional Lebanese way.*

***Your choice of regular or decaf.***

*Traditional American Brew Coffee . . .* ***$2.50***

***Your choice of regular or decaf.***

**Tea**

*Earl Grey . . .* ***$2.50***

*Chai Spice . . .* ***$2.50***

*Chamomile . . .* ***$2.50***

*Yerba Mati . . .* ***$4.50***

*Served the traditional way in a gourd with a bombilla straw.*