



TURKUAZ
*dessert
menu*



Baklava (V)

Home-made filo pastry filled with ground walnut and sweetened with syrup. Served with Madagascar Vanilla gelato
7.9

Warm Chocolate Fudge Cake (V)

Served with Ferrero Chocolate gelato
7.5

Tiramisu (V)

Espresso and Kahlua soaked sponge, layered with mascarpone and cocoa
7.9

Crème Brûlée (V)

Rich and creamy vanilla custard base with a layer of hardened caramelized sugar
7.9

Poached Pear (V/VG)

Red wine poached pear, served with vanilla gelato and cinnamon sprinkle
7.9

Biscoff® Cheesecake (V)

Crunchy Biscoff biscuit base with a layer of rich smooth cheesecake
7.5

Gelato (V)

Lemon Sorbet / Ferrero Chocolate
Madagascar Vanilla (VG) / Vegan Strawberry Passion (VG)
3 scoops 6.9

Coffee

Espresso 3
Double Espresso 3
Macchiato 3
Turkish Coffee 3
Cortado 3
Americano 3.5
Cappuccino 3.5
Latte 3.5
Flat White 3.5
Alternative milks:
Almond & Oat

Tea

Great British Cuppa 3.5
Earl Grey 3.5
Creamy & fragrant
Deckchair Dreaming 3.5
Chamomile and apple herbal tea
Lemon & Ginger 3.5
Fresh Mint & Lemon 3.5
Çay Turkish Tea
glass 2 pot 3

Liquer Coffee

Irish Coffee 8
French Coffee 8
Baileys Coffee 8
Calypso Coffee 8
(Alcohol free)

Port

Taylor's Vintage
2003
75ml 15

(V) vegetarian (VG) vegan

Please let your server know if you have allergies or dietary requirements before ordering & our manager will take your order. We use all 14 allergens & they are not noted on our menu. Despite the significant efforts we go to, we cannot eliminate the risk of cross contact & cannot guarantee that our dishes are 100% free of allergens. Nuts & sesame are prevalent in our kitchens & we advise guests with severe allergies to consider this before dining with us.
A discretionary optional service charge of 12.5% will be added to your bill