

SANTA LUCIA

DESSERTS & SPECIALTY COFFEE

BAKLAVA

Traditional Greek pastry layers of fillo with almonds and walnuts baked then drenched in a cinnamon honey sauce.

GALACTOBOURIKO

A sweet Semolina custard nestled between sheets of fillo then baked and drenched in a honey cinnamon sauce.

KATAIFI

Almonds and walnuts with shredded fillo and honey falmbéd table side with brandy and ice cream.

N.Y. CHEESECAKE

Vanilla cheesecake, probably the best you will ever taste, with your choice of toppings.

LIQUID DESSERT

An assortment of sweet wines.

CRÈME BRULEE

Classic French vanilla bean custard with a crispy sugar coating.

CHOCOLATE LAVA

Chocolate cake with a chocolate ganache center wich oozes out after we warm it, topped with chocolate and coffee flavors.

TARAMISÙ

Marscapone cream cheese with Kalhua soaked lady fingers and espresso dusting (chocolate and coffee flavors).

CANNOLI

Traditional cannoli shells dipped in chocolate stuffed with a sweet ricotta chocolate chip cream cheese.

SPECIALTY COFFEE

Nonalcoholic

Served in a tall glass with a sugared rim.

ALMOND JOY

Chocolate, coconut with almond and whip cream.

BANANA BREAD

Banana crème de cacao, cinnamon and whip cream.

MOCHA MOO

Chocolate, almond, vanilla and whip cream.

CHERRY JUBILEE

Cherry, vanilla, coconut and whip cream.

WHITE COW

Chocolate crème de cocoa, vanilla and whip cream.

SNICKERS

Chocolate, caramel, praline and whip cream.

Enjoy your Santa Lucia experience.

Please, remember us when you have a special occasion with our catering and private banquet room.