

# El-Phoenician

## RESTAURANT

### DESSERTS

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|--|-------|
| Baklava traditional sweets<br>Crushed pistachio almond and walnut  | 7     |
| Passion fruit cheesecake<br>Smooth and creamy cheesecake glazed with passion fruit   | 11    |
| Cookies and cream cheesecake<br>Classic cheesecake with a chocolate biscuit base with biscuits throughout and topped with a white chocolate grenache | 12    |
| Rich mud cake<br>A rich moist mudcake covered with dark chocolate Grenache   | 12    |
| Strawberries and cream<br>Light delicate sponged layered with strawberry cream, topped with strawberry compote                                       | 10    |
| Ice cream<br>Vanilla or chocolate served with either chocolate or strawberry topping and fresh starwberries  | 8     |
| El Phoenician dessert platter<br>Assorted traditional baklava served with fresh seasonal fruit, with your choice of tea or coffee                    | 12 pp |