

# GLYKOS

## *Sweets*

**Bougatsa** (12-15 mins)  
sweetened semolina custard baked in buttered phyllo topped with powdered cinnamon sugar 8

**Baklava Sundae**  
housemade vanilla ice cream prepared with grass fed milk and cage-free eggs, topped with pecan baklava and chocolate sauce 8

**Greek Doughnuts** (about 10 mins)  
tossed in toasted fennel sugar, topped with greek yogurt whipped cream, drizzled with spiced honey 8

**Bourbon Baklava Soft Serve**  
house made soft serve infused with bourbon, flavored with traditional baklava spices, topped with pecans and drizzled in raw organic honey 8

**Orange Phyllo Cake**  
served with house made olive oil ice cream, topped with oranges and orange gel 10

## COFFEE

*proudly serving boomtown espresso*

espresso-2.50, machiatto-3.00, cappuccino-3.50, flat white-3.50, latte-4.50, drip-3.00, greek frape-4.00

**Dessert Wine Flight**  
vin santo, commandaria, debina 23