

Desserts

Persian Cream Puff 12

cream puff filled with pastry cream and drizzled with a honey rosewater syrup

Persian Ice Cream *Gluten-free* 12

classic rosewater and saffron ice cream

Persian Vermicelli Sorbet (Faloodeh) *Gluten-free* 12.50

a traditional Persian frozen dessert of delicate rice noodles, sugar, rosewater and lime juice, drizzled with sour cherry syrup

Makhloot (combination of both) *Gluten-free* 16

The pairing of both the Ice Cream and Sorbet in one bowl, drizzled with sour cherry syrup

Caffé Glacé *Gluten-free* 14

Persian ice cream drizzled with espresso and shaved chocolate

Persian Baklava 12.50

Flaky & crispy layers of pastry with toasted nuts soaked in juicy syrup of rosewater, cardamom & nutty brown butter, served atop a saffron, quince, honey puree

Persian Saffron Rice Pudding (Sholeh Zard) *Gluten-free* 11

our saffron, rosewater, almond slivers and cardamon-scented rice pudding, dusted with cinnamon

Chocolate and Hazelnut Torte 13

layers of chocolate cake, filled with chocolate and hazelnut creams and a hazelnut crunch, chocolate glaze

Crème Brulee *Gluten-free* 13

a rich, creamy baked custard topped with caramelized sugar layer

Limoncello Flute *Gluten-free* 13

refreshing lemon gelato made with lemons from Sicily, swirled together with Limoncello sauce

Berries Divan *Gluten-free* 16

fresh seasonal berries drizzled with a honey cardamon syrup, topped with fresh mint and Crème Fraiche

Tiramisu 13

classic ladyfinger sponge cake soaked in espresso and rum, layered with a mascarpone mousse