

# 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