

DESSERTS

Baklava <i>Home made, cashew filled, finger baklava .</i>	\$4.95
Ashta Bi Asal <i>Freshly made cream , topped with honey, crushed pistachio & Almonds</i>	\$6.95
Ashtaliyyeh <i>Jello-like dessert made from milk, corn starch & sugar, topped with sugar syrup crushed pistachio & almonds.</i>	\$5.95
Mhellebiyyeh <i>Rice flour & Milk pudding. topped with sugar syrup, crushed pistachio & almonds.</i>	\$4.95
Meghli <i>Rice flour pudding, spiced with cinnamon, cloves & caraway, topped with grated coconut, walnuts & pistachio.</i>	\$4.95
Halawat El Jiben <i>Cheese & Semolina dough filled Ashta, topped with sugar syrup.</i>	\$5.95
Osmanliyyeh <i>Baked crispy hair-thin shredded dough ,filled with Ashta, and topped with sugar syrup.</i>	\$6.95
Karabeej <i>Pistachio filled cookies topped with whipped marshmallow .</i>	\$5.95
Crème Brulee' <i>Custard topped with Caramelized Sugar.</i>	\$4.95
Nammoorah <i>Farina , Yogurt, and sugar dough, baked, then topped with sugar syrup.</i>	\$4.95
Aish El Saraya <i>Middle Eastern sweet Caramel Bread Pudding, filled with Ashta.</i>	\$5.95
Knafeh bl Jiben <i>Baked Semolina & Filo dough crust filled with soft cheese topped with sugar syrup.</i>	\$5.95
Layali Alcazar <i>Ashtaliyyeh topped with Ashta, pistachio, Almonds, Banana & Honey .</i>	\$8.95
Nutella Sajj <i>Nutella (Hazelnut-Choco spread) & banana, baked fresh in thin lavash Bread.</i>	\$6.95
Chocolat-Mou <i>Layers of Chocolate Ice Cream & whipped cream.</i>	\$6.95
Assorted Lebanese Ice Cream <i>Any three scoops (Ashta, Chocolate, Pistachio , Almond).</i>	\$5.95