



DESSERT MENU

YOGHURT 4.25
with honey & berries

BAKLAVA 6.5
toasted mixed nuts & honey in a filo pastry

GALAKTOBOUREKO 5.5
filo pastry with a custard filling served with warm orange syrup

RIZOGALO 5.5
rice pudding flavoured with orange & cinnamon

METAXA TRUFFLES 5
carrot, coconut & metaxa brandy

CHOCOLATE BROWNIE 6.5

TEA & SPECIALITY COFFEE

TEA 2.65
breakfast, earl grey, lemon & ginger, peppermint,
fresh mint, green or decaf

LIQUEUR COFFEE / BOOZY HOT CHOCOLATE 6.5
jamesons, baileys, amaretto, metaxa 5 brandy,
Mr Black coffee liqueur or Filfar orange liqueur

FREDDO ESPRESSO 2.5

GREEK COFFEE 2.95

FRAPPE ICED COFFEE 2.95

ESPRESSO 2.5

FLAT WHITE 2.95

AMERICANO 2.8

LATTE 2.95

CAPPUCCINO 2.95

MACCHIATO 2.8

MOCHA 2.95

Decaff coffee available. Dairy free milk alternative available.

SUITABLE FOR VEGETARIANS SUITABLE FOR VEGANS

Please inform your server if you have allergies we should know about.



DESSERT COCKTAILS

WHITE RUSSIAN 8
cafe patron, stoli vodka, cream & cinnamon
with a rich brownie garnish

APHRODITE 8.5
baileys Irish cream, frangelico, chambord,
mozart white chocolate liqueur & cream

ADONIS 9.25
vodka, coffee liqueur & freshly poured espresso

HERCULES 9.25
classic bourbon old fashioned with maker's mark

SPIRITS & LIQUEURS

BAILEYS 4

AMARETTO 4

MR BLACK COFFEE LIQUEUR 4

FILFAR ORANGE LIQUEUR 4

METAXA 5 4.25

METAXA 7 5.95

COURVOISIER VS 5.5

LAPHROAIG 4.5

HIGHLAND PARK 12YR 4.95

MACALLAN 12YR 6

BOWMORE 12YR 4.95

GREEK DIGESTIF

OUZO 3.95
Flavours of aniseed, star anise, cardamon & lime leaf.
Served with a side of water and ice.

MASTIHA LIQUEUR 3.5
Made with essential oil extracted from the rare
Mastiha tree in Greece, the herbaceous & aromatic
taste pairs well with nutty desserts like Baklava. Served over ice.

TSIPOURO 4.2
Unaged brandy with a delicate and balanced taste.
Served over ice with a slice of orange.

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HALLOUMI

GREEK

DESSERT MENU