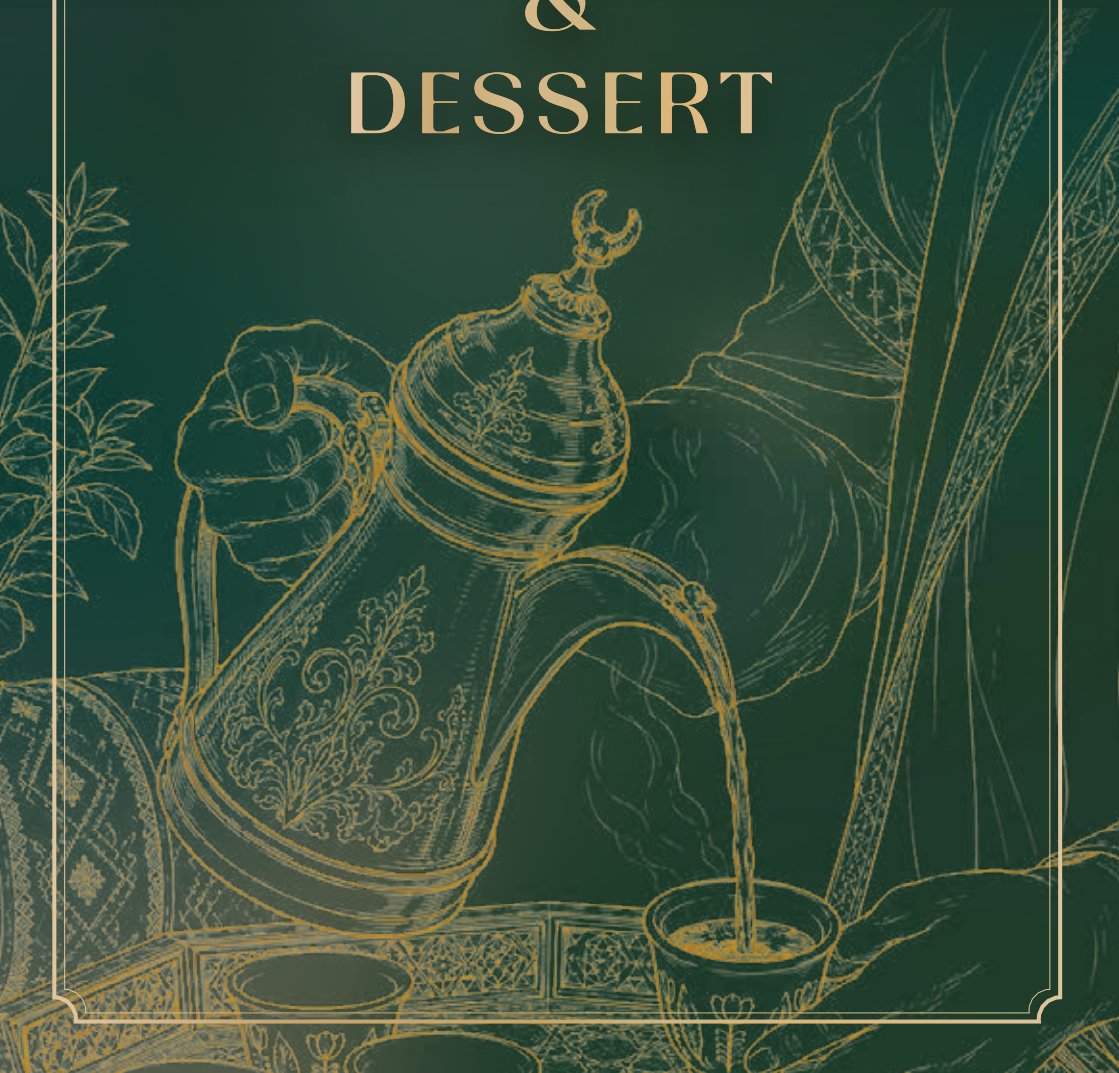
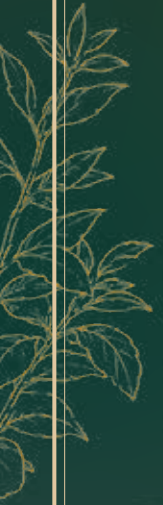




SAHRA  
Bistro

# COFFEE & DESSERT





## Hot Beverages

### Moroccan Honey Minted Tea

Minted tea served with honey and fresh mint \_\_\_\_\_ \$10

### Tea

Black \_\_\_\_\_ \$5

Green \_\_\_\_\_ \$5

Earl Grey \_\_\_\_\_ \$5

Peppermint \_\_\_\_\_ \$5

### Coffee

Cappuccino \_\_\_\_\_ \$5

Flat White \_\_\_\_\_ \$5

Latte \_\_\_\_\_ \$5

Long Black \_\_\_\_\_ \$5

Piccolo \_\_\_\_\_ \$5

Espresso \_\_\_\_\_ \$5

Macchiato \_\_\_\_\_ \$5

### Lebanese Coffee

Small (3 cups) \_\_\_\_\_ \$10

Large (6 Cups) \_\_\_\_\_ \$16

### Affogato

Vanilla Ice Cream, Espresso \_\_\_\_\_ \$8

Add Liquor (Baileys, Frangelico, Chambord, Kahlua) \_\_\_\_\_ \$8

## Desserts

### Knefe

Semolina pastry layered with creamy cheese. Served warm with sugar syrup \_\_\_\_\_ \$18

### Aysh al Saraya

A Lebanese Classic - Sweetened bread layered with milk pudding crowned with pistachios served with blossom syrup \_\_\_\_\_ \$15

### Rice Pudding

A twist on traditional slow cooked with coconut cream topped with mango sorbet \_\_\_\_\_ \$16

### Esmaliyye Ice Cream Nest

Esmaliyye dough filled with creamy vanilla ice cream, pistachios, and fairy floss \_\_\_\_\_ \$16

### Lebanese Sweet Selection

A selection of Baklava, Turkish Delight and Date slice served with vanilla ice cream \_\_\_\_\_ \$13

### Chocolate Fondant

A classic chocolate lava cake served with vanilla ice cream \_\_\_\_\_ \$17

### Ice Cream

Mango, Lemon, Vanilla, Chocolate & Pistachio \_\_\_\_\_ \$5

*Taste the moment*

