

# théa

MEDITERRANEAN  
ROOFTOP

## BAKLAVA

phyllo, pistachio, honey 10 **VEG**

## LEMON OLIVE OIL CAKE

lemon curd, blackberry compote, whipped labneh 13

## CHOCOLATE MALABI

pomegranate rose syrup, pistachio, coconut cracker 13 **GF VEG**

## BASQUE CHEESECAKE

vanilla crema, luxardo cherries 13 **GF**

## SORBET 7

## AFTER DINNER

## COCKTAILS

### Espresso Martini 21

ketel one, borghetti italian liqueur, slow-steeped coffee

### Traditional Carajillo 19

licor 43, global ambassador espresso

## WINE

### Banyuls 16

m. chapoutier, roussillon, france

### Moscato d'Asti 19

la spinetta, piedmont, italy

### 10yr Tawny Port 24

neipoort, duoro, portugal

**GF** gluten-free   **VEG** vegetarian   **V** vegan

\*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. While we offer gluten-free items, our kitchen is not gluten-free.