

théa

MEDITERRANEAN
ROOFTOP

BAKLAVA

phyllo, pistachio, honey 10 VEG

LEMON OLIVE OIL CAKE

lemon curd, blackberry compote, whipped labneh 13 VEG

CHOCOLATE MALABI

pomegranate rose syrup, pistachio, coconut cracker 13 GF VEG

BASQUE CHEESECAKE

vanilla crema, luxardo cherries 13 GF VEG

SORBET 7

AFTER DINNER

COCKTAILS

Espresso Martini 19

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

20yr Tawny Port 29

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.