

DESSERTS

pair with a latte or Greek Coffee

BAKLAVA

paper thin pastry | crushed walnuts |
smothered in homemade syrup 5.85

BAKLAVA CHEESECAKE

double layered cheesecake and baklava | drizzled
with honey | topped with spiced, crushed walnuts 8.80



GREEK CUSTARD PIE

warm custard | wrapped in phyllo |
smothered in homemade syrup 8.30



RICE PUDDING

topped with cinnamon 5.85



CHOCOLATE CAKE

five layers of rich chocolate cake
| topped with chocolate icing and
chocolate sauce 9.45



RUSSIAN NAPOLEON

layers of puff pastry | vanilla cream |
topped with powdered sugar 8.30



TIRAMISU

Lady Fingers dipped in espresso |
layered Mascarpone cream | topped
with powdered sugar and cocoa 7.15

LATTES

CAFE LATTE

espresso | steamed milk 5.95

VANILLA LATTE

classic vanilla syrup 5.95

BAKLAVA LATTE

amaretto | honey 5.95

COFFEE

ICARUS DRIP COFFEE 3.79

GREEK COFFEE 4.00

AMERICANO 3.50

CORTADO 4.00

DOUBLE ESPRESSO 3.00

AFTER DINNER LIBATIONS

SANDEMAN

Ruby Port 6-

Portugal



ICARUS ESPRESSO

MARTINI

Icarus coffee espresso |
Mr. Black Coffee Liqueur |
Licor 43 | Titos 12-

