## **A Sweet Finish**

Baklava \$14 Zula's Tiramisu \$14

Flaky Phyllo Pastry layered with honey & nuts. Served with Clouted Cream.

Drizzled with Pomegranate Molasses & Honey Custard infused with Saffron, Sweet Vermouth. Layered with Saviordi biscuits. Garnished with Pistachios & a dust of Cocoa.

## **Dessert Cocktails & Coffees**

Espresso Martini	\$15	Brandy Alexander	\$15
Tito's Vodka   Fresh Espresso   Fiona Coffee Liqueur   Galliano Ristretto		Cognac   Chocolate Liqueur   Cream	
Porto Flip	\$15	B-52 Coffee	\$15
Dry White Port   Mirabelle Eau du Vie   Frothy Egg White		Fresh Americano   Coffee Liqueur   Irish Cream   Orange Liqueur	1
Turkish Coffee	\$15	Spanish Coffee	\$15
Fresh Americano   Tekirdag Raki   Vanilla Liqueur   Sugared Rim		Fresh Americano   Coffee Liqueur   Orange Liqueur   Sugared Rim	

Zula proudly serves espresso based coffees from local roaster Colombian Coffee and loose leaf teas from Aquired Tea Taste Company

## **After Dinner Additions (1oz)**

Grand Marnier	\$9
<b>Grand Marnier Louis Alexandre</b>	\$12
Grand Marnier Cuvee du Centenaire	\$15
Bailey's Irish Cream	\$8
Frangelico	\$8
Berta di Mombruzo Amaretto	\$12
Galliano Vanilla or Ristretto	\$8
Jameson's Irish Whiskey	\$9
Tekirdag Raki	\$10