

The Olive

MEDITERRANEAN CUISINE

— RESTOBAR —

DESSERT MENU



Crème Brûlée
Creamy custard topped
with caramelized sugar



Gelato di Guava
Creamy tropical guava gelato
swirled with sweet mango sauce



Mascarpone Tiramisu
Layers of espresso drenched lady fingers
separated by mascarpone cream and
dusted with cocoa powder



Coppa Cioccolata
Chocolate chip gelato swirled together
with chocolate syrup, topped with
cocoa powder and hazelnut



Pistachio Chiosocake
Florets and pistachio cream separated by
sponge cake, decorated with crushed
pistachios and dusted with powdered sugar



Chocolate Temptation
Layers of chocolate cake made with cocoa
from Ecuador, filled with chocolate and
hazelnut cream and a hazelnut
crunch, covered with a chocolate glaze



Chocolate Croissant Bread Pudding
Warm dark chocolate and croissants baked in a vanilla bean custard, with house made ice cream and fresh seasonal berries



Limoncello Delight
Refreshing lemon panna cotta swirled together with Limoncello



Chocolate Pistachio Gelato
Custard gelato swirled together with chocolate and pistachio gelato, topped with praline pistachios



Knafah
Traditional Lebanese pastry made from shredded phyllo and stuffed with Turkish pistachios, then baked and topped with rose water syrup and mixed pistachios



Baklava
72 sheets of hand rolled phyllo dough stuffed with Turkish pistachios and topped with rose water simple syrup. Choose 2, 4 or 8 pieces
Add ice cream of choice +\$2



Coffee
Espresso - Cafe Latte - Americano - Cappuccino
Coffee (Hazelnut, Caramel, Vanilla) - (By the Cup)



Tea Flight
Earl Grey - English Breakfast - Jasmine Green
Moroccan Mint - Chamomile Citron
Ginger Lemon Grass

Ask your server about our **DESSERTed** Island.