



HERA

DESSERT MENU

BASQUE CHEESECAKE 11.5

Galomithzithra cheese cheesecake with a caramelized crust and creamy center

PORTOKALOPITA 12

Traditional Greek cake, made with phyllo pastry and Greek yogurt and vanilla and orange soaked in syrup.
Served with vanilla ice cream

CHOCOLATE BANOFFEE 12.5

A bold Greek-coffee soaked biscuit foundation layered with silky salted caramel, fresh banana compote, rich dark chocolate and finished with a cloud of whipped cream

GALAKTOBOUREKO 11

Flaky phyllo filled with vanilla custard cream

BAKLAVA ICE CREAM 12.9

Layers of vanilla ice cream with crispy phyllo, walnuts, pistachios and warmed honey

SALTED CARAMEL ICE CREAM 10

Salted caramel flavoured ice cream, topped with caramel drizzle and roasted pecan nuts

EKMEK KATAIFI 11

Layers of shredded kataifi, pistachios and velvety custard cream

RASPBERRY NOIR 12

Silky chocolate pie finished with a glossy glaze, lifted by the sharp brightness of raspberry gel



HERA

COFFEE & DIGESTIF

ESPRESSO 3

DOUBLE ESPRESSO 4

AMERICANO 4

FLAT WHITE 4

CAPPUCCINO 4

LATTE 4

SKINOS MASTIHA 9

OUZO 7 9

OUZO 5 11

RUBY PORT 10

BAILEYS 9

FRANGELICO 9

TEA

EARL GREY 4.5

ENGLISH BREAKFAST 4

JASMINE 4

CLASSIC GREEN TEA 4

PEPPERMINT 4.5

FRESH MINT 4.5

LEMON & GINGER 4.5

CAMOMILE 4.5

Alternative milk choices available upon request.

COCONUT 0.20 OAT 0.20