COCKTAIL & DESSERT MENU

For food allergies and intolerances please speak to a member of staff about your requirements. Allergens are present in our kitcher so we cannot guarantee dishes are 100% allergen free.

### SIGNATURE COCKTAILS

### **Turkish Storm** 11.9

Gin, grapefruit juice, maraschino liqueur and lemon juice

### **Istanbul dark** 11.9

Dark rum, passionfruit syrup, passionfruit puree and lime juice

### Belly dancer 11.9

Kako, lime juice, pineapple juice and blackcurrant liqueur

### **Mediterranean Love** 11.9

Vodka, cranberry juice, lime juice and rose liqueur

### **Lokkum** 11.9

Vodka, pomegranate juice, lemon juice, simple syrup

### Fat Turk 11.9

Tequila, lime, blue curate, agave syrup and salt for rim

## SIGNATURE FIZZ

### **Armut** 12.9

Absolute pears, ST Germain, hibiscus syrup and sparkling wine

### Sari Lady 12.9

Grapefruit liquor, orange spritz syrup and sparkling wine

### **Bodrum Fizz** 12.9

Malibu, pineapple juice, coconut cream and sparkling wine

### Black Sea 12.9

Vodka, pomegranate liquore, sparkling wine and lemon juice

### **Anatolian Fizz** 12.9

1 sugar cube, angostura bitters, sparkling wine and lemon zest

# DESSERTS **Poached Peaches** 5.9 Poached peaches, clotted cream, vanilla ice cream, candied lemon and pistachio **Champagne Jellies** 5.9 Saffron ginger and lemongrass champagne jellies Cheesecake 6.9 Yogurt, honey and pistachio cheesecake served with candied lemon Baklava 6.9 Havuc dilim baklava with home made vanilla ice cream and caramel sugar **Chocolate Fondant** 6.9 Served with black currant sorbet Sorbet 4.9 Lemon, orange, mango, black current WWW.DERALIYE.CO.UK f @ 6