

Oysteria

DESSERTS



OYSTERIA.LONDON

DESSERTS

BASQUE CHEESECAKE	8	CHEESE PLATTER	18
Homemade baked cheesecake with caramelized top and creamy center		Goat cheese, Mozzarella, Stilton, Peperoncino cheese and crackers with honey and truffle honey (serves 2)	
ADD SAUCE:			
Strawberry/Chocolate £ 1, Pistachio £ 2			
CHOCOLATE BROWNIE	8	ICE CREAM	8
Homemade warm chocolate brownie with a scoop of vanilla ice cream		Choice of three scoops: Vanilla, Chocolate, Strawberry, Pistachio	
CLASSIC TIRAMISU	8	SORBET	6
Coffee soaked Savoiardi layered with creamy mascarpone dusted with cocoa powder		Choice of three scoops Lemon, Mango and Strawberry	
PISTACHIO PANNA COTTA	8	AFFOGATO	8
Smooth and creamy Italian dessert served with pistachio cream		Scoop of vanilla ice cream topped with espresso	
LIQUEUR COFFEE	8	DESSERT COCKTAILS	13
Irish Coffee / Whiskey		ESPRESSO MARTINI	
French Coffee / Cognac		Vodka, coffee liquor & espresso	
Italian Latte Coffee / Amaretto		CHOCOLATE MARTINI	
Irish Latte Coffee / Baileys		Vodka, coco powder & coco liquor	
HOT DRINKS		CHOCO- OLD FASHIONED	
Espresso	2.6	Woodford, coco bitters & sugar	
Macchiato	2.8	PISTACHIO MARTINI	
Americano	3.3	Vodka, Pistachio liqueur, cream & sugar	
Cappuccino	3.8	DIGESTIVES	5
Caffe Late	3.5	Limoncello / Grappa / Jägermeister	
Flat White	3.8	Amaro / Sambuca / Tequila Cafe	
Mocha	3.9		
Hot Chocolate	3.9		
Tea's	3.5		
English Breakfast, Earl Grey, Green, Peppermint, Camomile & Fresh mint			

Before ordering please speak with a member of staff if you have any food allergy or intolerance. Fish, Nuts, Soya, Celery, Mustard, Egg, Milk, Sesame, Crustaceans, Molluscs, Sulphites, Lupin, Peanuts, Wheat. A cakeage fee of £3.50 per guest will be added to your bill for the cakes the guests bring in for their occasions. A discretionary service charge of 12.5% will be added to your bill