Oysteria

DESSERTS

OYSTERIA.LONDON

DESSERTS

BASQUE CHEESECAKE — 8
Homemade baked cheesecake with caramelised top and creamy center **ADD SAUCE:**
Strawberry/Chocolate £1/Pistachio £2

TORTA CAPRESE — 8
Homemade chocolate almond cake with a scoop of vanilla ice cream

PISTACCHIO TIRAMISU — 8
Coffee-soaked Savoiardi layered with creamy mascarpone & pistachio dusted with cocoa powder

DELIZIA AL LIMONE — 10
Soft, zesty lemon sponge cake straight from the Amalfi Coast made by legendary Sal De Riso artisan pastry

ICE CREAM — 8
Choice of three scoops:
Vanilla, Chocolate, Strawberry, Pistachio

SORBET — 6
Choice of three scoops
Stawberry, Lemon, Mango

AFFOGATO — 6
Scoop of vanilla ice cream topped with espresso

LIQUEUR COFFEES — 8
Irish Coffee / Whiskey
French Coffee / Cognac
Italian Latte Coffee / Amaretto
Irish Latte Coffee / Baileys

HOT DRINKS

Espresso	3
Macchiato	3.2
Americano	3.8
Cappuccino	4.4
Caffe Latte	4.2
Flat White	4.2
Mocha	4.6
Hot Chocolate	4.4
Teas	3.5
English Breakfast, Earl Grey,Green, Peppermint, Camomile & Fresh mint	

AFTER DINNER COCKTAILS

ESPRESSO MARTINI — 13
Vodka, coffee liquor & espresso

GODFATHER — 13
Whiskey & amaretto

CHOCO-OLD FASHIONED — 14
Woodford, cocoa bitters & sugar

AMARETTO SOUR — 13
Disaronno, lime juice, sugar & egg white

DIGESTIVES — 5
Limoncello / Grappa / Jägermeister Amaro
Sambuca / Tequila Cafe

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, Mollusce, 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