

# PAROSTIĀ

RESTAURANT

## Desserts

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### **Tulumba**

Kumquat jus, fior di latte, pistachio

17

### **Parfait**

Honey parfait, almond, cherry-flavored

Kirsch, dark chocolate

17

### **Chelsea Tart<sup>SD</sup>**

Caramelized milk tart, popcorn,  
chocolate

18

### **Fruit Fiesta**

Chopped seasonal fruits soup,  
rosemary ice cream

(GF, VT)

16

### **Tipsy Cake**

Rum-soaked brioche, warm vanilla  
custard, coffee ice cream

19

SD: Signature Dish, DF: Dairy-Free, GF: Gluten-Free, VG: Vegan, VT: Vegetarian

Embracing a sustainable culture, our menu is created with locally and sustainably sourced produce. The olive oil used in our fare is organic and collected in Epidaurus, Peloponnese, our vegetables are bio and garnered locally, while all our fish are originated from the region of the Cyclades. Food on this menu may contain traces of nuts and gluten. Please ask our associates for further clarifications. We welcome inquiries from customers that wish to know whether any dishes contain particular ingredients. Please inform us of any allergy or special dietary requirements that we should be aware of, when preparing your menu request.

All prices are in € and inclusive of 13% VAT