YALI

FOUR SEASONS HOTEL ISTANBUL AT THE BOSPHORUS

MENUS

BREAKFAST

TURKISH BREAKFAST

Assorted Turkish Bakery Basket, Grilled Sucuk (Spicy Sausage), Turkish Puff Pastry with Cheese, Acuka, Honey, Clotted Cream, Ezine Cheese, Kashar Cheese, Tomato, Cucumber, Olives, Fried Egg with Pastrami, Coffee or Tea

AMERICAN BREAKFAST

Fresh Orange Juice, Scrambled Egg or Omelette with a Choice of Beef Bacon or Pork Bacon, Sautéed Mushrooms, Potatoes, Assorted Morning Bakery Basket, Coffee or Tea

CONTINENTAL BREAKFAST

Fresh Orange Juice, Fresh Fruit Salad, Assorted Morning Bakery Basket, Coffee or Tea

HEALTHY BOWLS

OATMEAL, PEANUT, BANANA
Oatmeal, Peanut Butter, Sliced Banana, Toasted Peanut

BIRCHER MUESLI
Apple, Almond Flakes, Raisins, Honey, Pistachio

GRANOLA & YOGHURT
Honey, Berries, Pumpkin Seeds

CHIA PUDDING
Almond Milk, Cacao Powder, Berries, Flax Seeds

FRUIT SALAD

BREAKFAST

HEALTHY EGGS

WHITE EGG OMELETTE WITH SPINACH
Avocado, Fresh Herbs

AVOCADO TOAST WITH POACHED EGG
Brown Bread, Labneh, Fresh Herbs, Arugula

EPIC TURKISH CLASSICS

ÇILBIR
Poached Egg, Yoghurt, Chilli Butter Sauce, Chives

MENEMEN
Scrambled Eggs, Tomatoes, Green Pepper, Onion

BAZLAMA TOAST
Thracian Beef Sucuk, Kashar Cheese, Acuka, Tomato and Olive Salad

SİMİT SANDWICH
Ezine Cheese, Sliced Tomato, Olive Paste

BREAKFAST CLASSICS

PANCAKE
Chocolate Sauce, Maple Syrup, Berries

BELGIAN WAFFLE
Chocolate Sauce, Maple Syrup, Berries

FRENCH TOAST
Honey and Maple Syrup, Raisins, Orange Segments, Pistachio

EGG SPECIALTIES

YOUR CHOICE OF OMELETTE
Mushroom, Cheese, Tomato, Onion, Bell Pepper, Beef Ham

BREAKFAST

EGG SPECIALTIES · CONTINUED

SCRAMBLED EGG
Plain or With Your Choice of Mushroom, Cheese, Tomato, Onion, Bell Pepper, Beef Ham

FRIED EGG

BENEDICT FLORENTINE
Poached Egg, English Muffin, Sautéed Spinach, Hollandaise Sauce, Chives

TRADITIONAL EGGS BENEDICT
Poached Egg, English Muffin, Pork Ham, Hollandaise Sauce, Chives

BENEDICT SALMON
Poached Egg, English Muffin, Smoked Salmon, Hollandaise Sauce, Chives

LUNCH MENU

RAW

Gillardeau Oyster

Imperial Ossetra Caviar (50 g)

SNACKS

FRIED CALAMARI
with Garlic Mayonnaise

POPCORN SHRIMP
with Chilli-Ginger Mayonnaise

CRISPY MAC & CHEESE
with Smoked Beef Bacon

CHEESE STICK WITH BEEF RIB
Honey Mustard Aioli, Spicy Chilli Marmalade

SOUPS

CHICKEN SOUP
Vegetables, Peas, Asparagus, Bell Peppers, Courgette, Celery

SEAFOOD SOUP
Sea Bass, Prawn, Squid, Octopus, Tomato, Fish Broth

EZOGELIN SOUP
Red Pepper, Mint Butter

SALADS and APPETIZERS

CAESAR SALAD
Parmesan Cheese, Sun-Dried Tomatoes, Lettuce, Brioche Croutons

- Chicken
- Smoked Salmon
- Prawn
- Plain

LUNCH MENU

SALADS and APPETIZERS · CONTINUED

QUINOA SALAD WITH SALMON
Charred Pineapple, Fines Herbes, Grilled Salmon (90g)

TUNA TARTARE and CHARRED AVOCADO
Spicy Tuna Tartare, Charred Avocado, Yuzu Jelly, Lime Peel, Chives

TOMATO SALAD and CREAMY EZİNE CHEESE
Locally Sourced Tomatoes, Cucumber, Red Onion, Sourdough Bread, Olive Paste, Pomegranate Molasses, Basil, Mint

BURRATA
Local Buffalo Cheese, Avocado Tartare, Semi-Dried Tomatoes, Rocket, Apple, Croutons, Whole-Grain Mustard, Extra-Virgin Olive Oil

GRILLED ARTICHOKE and ARUGULA SALAD
Semi-Dried Tomatoes, Erzincan Tulum Cheese, Artichoke Cream, Lemon and Oil Vinaigrette

Courgette FRITTERS WITH SPINACH ROOTS
Yoghurt, Spicy Olive Oil, Dill, Pine Nuts

ANTIPASTI PLATTER
Dried Beef and Melon, Bruschetta Tomato and Anchovy, Saffron Risotto Sticks, Crispy Brie, Meatballs Arrabbiata

BEETROOT CARPACCIO
Lightly Cooked Beetroot, Ricotta and Kaymak Lor Cream, Brioche, Pine Nuts, Rocket, Sherry Wine Vinegar and Beetroot Vinaigrette

SANDWICHES and BURGERS

24-HOUR-COOKED BEEF RIB BRIOCHE SLIDERS
Beef Rib (90g), Gherkin, Pickled Onion, Homemade Barbecue Sauce, Red Cabbage Coleslaw

YALI DOUBLE CHEESEBURGER
Beef Patty (180g), Gherkin, Caramelized Onion, Cheddar, Yali Burger Sauce

CRISPY CAESAR WRAP
Chicken Breast, Lettuce, Parmesan Cheese, Croutons, Caesar Dressing

LUNCH MENU

SANDWICHES and BURGERS · CONTINUED

İSTANBUL BALIK EKMEK
Grilled Fillet of Bonito (80g), Pickled Red Cabbage, Tomato, Red Onion, Rocket, Lettuce, Lemon Vinaigrette

All sandwiches and burgers are served with Green Salad or French Fries.

PASTA and RISOTTO

PENNE ARRABBIATA and STRACCIATELLA
Chilli Pepper, Basil Pesto, Stracciatella Cheese

PACCHERI LOBSTER
Cherry Tomatoes, Basil, Chilli, Lobster Broth with Tomato, Lemon Peel

RISOTTO WITH SCALLOPS and SQUID
Seared Scallops, Squid, Green Peas, Asparagus

PRAWN LINGUINE
Courgette, Baby Prawns, Lemon Peel, Black Pepper, Bottarga

MACCHERONI WITH BEEF RAGÙ
Beef Tenderloin, Braised Red Onion, Beef Jus, Semi-Dried Tomatoes, Parmesan, Black Pepper

LASAGNE WITH BEEF RAGÙ and TRUFFLE (To Share)
Black Truffle, Truffle Parmesan Fondue

PIZZA and PIDE

PIZZA MARGHERITA
Tomato Sauce, Mozzarella, Basil

PIZZA QUATTRO FORMAGGI
Mozzarella, Roquefort, Parmesan, Smoked Circassian Cheese

PIZZA ALLA TURCA
Sucuk Spicy Beef Pepperoni, Black Olives, Kashar Cheese

LUNCH MENU

PIZZA and PIDE · CONTINUED

PIZZA TRUFFLE
Ricotta, Stracciatella, Fresh Black Truffle

PIZZA CARNIVORE
Turkish Pastrami, Kavurma, Sucuk, Mozzarella

CHEESE TRIO PIDE
Kashar Cheese, Ezine Cheese, Tulum Cheese

KAYSERİ PIDE
Kayseri Pastrami, Kashar Cheese

MINCED MEAT PIDE
Kashar Cheese, Diced Beef, Tomato, Pepper, Parsley

MAIN COURSES

30 DAY AGED RIB-EYE STEAK
Rib-Eye Steak (450g), Truffle Pomme Purée, Roasted Pumpkin, Pearl Onions, Beef Jus

BEEF MEDALLION
Beef Medallion (200g), Potato Millefeuille, Onion Agre Dolce, Semi-Dried Tomatoes, Parmesan Cheese, Balsamic Beef Jus

GRILLED MEATBALLS
Meatballs (240g), Bean Salad with Tomato, Green Pepper, Red Onion, Tahini, Boiled Egg, Pickled Peppers and Onions

RACK OF LAMB
Lamb (150g), Potato Purée, Charred Peas and Baby Carrots, Thyme-Infused Lamb Jus

GRILLED ROCK SEA BASS
Sea Bass (180g), Charred Aubergine Kimchi, Grilled Cucumber, Black Garlic, Miso Ponzu

GRILLED SALMON
Salmon (180g), Crushed Potato, Lemon Peel, Asparagus, Green Beans, Lemon and Caper Sauce

BUTTER CHICKEN
Chicken (160g), Basmati Rice, Papadum, Mango Chutney, Cream

LUNCH MENU

SIDE DISHES

TRUFFLE FRIES

TRUFFLE MASHED POTATO

EXTRA TRUFFLE

GRILLED VEGETABLES

DESSERTS

CRISPY KADAYIF and CRÈME BRÛLÉE
Caramelized Crispy Kadayıf Crème Brûlée, Berry Sauce, Vanilla Cream

SAN SEBASTIAN CHEESECAKE
with Chocolate Sauce

WARM CHOCOLATE FONDANT
Warm Chocolate Cake, Vanilla Ice Cream, Chocolate Crunchy Tuile

COLD BLISS
Vanilla Ice Cream, Oreo Crumble, Fresh Strawberries and Tropical Fruits, Chocolate-Coated Marshmallow, Forest Berries

SEASONAL SLICED FRUITS

Ice Cream
Choice of Flavour: Clotted Cream, Walnut, Caramel, Chocolate, Vanilla or Pistachio
— 1 scoop

Sorbet
Choice of Flavour: Mango, Raspberry, Lemon or Strawberry
— 1 scoop

GOLD BAKLAVA

AFTERNOON TEA

BOSPHORUS TEA TIME

CURED SALMON BITE
Lime Peel, Yuzu

RICOTTA and BRESAOLA TARTLET
Poached Quince, Candied Orange Peel

TRUFFLE ARANCINI and BEEF TARTARE
Black Truffle, Egg Yolk

TALAŞ "BÖREK" WITH BEEF RIB
24 Hours Cooked Beef Rib, Caramelized Onion, Black Currant, Rosemary

LENTIL BALLS and BOK CHOY
Lemon Jelly, Pomegranate Molasses

PISTACHIO CAKE
Caramelized Pistachio Paste, Pistachio Sponge and Mousse, Yoghurt Cream, Angelica

EXOTIC COCONUT BALL
Mango, Passion Fruit, Orange Marmalade, Coconut Crémeux and Sponge, White Chocolate

CHOCOLATE and CRÈME BRÛLÉE CAKE
Jivara Chocolate Mousse, Dark Chocolate Soft Cake, Crème Brûlée Filling

ALMOND and STRAWBERRY TART
Crispy Financier Filled with Creamy Pistachio, Fresh Strawberries, White Chocolate

RASPBERRY
Raspberry, Balsamic Vinegar Marmalade, Vanilla Crémeux, Almond Sponge, Ruby Chocolate

CARAMEL and SESAME MADELEINE
Buttery Madeleine with Rich Caramel Flavour and a Hint of Sesame

SCONE
Warm Sultana and Lemon Scone, Seasonal Jam, Clotted Cream

DINNER MENU

RAW

Gillardeau Oyster

Imperial Ossetra Caviar (50 g)

SUSHI SELECTION

Edamame
Regular or Spicy

SASHIMI
- TUNA
- SALMON
- SEA BASS
- SASHIMI SELECTION (one of each)

NIGIRI
- TUNA
- SALMON
- SEA BASS
- EEL

MAKI ROLLS
- AVOCADO
- CUCUMBER
- TUNA
- SALMON

Veggie Uramaki Roll
Avocado, Cucumber, Carrot, Daikon

California Uramaki Roll
Cucumber, Shrimp, Tobiko, Avocado

Philadelphia Uramaki Roll
Salmon, Cream Cheese, Avocado, Cucumber, Sesame

Tuna Tartare Uramaki Roll
Tuna, Avocado, Cucumber, Chilli Sauce

DINNER MENU

SUSHI SELECTION · CONTINUED

Spicy Salmon Uramaki Roll
Tuna, Avocado, Cucumber, Chilli Sauce

Spicy Salmon Uramaki Roll
Salmon Tartare, Cucumber, Avocado

King Crab Uramaki Roll
King Crab, Avocado, Cucumber, Unagi Sauce, Ossetra Caviar

Dynamite Hot Roll
Ebi Tempura, Cucumber, Carrot, Avocado

Popcorn Shrimp Hot Roll
Marinated Shrimp Tempura, Asparagus, Avocado, Cucumber, Chilli-Garlic Sauce

Grilled Salmon Hot Roll
Grilled Salmon, Tobiko, Avocado, Cucumber

Crunchy Age Maki Hot Roll
Eel, Boiled Ebi, Avocado, Tobiko

Grilled Tuna Hot Roll
Avocado, Asparagus, Carrot, Tobiko, Tuna

Tempura Suzuki Hot Roll
Avocado, Asparagus, Carrot, Sea Bass Tempura

Tempura Lobster and Veggie Maki Hot Roll
Avocado, Asparagus, Tobiko

SOUPS

CHICKEN SOUP
Vegetables, Peas, Asparagus, Bell Peppers, Courgette, Celery

SEAFOOD SOUP
Sea Bass, Prawn, Squid, Octopus, Tomato, Fish Broth

DINNER MENU

SOUPS · CONTINUED

EZOGELIN SOUP
Red Pepper, Mint Butter

SNACKS

FRIED CALAMARI
with Garlic Mayonnaise

POPCORN SHRIMP
with Chilli-Ginger Mayonnaise

CRISPY MAC & CHEESE
with Smoked Beef Bacon

CHEESE STICK WITH BEEF RIB
Honey Mustard Aioli, Spicy Chilli Marmalade

SALADS and APPETIZERS

CAESAR SALAD
Parmesan Cheese, Sun-Dried Tomatoes, Lettuce, Brioche Croutons

- — Chicken
- — Smoked Salmon
- — Prawn
- — Plain

QUINOA SALAD WITH SALMON
Charred Pineapple, Fines Herbes, Grilled Salmon (90g)

TUNA TARTARE and CHARRED AVOCADO
Spicy Tuna Tartare, Charred Avocado, Yuzu Jelly, Lime Peel, Chives

TOMATO SALAD and CREAMY EZİNE CHEESE
Locally Sourced Tomatoes, Cucumber, Red Onion, Sourdough Bread, Olive Paste, Pomegranate Molasses, Basil, Mint

DINNER MENU

SALADS and APPETIZERS · CONTINUED

BURRATA
Local Buffalo Cheese, Avocado Tartare, Semi-Dried Tomatoes, Rocket, Apple, Croutons, Whole-Grain Mustard, Extra-Virgin Olive Oil

GRILLED ARTICHOKES and Rocket SALAD
Semi-Dried Tomatoes, Erzincan Tulum Cheese, Artichoke Cream, Lemon and Oil Vinaigrette

Courgette FRITTERS WITH SPINACH ROOTS
Yoghurt, Spicy Olive Oil, Dill, Pine Nuts

ANTIPASTI PLATTER
Dried Beef and Melon, Bruschetta Tomato and Anchovy, Saffron Risotto Sticks, Crispy Brie, Meatballs Arrabbiata

PASTA, RISOTTO and PIZZA

PENNE ARRABBIATA and STRACCIATELLA
Chilli Pepper, Basil Pesto, Stracciatella Cheese

PACCHERI LOBSTER
Cherry Tomatoes, Basil, Chilli, Lobster Broth with Tomato, Lemon Peel

MACCHERONI WITH BEEF RAGÙ
Beef Tenderloin, Braised Red Onion, Beef Jus, Semi-Dried Tomatoes, Parmesan, Black Pepper

PRAWN LINGUINE
Zucchini, Baby Prawns, Lemon Peel, Black Pepper, Bottarga

RISOTTO WITH SCALLOPS and SQUID
Seared Scallops, Squid, Green Peas, Asparagus

LASAGNE WITH BEEF RAGÙ and TRUFFLE (To Share)
Black Truffle, Truffle Parmesan Fondue

PIZZA TRUFFLE
Ricotta, Stracciatella, Fresh Black Truffle

DINNER MENU

LOCAL TASTES

LAMB KÜLBASTI and LAMB MEATBALL
Crispy Aubergine, Thinly Sliced Lamb Leg, Lamb Meatballs, Yoghurt, Tomato Relish, Chives, Spicy Butter

MANTI
Kayseri-Style Mantı, Tomato Sauce, Yoghurt, Spiced Butter

GRILLED MEATBALLS
Meatballs (240g), Bean Salad with Tomato, Green Pepper, Red Onion, Tahini, Boiled Egg, Pickled Peppers and Onions

BOILED İÇLİ KÖFTE
Tomato Sauce, Spiced Butter and Ghee, Dried Mint, Chilli

MAIN COURSES

GRILLED ROCK SEA BASS
Sea Bass (180g), Charred Aubergine Kimchi, Grilled Cucumber, Black Garlic, Miso Ponzu

GRILLED SALMON
Salmon (180g), Crushed Potato, Lemon Peel, Asparagus, Green Beans, Lemon and Caper Sauce

WHOLE DORADE (TO SHARE 700g)
Tomato Salad, Fennel, Red Onion, Local Olives, Basil, Parsley

YALI DOUBLE CHEESEBURGER
Beef Patty (180g), Gherkin, Caramelized Onion, Cheddar, Yali Burger Sauce

24 HOUR COOKED BEEF RIB BRIOCHE SLIDERS
Beef Rib (90g), Gherkin, Pickled Onion, Homemade Barbecue Glaze, Red Cabbage Coleslaw

30 DAY AGED RIB-EYE STEAK
Rib-Eye Steak (450g), Truffle Pomme Purée, Roasted Pumpkin, Pearl Onions, Beef Jus

BEEF MEDALLION
Beef Medallion (200g), Potato Millefeuille, Onion Agre Dolce, Semi-Dried Tomatoes, Parmesan Cheese, Balsamic Beef Jus

BRAISED BEEF RIB (to share 800 g)
Roasted Baby Potatoes, Mac & Cheese with Smoked Beef Bacon, Green Beans with Charred Onions and Chipotle Dressing

DINNER MENU

MAIN COURSES · CONTINUED

RACK OF LAMB
Lamb (150g), Grilled Broccolini, Roasted Honey-Glazed Carrots, Thyme and Black Pepper Jus

BUTTER CHICKEN
Basmati Rice, Papadum, Mango Chutney, Cream

SIDE DISHES

TRUFFLE FRIES

TRUFFLE MASHED POTATO

EXTRA TRUFFLE

GRILLED VEGETABLES

DESSERTS

CRISPY KADAYIF and CRÈME BRÛLÉE
Caramelized Crispy Kadayıf, Crème Brûlée, Berry Sauce, Vanilla Cream

SAN SEBASTIAN CHEESECAKE
with Chocolate Sauce

WARM CHOCOLATE FONDANT
Warm Chocolate Cake, Vanilla Ice Cream, Chocolate Crunchy Tuile

MILKY CHOCOLATE
Milk Chocolate Sponge, Crémeux, Vanilla Ice Cream, Gianduja, Coffee Sauce

COLD BLISS
Vanilla Ice Cream, Oreo Crumble, Fresh Strawberries and Tropical Fruits, Chocolate-Coated Marshmallow, Forest Berries

TIRAMISÙ
Espresso-Soaked Savoiardi, Coffee Crémeux, Mascarpone Cream, Coffee Tuile

SEASONAL SLICED FRUITS

VEGAN & VEGETARIAN MENU

SOUPS

TOMATO SOUP (VEGAN)
Basil, Thyme

"EZOGELİN" SOUP
Red Pepper & Mint Butter

SALADS

SHEPHARD SALAD (VEGAN)
Lettuce, Tomato, Cucumber, Bell Pepper, Green Olives, Red Onion, Parsley

ARUGULA & ARTICHOKE (VEGAN)
Dried Apricot, Dried Figs, Toasted Almond Flakes, Mint, Red Onion

MEDITERRANEAN SALAD (VEGAN)
Field Greens, Mixed Herbs, Cherry Tomatoes, Lemon Vinaigrette

BURRATA
Local Buffalo Cheese, Avocado Tartare, Semi-dried Tomatoes, Arugula, Apple, Crouton, Wholegrain Mustard, Extra Virgin Olive Oil

QUINOA & AVOCADO (VEGAN)
Charred Pineapple, Fines Herbes, Cucumber, Cashew Nuts

TOASTS & SANDWICHES

TOASTED "BAZLAMA"
Emmental Cheese, Kashar Cheese, Cheddar Cheese, Arugula

GRILLED VEGGIE & FALAFEL WRAP (VEGAN)
Falafel, Grilled Pepper, Eggplant, Zucchini, Tomato, Onion, Mint, Coriander, Muhammara

BRIOCHE PANINI
Mozzarella, Tomato, Pesto Sauce

VEGAN & VEGETARIAN MENU

MAIN COURSES

TAGLIATELLE MUSHROOM
Cream Sauce, Parmesan Cheese, Black Pepper

PENNE ARABIATTA & STRACIATELLA
Cherry Tomatoes, Tomato Sauce, Buffalo Straciatella, Basil, Chilli

SPAGHETTI AGLIO E OLIO (VEGAN)
Garlic, Chilli, Parsley, Black Pepper

RIGATONI ALLA NORMA (VEGAN)
Cherry Tomatoes, Fried Eggplant, Homemade Tomato Sauce, Fresh Basil

VEGETABLE RISOTTO (VEGAN)
Seasonal Vegetable, Pesto, Olive Oil

PEAS & ZUCCHINI RISOTTO (VEGAN)
Zucchini Blossom, Green Peas, Parmesan Cheese, Butter

VEGETARIAN MANTI
Tomato Sauce, Yoghurt, Minted Butter

PIDE FROM BRICK OVEN

CHEESE TRIO
Kashar Cheese, “Ezine” Cheese, “Tulum” Cheese

VEGETABLES & CHEESE
Grilled Vegetables, Kashar Cheese

PIZZA FROM BRICK OVEN

MARGHERITA
Tomato Sauce, Mozzarella, Basil

PIZZA ARTICHOKE
Artichoke, Mozzarella, Parmesan, Tomato Sauce, Sun-Dried Tomato, Capers, Arugula

VEGAN & VEGETARIAN MENU

PIZZA FROM BRICK OVEN · CONTINUED

PIZZA FUNGHI
Mozzarella, Tomato Sauce, Mushrooms, Truffle Oil, Parmesan Cheese, Salsa Verde

KIDS MENU

BREAKFAST

CHILDREN'S CEREAL WITH BERRIES

PEANUT BUTTER SANDWICH

ORGANIC YOGHURT OR FRUIT-FLAVOURED YOGHURT

HOT MILK AND CHOCOLATE CHIP COOKIES

FILLO DOUGH LAYERED WITH CHEESE

SCRAMBLED EGGS ON TOAST

CHEESE TOAST

BANANA PANCAKE WITH MAPLE SYRUP

OMELETTE WITH CHICKEN OR BEEF SAUSAGE

MILK, RICE MILK, SOY MILK

SOUPS

TRADITIONAL LENTIL SOUP

TOMATO SOUP

SALADS

CUCUMBER and TOMATO SALAD

LETTUCE SALAD

YOGHURT and CUCUMBER SALAD

KIDS MENU

PASTAS and PIZZAS

PENNE WITH FRESH TOMATO SAUCE

SPAGETTI WITH BOLOGNESE RAGOUT

MANTI WITH YOGHURT AND TOMATO SAUCE

PIZZA MARGHERITA

SANDWICHES and BURGERS

TOASTED CHEESE WITH HAM

BEEF CHEESEBURGER

VEGETARIAN CHEESEBURGER

MAIN COURSES

GRILLED CHICKEN TENDERLOIN WITH RICE and FRIES

PAN-ROASTED SEA BASS FILLET WITH VEGETABLES

MEATBALL WITH RICE and FRIES

GRILLED FILET MIGNON WITH RICE and FRIES

CHICKEN NUGGETS

CRISPY FISH FINGERS

SIDE DISHES

STEAMED VEGETABLES

MASHED POTATO

KIDS MENU

SIDE DISHES · CONTINUED

RICE

FRENCH FRIES

DESSERTS

BAKED CHEESECAKE WITH FRESH BERRIES

CARAMELIZED BANANA, NUTELLA AND VANILLA ICE CREAM

WARM CHOCOLATE CAKE, VANILLA ICE CREAM AND RASPBERRY SAUCE

ICE CREAM (ONE SCOOP)
Vanilla, Chocolate, Pistachio, Caramel

SORBET (ONE SCOOP)
Mango, Raspberry, Strawberry, Lemon