DESSERT MENU

PUDDING PLATTER *7.95*
A combination of brûlée, chocomosa
& tandoori pineapple (D, N, G, E)

TANDOORI PINEAPPLE *6.95*
Saffron marinated pineapple, grilled in
the tandoor and served with ice cream
(D, N, E) *Dairy free on request*

CHOCOMOSA *6.95*
Pastry filled with belgian chocolate ganache
and almond flakes, served on caramelised banana
with vanilla ice cream (D, N, G, E)

ROSE BRÛLÉE *6.95*
A twist on the classic crème brûlée
made with rose petals (D, E)

GULAB JAMUN *6.95*
Served with ice cream (D, G, E)

ICE CREAM *4.75*
Vanilla / Coconut / Pistachio (D, N, E)

SORBET *4.75*
Raspberry / Lemon

(D) = Dairy / (N) = Nuts / (G) = Gluten / (E) = Eggs

Our food is prepared in a kitchen with nuts and other allergens, please inform your server if you have any specific allergies or dietary requirements.
A 10% discretionary service charge will be added to your bill.

MATTANCHERRY

COFFEE

AMERICANO	3.50
SINGLE ESPRESSO	2.75
DOUBLE ESPRESSO	3.60
DECAFFEINATED AMERICANO	3.50
CAPPUCCINO	3.75
CAFE LATTE	3.75
INDIAN COFFEE	3.75

TEA

MASALA CHAI	3.95
BREAKFAST TEA	3.25
PEPPERMINT TEA	3.75
CAMOMILE TEA	3.75
CINNAMON TEA	3.75
CARDAMOM TEA	3.75

GOLDEN MILK	3.95
HOT CHOCOLATE	3.95

ESPRESSO MARTINI 12.95

The ultimate after-dinner cocktail, strong, sweet & delicious, with a creamy, foamy top, topped with coffee beans

DESSERT WINE

SAUTERNES 6.95 (75ml)

Bordeaux – France

This is a prestigious dessert wine with notes of ripe apricot, peach, dried mango & orange marmalade, a lush, sweet dessert wine made from grapes affected by 'noble rot' (Botrytis cinerea), which concentrates the sugars and flavours

MATTANCHERRY