

Desserts

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Desserts

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* Fin	Banoffee Pie - S / D / C Banana and caramel in a rich shortcrust pastry, topped with whipped cream and chocolate shavings	6.5
	Mini Cheesecakes - D / C A trio of mini cheesecakes Strawberry, Raspberry and Passion Fruit	6.5
	Chocolate Fudge Cake - VG / GF / S A warm chocolate cake topped with a rich chocolate ganache	6.5
E	Ferrero - D / GF / N A trio of Ferreros, mousse centres with a crisp chocolate shell Banana, Pistachio and Raspberry	6.5
C	Chocolate Fondant - D / C / E A rich chocolate cake with a melting centre	6.5
	Melting Chocolate Bomb - D / C / E Pour our hot caramel sauce over this show stopping dessert to reveal secret	6.5
	Baklava - D / N Traditional Turkish filo & pistachio pastry, served with vanilla ice cream	6.5
*	Ice Cream - D Strawberry / Chocolate / Vanilla	4.5

(V) Vegetarian, (VG) Vegan, (N) Nuts, (GF) Gluten Free, (D) Dairy, (C) Cereals, (S) Soya, (E) Egg
Food allergies and intolerances;
Please speak to our staff about the ingredients when making your order. Thank you

Hot Drinks		Liqueur Coffee		
Flat White	3.4	Irish Coffee		6.5
Cappuccino	3.7	Baileys Coffee		6.5
Café Latte	3.7	Baileys Chocolate Coffee		6.5
Macchiato	3			
Americano 3.7		Dessert Wine		
Espresso (Single shot)	2.5	Dindarello, Maculan	100ml 7.5	₃₇₅ ml 28
Espresso (Double shot)	2.7	An intense nose of Muscat grapes, honey and flowers leads to a vibrant palate, the		
Hot Chocolate	3.4	sweetness balanced by freshness of flavour and a delicate mouthfeel.		
Turkish Coffee	2.8			
Extra Shot	70p	Finca Antigua Moscatel	7.5	28
Syrup 70p		Naturalmente Dulce A stunning mixture of concentration and		
Vanilla Hazelnut Caramel Alternative Milks 70p Soya Oat Almond Coconut		freshness, tingling with orangey acidity and		
		floral, grapey aromas, then direct, powerful and surprisingly sweet on the palate. A tour de force!		



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