GLYKA
Summer 2019

Baklava
Traditional walnut & honey baklava with vanilla-praline ice cream  10.50

Sokolatina
Flourless dark chocolate cake with sweetened whipped cream  11.50

Kataifi EkmeK
Shredded filo with semolina custard, creme fraiche & pistachio  11.00

Rizogalo
Arborio rice pudding with honey roasted peach  10.50

Galaktoboureko
Semolina custard in filo with fresh apricot & mint spoon sweet & pistachio ice cream  10.75

Yiaourti Granita
Yogurt sorbet with seasonal fruit granita & mint syrup  10.00

Ouzo Sorbet
with Cara Cara orange & cucumber  9.00

Yiaourti me Meli
Greek yogurt with spiced walnuts & dates drizzled with Marshall’s honey  10.75

Kokkari Sundae
Chocolate & vanilla ice cream with hot fudge, whipped cream & toasted hazelnuts  12.50

Pagoto Baklava
Baklava ice cream with baklava syrup  10.50

Loukoumades
Traditional Greek doughnuts with honey, cinnamon & walnuts  10.00

Koulourakia
Selection of Greek cookies  10.50

Greek Coffee  6.00
Stone-ground coffee heated over hot sand
Sketo for no sugar
Metrio for medium sweet
Glyko for sweet
Frappé  7.00
Classic Greek Iced Coffee

Tea Selection  6.00
August Moon Chrysanthemum
Jasmine Pearls
Imperial Breakfast
Sencha
Spearmint (caffeine-free)

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
A 4% surcharge is added to all guest checks in support of San Francisco Employee Ordinance such as Health SF