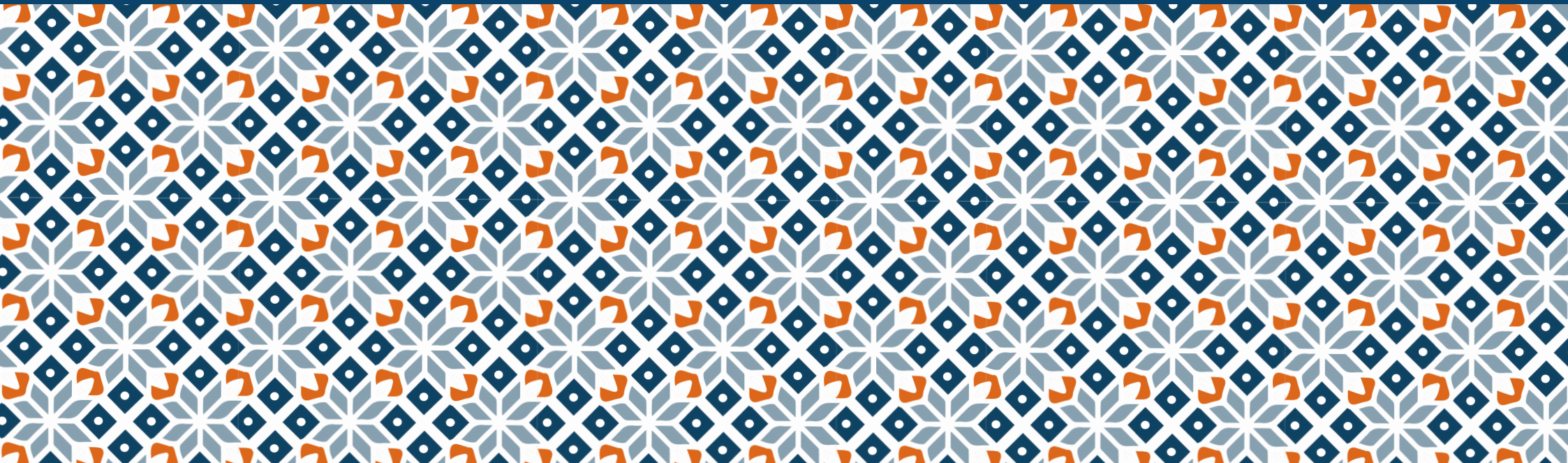


Riwaz

DESSERT MENU



Bhapa Doi {D|N}

Steamed mango yoghurt, seasonal berries

£8.50

Tres Leches Cake {D|G|N}

Vanilla flavoured spongy milk cake with saffron

£9.50

Chocolate Mousse {D}

Chocolate mousse, chocolate dust & cardamon cream

£9.50

Vegan Chocolate Brownie {G}

Dark chocolate vegan brownie with vegan ice cream

£9.50

Kulfi {D|N}

Pistachio Kulfi with chocolate sauce and basil seeds

Mango Kulfi with coconut shaving

£7.95

ICE CREAM {D}

Traditional vanilla | salted caramel | Strawberries

£7.50

SORBET

Mango | Lime | Raspberry

£7.50

COFFEE OR TEA WITH PETIT FOURS

Americano, cappuccino, latte

£4.95

Espresso, macchiato

£4.00

Double espresso, macchiato

£4.50

Liqueur coffee

£10.0

English, decaf tea, green, earl grey, assam, fresh mint,

£4.50

Peppermint, darjeeling, ginger

Masala chai

£4.95

DESSERT WINE

Black Muscat, Quady Elysium, California, USA

100 ml

£16

Bottle

£60

Late Harvest Royal Tokaji, Hungary

100 ml

£12

Bottle

£57

Chateau Jany Sauternes, Bordeaux

100 ml

£14

Bottle

£57

AFTER DINNER COCKTAILS**IRISH COFFEE**

£15

Irish Whisky, Pietro Nicola Caffè Margaux, Coffee

BRANDY ALEXANDER

£15

Cognac, Crème de Cacao, Cream

WHITE RUSSIAN

£15

Vodka, Kahlua, Cream

BLACK ESPRESSO MARTINI

£15

Riga Black Balsam, Kahlua, Espresso,
Angostura Cocoa Bitter

Please alert our staff if you have any food allergies before you order your meal. All prices are inclusive of VAT.
A discretionary 12.5% service charge will be added to your bill. Allergens: d=dairy, v=vegetarian, g=gluten, m=mustard,
n=nuts, s=soy, c=celery, cr=crustaceans, f=fish, e=eggs, mol=mollusc, l-lupins, se- sesame, s=sulphur dioxide