



THE
KARA
BAR & LOUNGE

DESSERT



DESSERTS

BAKLAVA Sweet pastry filled with nuts, chopped pistachio and sweetened white sugar syrup. Served with vanilla ice cream and berry fruits.	8.95
CHOCOLATE CAKE Cocoa sponge with rich layers of chocolate cream finished with crunchy chocolate flakes.	8.95
STICKY TOFFEE PUDDING Traditionally made sticky toffee pudding packed with dates and coated with lashings of butterscotch sauce. Served with ice cream.	8.95
TORTINO ROCHER Chocolate brownie with Bavarian cream and a crunchy hazelnut heart. Covered with a milk chocolate and hazelnut icing.	8.95
CHEESECAKE New York style raspberry and vanilla cheesecake on a crunchy biscuit base.	8.95
TIRAMISU Sponge fingers soaked in coffee with rich mascarpone cream, Amaretto liqueur and vanilla dusted with cocoa powder.	8.95
PROFITEROLES Soft choux pastry filled with chantilly cream.	8.95
OREO CAKE Dense and moist chocolate fudge-style brownie sponge with crushed Oreo biscuits and a cream cheese filling.	8.95
ICE CREAM Choose from chocolate, strawberry or vanilla.	7.95
SORBET 100% Natural sorbet made with fresh fruit. Choose from mango or lemon.	7.95

ALLERGEN INFORMATION

Our easy to use allergen guide is available for you to use on the food selection of our website or on our Glass Onion app. We keep it online so that it's always up to date as possible and you can filter out dishes containing any of the 14 major allergens. If you can't access the internet, we will be happy to provide you with the information. Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, please let us know before ordering.

(V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. * = this dish contains alcohol. All calories are correct at the time of menu print. Live nutrition information is available online. Adults need around 2000kcal a day. All items are subject to availability.



GOT A BIRTHDAY?

12.99

Special heart shaped, red velvet cake with candles, sparkles and a happy birthday note!



LIQUEURS

	25ml
COINTREAU	5.95
DRAMBUIE	5.95
TIA MARIA	5.95
DISARONNO	5.95
BAILEYS	50ml 5.95

ADD 2.50 FOR A DOUBLE.

DIGESTIFS

	50ml
AMARO MONTENEGRO	5.95
FERNET BRANCA	5.95
LIMONCELLO	5.95
GRAPPA	5.95
FRANGELICO	5.95



COFFEE

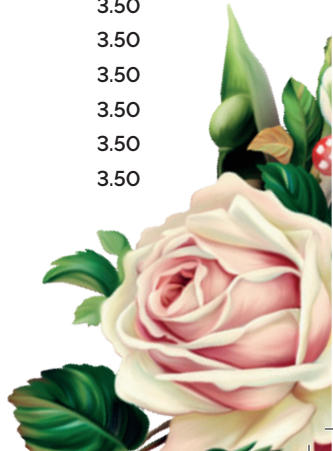
	2.95	3.50
AMERICANO	SINGLE	DOUBLE
ESPRESSO	2.95	3.50
MACCHIATO		3.50
CAPPUCCINO		3.95
LATTE		3.95
TURKISH COFFEE		3.95

SPECIAL COFFEE

IRISH COFFEE	8.95
Large black coffee with Irish whiskey and topped with double cream.	
CALYPSO COFFEE	8.95
Large black coffee with Tia Maria coffee liqueur and topped with double cream.	
FRENCH COFFEE	8.95
Large black coffee with cognac and topped with double cream.	
BAILEYS COFFEE	8.95
Large black coffee with Baileys Irish Cream topped with whipped cream.	
ITALIAN COFFEE	8.95
Large black coffee with Disaronno.	

TEA

ENGLISH BREAKFAST	3.50
EARL GREY	3.50
GREEN	3.50
LEMON	3.50
FRUIT	3.50
FRESH MINT LEAF	3.50





DESSERT COCKTAILS

TIRAMISU Disaronno, Vanilla, Coffee Liqueur, Espresso Shot, Whipped Cream. Dusted with cocoa powder.	11.95
SWEET WHITE RUSSIAN Coffee Liqueur, Chocolate Liqueur, Baileys Irish Cream, Whipped Cream. Topped with chocolate flakes.	11.95
SALTED CARAMEL ESPRESSO MARTINI Salted Caramel, Vanilla Vodka, Espresso Shot, Baileys Irish Cream, Whipped Cream.	11.95

DESSERT WINE & PORT

TOKAJ CLASSIC LATE HARVEST	100ml	8.95
PORT		6.95



COGNAC

MARTELL VS	25ml	7.50
HENNESSY VS		7.50
COURVOISIER VS		7.50

ADD 3.00 FOR A DOUBLE.

RÉMY MARTIN VSOP	25ml	8.50
COURVOISIER VSOP		8.50

ADD 4.00 FOR A DOUBLE.

HENNESSY XO	25ml	12.95
RÉMY MARTIN XO		12.95
MARTELL XO		12.95

ADD 6.00 FOR A DOUBLE.



Hilly Prospect