



Desserts

Crème Brûlée - seasonal 8

Flourless Almond Cake - Apple, Walnut 9

Tiramisu - Marscapone, Lady Fingers 8

Dark Chocolate Panna Cotta - Blackberry 7

Affogato - Espresso, Choice of Gelato 7

Gelato and Sorbet 6



Dessert Beverages

Dessert Cocktails

Bad & Bugey(er)

Sparkling Bugey Dessert Wine,
Strawberry-Infused Campari, Vermouth, Gin

Berry Patch

Stoli Raspberry, Blueberries, House Grenadine,
Egg White

Bitter Giuseppe

Cynar, Carpano Antica, Orange Bitters

Aged Spirits - To Sip!

Aged: Pierre Ferrand Ambre

Aged Cognac with pronounced notes of apple and pear.

Plantation 20 Year

Aged first in Bourbon Barrels and then Cognac barrels, this rum is chock full of tropical fruit and chocolate.

Arran Amarone Cask

Bursting with bright fruit from its time aging in Amarone cask, this Scotch has notes of toffee and vanilla.

Cordials:

Luxardo Limoncello

Yellow & Green Chartreuse
Gran Marnier

Amaro:

Amaro Montenegro

Burnt Caramel & Orange

Amaro Ramazzotti

Sarsaparilla & Rhubarb

Cynar

Vegetal Artichokes & Roses

Fernet Branca

Menthol & Saffron

Dessert Wines:

2016 Patrick Bottex, **Mondeuse**,
Bugey de Cerdon, *Savoie* 7

2016 Bera, **Moscato**, *Asti* 7

2015 Evolucio, **Furmint**, *Tokaji* 8

NV Taylor Fladgate, **Ruby Port**, *Portugal* 7

NV Kopke, **10 Year Old Tawny Port**, *Portugal* 11

NV La Cigarrera, **Manzanilla Sherry**, *Jerez* 9

NV El Maestro, **'15 Años' Oloroso Sherry**, *Jerez* 13

Coffee & Tea

We purchase our coffee from roasters who work to source their beans ethically. They work responsibly with organic producers to provide single-origin coffees which are roasted to order before they are shipped to Anya. Our drip-coffee is brewed every two hours to keep it hot and fresh and each espresso is ground and pulled by hand to ensure the highest quality.

Drip Coffee \$3

Single Espresso \$3

Double Espresso \$4.5

Cappuccino \$5

We are happy to offer a variety of teas and herbal teas in whole-leaf tea-bags.

Ask to see our selection!