

# Desserts £4.95

## Indian Specialities



### **Besan Barfi**

A soft, melt-in-the-mouth texture flavoured with cardamon, topped with almonds and pistachios



### **Khoya Cham Cham**

A rich dumpling made with chenna (soft paneer) and coated with Khoya (milk) flavoured with cardamon and rose water, garnished with nuts.



### **Gajar Halwa**

A classic dessert made with carrot, giving a creamy, nutty flavour, topped with nuts and raisins.



### **Gulab Jamun**

A deep-fried dough, made from khoya (milk), then soaked in sugar syrup and flavour with cardamon, rose water and saffron.

## Traditional Desserts

### **Ice Cream**

Chocolate, Strawberry, Vanilla

### **Sorbet**

Asian Cream, Mango, Orange

Please ask about our special flavour availability.

### **Chocolate Cake**

served with a scoop of ice cream

### **Fruit Salad**

A fresh bowl of selected fruit salad.



# Elaichi Signature Charcuterie Platter

**Board for 1 - £8.00**

**Board for 2 - £16.00**

A curated selection of artisanal cheeses, breads or crackers, olives, nuts, fruit, dips and chutneys.

Please tell your server of any allergies or dislikes, as the boards can be tailored to your liking.

