



Desserts - \$9 - MADE IN HOUSE

Briwats

HOUSE SPECIALTY - a North African variation of baklava –but better!

Moroccan Mocha-Coffee Cheesecake

Rich and thick with Moroccan coffee and mocha flavor

Crème Brûlée

With vanilla and Lebanese orange blossom essence (GF)

Almond Flour Brownies

*Melt in your mouth mini warm chocolate brownies,
served with vanilla Ice Cream (gluten free)* (GF)

Fig & Date Tartlet

*Served with fruit compote sweetened with honey,
Accompanied by almond cream topping*

Chocolate Cherry Tart

Chilled dark chocolate tart with Grand Marnier infusion

Martini Clad Coconut Ice cream

Served in a martini glass, 3 large scoops of ice cream with candied almonds & freshly shaved toasted coconut flakes- whipped cream available please ask server

Martini Clad Cinnamon Caramel Ice Cream

Served in a martini glass, 3 large scoops of ice cream with fresh mint, & cinnamon stick - whipped cream available please ask server

Special Dessert of the Day

Please tell your server if you have any allergies



Digestives

Frangelico - \$12

Kahlua - \$12

Lebaness Ksarak (Sambuca) - \$12

McCallan 12 - \$14

Glenfiddich 18 - \$18

Hot Beverages - \$5

House Specialty Fresh Pressed Mint Tea

Moroccan Coffee

Espresso

Tea

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