



PELLA SIGNATURE

WHERE CULINARY ARTISTRY MEETS MEDITERRANEAN MASTERY

GIANDUJA CARAMEL BAR (GF/N) 14

GIANDUJA CHOCOLATE MOUSSE, SALTED CARAMEL, HAZELNUT, PASSIONFRUIT CURD

CRÈME BRÛLÉE (GF/V) 16

CINNAMON ORANGE SCENTED CUSTARD, CARAMELIZED SUGAR, SEASONAL FRUIT

TIRAMISU 14

ESPRESSO SOAKED LADYFINGERS, MASCARPONE MOUSSE, KAHLUA WHIPPED GANACHE, WARM COFFEE TOFFEE SAUCE

PISTACHIO BAKLAVA CROISSANT (N) 10

PISTACHIO FILLED CROISSANT, ROSE ORANGE SYRUP, PISTACHIO NAMELAKA

NUTELLA CROISSANT ROLL (N) 10

NUTELLA AND HAZELNUT CREAM, CHOCOLATE GANACHE

BAKLAVA LEMON CHEESECAKE (N) 14

PISTACHIO PHYLLO, MASCARPONE CHEESECAKE, LEMON CURD, WHITE CHOCOLATE WHIPPED GANACHE

BANANA CREAM PIE 10

VANILLA CREAM, BANANAS, SALTED CARAMEL, CHANTILLY

MACARONS (GF) SINGLE 3 / TRIO 8

PISTACHIO (N), VANILLA , CARAMEL (GF)

6" CHOCOLATE CHIP COOKIE 12

6" FLOURLESS CHOCOLATE COOKIE (GF/DF/V) 12

4" WHITE CHOCOLATE MACADAMIA (PB/DF/V) 4