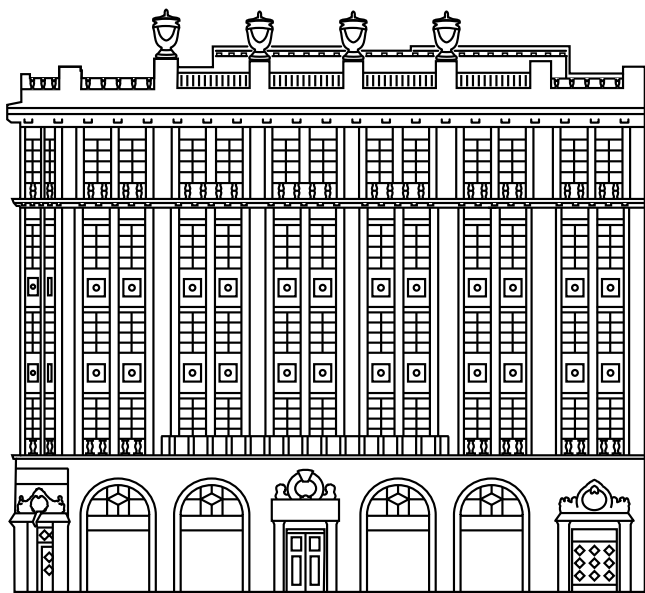


**THE DOLLI<sup>®</sup>**

AT ACROPOLIS

*Pâtisserie*



# THE DOLLÍ

## Afternoon Tea / Coffee

15:30 - 18:30

**Chocolate, Fruit & Freshly Baked Biscotti**

**Cotton Candy**

**Handmade Little Pastries**

**Traditional Scones**

with clotted cream & THE DOLLÍ's thyme honey

**Cold Sandwiches Classic Selection**

salmon, egg, chicken, cucumber

**Tea, Herbal Infusion or Coffee of your choice**

Shared Table Experience | 55 € per person

**with a Glass of Champagne (125ml)**

Shared Table Experience | 68 € per person



Please reserve 24 hours in advance.  
Same-day orders subject to availability.

BOOK

# THE DOLLI PÂTISSERIE

**The Pâtisserie** 11:00 - 19:00 20 €

cakes, pastries & selection of desserts

**Chestnut tart** 18 €

White chocolate cream with chestnut,  
marron glacé, chocolate ice cream

**Chocolate soufflé** 18 €

Hazelnut praline, vanilla ice cream

**Galaktompourekko** 18 €

Caramelized Beirut pastry, semolina cream,  
honey syrup, kaimaki ice cream

**Tiramisu** 18 €

Namelaka Mascarpone flavored with maple syrup,  
roasted espresso coffee, cacao

**The Athenian Cake** 18 €

THE DOLLI's historical pâtisserie

## CANAPÉS

**Tramezzini (4pcs)** 20 €

cream cheese, vegetables, fig & pistachio

**Sea bass (6pcs)** 24 €

carpaccio, green apple, chives, mango

**Salmon Balik** 24 €

homemade blinis, fresh cream & red caviar

**THE DOLLI® Tower** 34 €

A splendid selection of luxe canapés  
& fresh pastries served on a 3-tier silver stand

# COFFEE

**ESPRESSO Method** — Single Estate Guatemala Entre Volcanes  
Cup profile: caramel, milk chocolate, mild acidity, orange peel  
in the aftertaste

Espresso (ristretto, normale, lungo)	5 €
Espresso macchiato	5 €
Espresso double	7 €
Espresso affogato	10 €
Cappuccino	7 €
Cappuccino double	8 €
Caffè latte	7 €
Flat white	8 €
Freddo espresso	7 €
Freddo cappuccino	8 €
Freddo caffè latte	8 €

## **FILTER COFFEE** Specialty Coffees

**Hand Brew, Premium Estate, Costa Rica, V60 Method** 8 €  
Cup profile: sweet dark chocolate, fruity acidity,  
round body, clean aftertaste

**Hand Brew, Elida Geisha, Panama, V60 Method** 15 €  
Cup profile: jasmine, tropical fruits, papaya,  
sweet candy, delicate acidity, juicy, lingering

**Cold Brew, Hariti, Single Estate Sidamo, Ethiopia** 9 €  
Cup profile: bergamot, spicy, chocolate,  
sweet acidity, fine silky body, very smooth

# CHOCOLATE

Chocolate	7 €
Chocolate bitter	8 €

**SELECTION OF TEAS  
& HERBAL INFUSIONS** 7 €