

GREEK PASTRIES

LOVINGLY BAKED BY THE LADIES OF ST. GEORGE

KOURABIEDTHES

Koo-ra-bee-EHD-es
Powdered sugar
covered shortbread
cookie.



DIPLES

DEEP-les
Deep-fried ribbon of
dough, saturated with
syrup & honey -
topped with chopped
nuts.



BAKLAVA

Bach-la-VA
Layers of phyllo, nuts,
butter and syrup.
Flavored with cloves
and cinnamon.
Chocolate Version
Shown.



GALATOBOUREKO

Ga-la-toe-BOO-reck-o
Semolina custard
filling between layers
of phyllo. Then
drenched in syrup.



PAXIMADIA

Pahx-eh-MA-dia
Like biscotti, but a
little crumblier and
not so hard. Flavored
with a little anise and
sesame.



KARADOPITA

Ka-ree-DOH-pee-ta
Very light and spongy
walnut cake soaked in
a cooked brandy
syrup.



KOULOURAKIA

Koo-lu-RAH-kiya
A simple, lightly
sweetened cookie
twist with sesame

