Roberto's
AMMAN

DESSERT MENU

DOLCI

TIRAMISÙ VS CLASSIC (D)(N)(E) — 8
Homemade savoiardi biscuit, espresso, mascarpone, cacao

FONDENTE (D)(N)(E) — 7
Molten chocolate, vanilla ice cream

TORTINO AL FORMAGGIO E FRAGOLA (D)(N)(E) — 8
Cheesecake, strawberry basil sorbet, strawberry gel, shortcrust crumble

BEE ROBERTO'S (D)(N)(E) — 7
Honey cake, chestnut ice cream, peanut honeycomb

GELATO VERDE E ORO (N)(D) — 9
Pistachio ice cream, Maida extra virgin olive oil

SORBETTI (3 Scoops) — 6
Lemon basil, mango, passion fruit, strawberry basil, lemon, peach (seasonal)

GRAND FRUIT PLATTER (2 People) — 6
Selection of seasonal fruits with 2 scoops of sorbet

GELATI (3 Scoops) (N)(D) — 16
Hazelnut, vanilla, chocolate

ALL PRICES ARE IN JOD AND SUBJECT TO APPLICABLE PREVAILING SERVICE CHARGE & SALES TAX

Please let us know of any dietary preferences or food allergies we should beaware of in the preparation of your meal.
V – Vegetarian VE – Vegan G – Gluten-free D – Dairy N – Nuts H – Homemade FF – Fat Free O – Organic
LF – Lactose Free * – Signature L – Locally sourced S – Shellfish E – Eggs

BEVERAGES

COFFEE (L)

Espresso	5
Double Espresso	7
Macchiato	5
Americano	5
Cappuccino	5
Latte	5

TEA & INFUSIONS

Earl Grey	5
Peppermint	5
Chamomile	5
Jasmine Green Tea	5
English Breakfast	5
Berry Crush	5

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