

# YIASOU GREEK FESTIVAL DRIVE-THRU

**AMYGTHALOTA** Crescent shaped almond cookie, crisp on the outside, soft on the inside.



**GALAKTOBOURIKO** Creamy custard between phyllo dough soaked in a sugar syrup.



**BAKLAVA** Rich pastry of phyllo dough layers, chopped nuts and spices soaked in a honey syrup.



**KOULOURIA** Twisted butter cookie with a hint of vanilla.



**LOUKOUMADES** Deep fried pastry puffs garnished with honey.

