

## POSTRES ~ DESSERTS

8.

### COPA BULLA <sup>GF</sup>

*Dulce de leche, strawberries, Granny Smith apples, Greek yogurt*

### CHURROS CON CHOCOLATE

*Traditional fried dough, chocolate sauce, dulce de leche*

### TORRIJA

*Caramelized brioche, turrón ice cream, honey*

### FLAN DE COCO <sup>GF</sup>

*Coconut flan, passion fruit sorbet*

### CREMOSO DE CHOCOLATE

*Three layer chocolate genoise, vanilla ice cream, olive oil, Maldon salt*

## DE TEMPORADA ~ SEASONAL

### POACHED PEAR WITH BERRIES 9.

*Bartlett pear, vanilla ice cream, mixed berries, berry sauce*

## VINOS DE JEREZ ~ SHERRIES

EMILIO LUSTAU, *Deluxe Cream, Jerez de la Frontera* 8.

EMILIO LUSTAU, *East India Solera, Jerez de la Frontera* 8.

EMILIO LUSTAU, *Pedro Ximenez, Jerez de la Frontera* 8.

CÉSAR FLORIDO, *Moscatel Dorado, Chipiona* 8.

## VINOS DE POSTRE ~ DESSERT WINES

JORGE ORDÓÑEZ I, *Moscatel, Málaga* 11.

## DIGESTIVOS ~ AFTER DINNER DRINKS

BRANDY DE JEREZ, *Cardenal Mendoza* 14.

LICOR DE HIERBAS, *Homemade recipe* 8.

COGNAC, *Hennessy VSOP* 14.

LICOR CUARENTA Y TRES, *Diego Zamora* 8.