

POSTRES ~ DESSERTS

8.

COPA BULLA ^{GF}

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

TORRIJA

Caramelized brioche, turrón ice cream, honey

FLAN DE COCO ^{GF}

Coconut flan, passion fruit sorbet

CREMOSO DE CHOCOLATE

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

CHURROS CON CHOCOLATE

Traditional fried dough, chocolate sauce, dulce de leche
5 for 8. / 10 for 12.

DE TEMPORADA ~ SEASONAL

PUMPKIN CRÈME BRÛLÉE 8.

Served with vanilla ice cream

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* 9.

VINOS DE POSTRE ~ DESSERT WINES

JORGE ORDÓÑEZ I, *Moscatel, Málaga* 11.

TORRES, *FLORALIS, Penedès* 12.

DIGESTIVOS ~ AFTER DINNER DRINKS

BRANDY DE JEREZ, *Cardenal Mendoza* 14.

LICOR DE HIERBAS, *Homemade recipe* 8.

PACHARÁN, *Zoco* 7.

ANÍS DEL MONO, *Vicente Bosch* 9.

LICOR CUARENTA Y TRES, *Diego Zamora* 8.