

POSTRES ~ DESSERTS

8.

CREMA CATALANA

Spanish style crème brûlée, fresh berries

TORRIJA

Caramelized brioche, turrón ice cream, honey

FLAN DE COCO

Coconut flan, passion fruit sorbet

CARAMEL APPLE

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

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

ARROZ CON LECHE 8.

Traditional Spanish rice pudding, golden raisin coulis, meringue crumbles

Y CARAJILLO 12.

Licor 43, espresso coffee

VINOS DE JEREZ ~ SHERRIES

*EMILIO LUSTAU, Deluxe Cream, Jerez de la Frontera 8.**EMILIO LUSTAU, Pedro Ximenez, Jerez de la Frontera 11.*

VINOS DE POSTRE ~ DESSERT WINES

OCHOA, Moscatel, Navarra 13.

DIGESTIVOS ~ AFTER DINNER DRINKS

*COGNAC, Hennessy XO 50.**COGNAC, Hennessy VSOP 18.**SAMBUCA, Romana 12.**LICOR CUARENTA Y TRES, Diego Zamora 8.*

Consumer advisory consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness especially if you have certain medical conditions. Please notify manager of any food allergies, but note we are unable to guarantee all possible cross-contamination. Items may be cooked to order.