

## POSTRES ~ DESSERTS

8.

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

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

### 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*

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### CHURROS CON CHOCOLATE

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

## 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.

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## VINOS DE POSTRE ~ DESSERT WINES

JORGE ORDÓNEZ I, *Moscatel, Málaga* 11.

TORRES, *Floralis, Penedès* 12.

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## 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.