

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

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

☯ CARAJILLO 12.

Licor 43, espresso coffee

VINOS DE JEREZ ~ SHERRIES

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 ORDÓNEZ I, *Moscatel, Málaga* 11.

TORRES, FLORALIS, *Penedès* 12.

DIGESTIVOS ~ AFTER DINNER DRINKS

BRANDY DE JEREZ, *Cardenal Mendoza* 14.

LICOR DE HIERBAS, *Terra Meiga* 8.

PACHARÁN, *Zoco* 7.

COGNAC, *Hennessy VSOP* 14.

LICOR CUARENTA Y TRES, *Diego Zamora* 8.