

## POSTRES ~ DESSERTS

8.

### CREMA CATALANA

*Spanish style custard, 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

### SPRING CHEESECAKE 8.

*Graham cracker, caramelized sugar, lemon and lime zest, house made Spanish membrillo whipped cream*

## CÓCTELES - COCKTAILS

### CARAJILLO 12.

*Licor 43, espresso coffee*

## 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 ORDÓNEZ I**, *Moscatel, Málaga* 11.

## DIGESTIVOS ~ AFTER DINNER DRINKS

**COGNAC**, *Hennessy VS* 12.**BRANDY DE JEREZ**, *Cardenal Mendoza* 14.**LICOR DE HIERBAS**, *Homemade recipe* 8.**COGNAC**, *Hennessy VSOP* 15.**LICOR CUARENTA Y TRES**, *Diego Zamora* 8.