

## 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

### NATILLA CON GALLETA MARIA 7.

*Traditional Spanish custard made with condensed milk,  
cinnamon, Maria cookies*

## 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* 9.**EMILIO LUSTAU**, *Pedro Ximenez, Jerez de la Frontera* 10.**CÉSAR FLORIDO**, *Moscatel Dorado, Chipiona* 10.

## 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.**COGNAC**, *Hennessy VSOP* 16.**LICOR DE HIERBAS**, *Terra Meiga* 8.**PACHARÁN**, *Zoco* 7.**ANÍS DEL MONO**, *Vicente Bosch* 9.**LICOR CUARENTA Y TRES**, *Diego Zamora* 8.