

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 8.**EMILIO LUSTAU**, Pedro Ximenez, Jerez de la Frontera 9.**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.**COGNAC**, Hennessy VSOP 16.**PACHARÁN**, Zoco 7.**ANÍS DEL MONO**, Vicente Bosch 9.**LICOR CUARENTA Y TRES**, Diego Zamora 8.