



POSTRES - DESSERTS

TORRIJA 11.

Caramelized brioche, mascarpone ice cream, honey

FLAN DE COCO 10.5

Coconut flan, passion fruit sorbet

CREMOSO DE CHOCOLATE 10.

Three layer chocolate genoise, vanilla ice cream, olive oil, Maldon salt

BAILEYS TIRAMISU 11.

Coffee-dipped ladyfingers, mascarpone cheese, cocoa powder

CHURROS CON CHOCOLATE

Traditional fried dough, chocolate sauce, dulce de leche

Add ice cream scoop 5.

6 for 9. / 12 for 12.5

DE TEMPORADA - SEASONAL

PONCHE SEGOVIANO 11.

*Vanilla sponge cake filled with pastry cream,
mixed berry compote, powdered sugar*

CÓCTEL - COCKTAIL

CARAJILLO 13.

*(On the rocks or straight up)
Licor 43, espresso coffee*

ESPRESSO MARTINI 13.

*Espresso, Kahlúa, Baileys,
Vodka, coffee beans*

CAFÉ - COFFEE

CAFÉ BOMBÓN 6.

*Sweetened condensed milk, espresso,
foamed milk*

VINOS DE JEREZ - SHERRIES

EMILIO LUSTAU, 'Capataz Andres' Solera, Jerez de la Frontera 11.

EMILIO LUSTAU, Pedro Ximenez, Jerez de la Frontera 15.

CÉSAR FLORIDO, Moscatel Dorado, Chipiona 13.

VINOS DE POSTRE - DESSERT WINES

BODEGAS PINORD, Moscatel, Catalonia 14.

DOW'S PORT, Douro Valley, Portugal 10.

DIGESTIVOS - AFTER DINNER DRINKS

BRANDY DE JEREZ, Cardenal Mendoza 16.

PACHARÁN, Zoco 10.

COGNAC, Hennessy VSOP 19.

LICOR CUARENTA Y TRES, Diego Zamora 12.

– CASHLESS PAYMENT ONLY –

04.25

*The consumption of raw or undercooked meat, seafood, and eggs increases the risk of foodborne illness.
Please notify manager of any food allergies, we are unable to guarantee against all possible cross-contamination.*