

## DESSERTS

Crema catalana, figs compote	7
Chocolate mousse, boozy prunes	9.5
Basque cheesecake, strawberries	12
Spanish cheese selection, picos, compote and quince paste	16

## SWEET WINES

<b>Ontañon, Moscatel, La Rioja (75ml)</b>	9.5
ripe stone fruits and lightly tropical notes. Perfect with chocolate desserts.	
<b>Monbazillac, Les Pins de Tirecul La Gravière (75ml)</b>	9
a tropican laid back feel with notes of pineapple and bright acidity	
<b>Moscateddu, Fiumicicoli (75ml)</b>	9.5
intense notes of strawberry jam, allspice, and hints of walnut, figs and red berries	

## DESSERT COCKTAILS

### Almendra Cremosa 14

Amaretto Disaronno, coffee liqueur, cream

### Orange Espresso Martini 14.5

Vodka, coffee liqueur, tripple sec, espresso

### Carlos Alexander 14.5

Courvoisier VSOP, dark and white crème de cacao, cream and nutmeg

### Limón Margarita 14.5

tequila blanco, Limoncello, lemon juice

### Banana Old Fashioned 14

Bourbon, crème de banane, sugar syrup, Angostura

### Alicante Sour 15

Whisky, lemon juice, egg white, Monastrell

## BRANDY ° COGNAC

50ml

<b>Courvoisier VSOP</b> 40% grapes, mint, coffee	17
<b>Cardenal Mendoza</b> 40% raisins, coffee	20.5
<b>Valdespino, Gran Reserva</b> 42.5% plums, vanilla	21
<b>Carlos I, Imperial XO</b> 40% tobacco, oak	15

## WHISKEY

50ml

<b>Woodford Reserve</b> bourbon 43,2%	16
<b>Balvenie 12yo</b> double wood 40%	19.5
<b>Monkey Shoulder</b> scotch 40%	11.5
<b>Angel's Envy</b> port barrel bourbon 43.3%	20

Please inform your waiter if you have any allergies or special dietary requirements.  
A discretionary service charge of 13.5% will be added to your bill. VAT at standard rate