

KEEPER'S HOUSE

By José Pizarro

Cheese selection, picos, compote, quince (v) 16
Chocolate mousse, salt, José EVOO 9.50
Olive oil cake, almonds and autumn PX sherry compote 8.50
Home-made ice cream and sorbets 6.50
Ask for today's selection

DESSERT COCKTAILS

Almendra Cremosa 14
Amaretto Disaronno, coffee liqueur, cream
Espresso Martini 14.5
Vodka, coffee liqueur, tripple sec, espresso

SWEET SHERRY FROM JEREZ

PX 1827, Osborne (50ml) 8.5
Raisins, figs and dates with nuances of roasted coffee, and oak

Matusalem VORS, González Byass (50ml) 18
Long-aged Oloroso, sweetened and enriched with old Pedro Ximénez

SPANISH LIQUEURS

Licor 43 (31%) 9.5
Sweet liqueur made in Carthagená with nuances of matured fruits, citrus and vanilla
Patxaran Baines (30%) 12
Sloe-flavoured liqueur from Navarra with hints of anise and fruits
Orujo blanco (42%) 8
A strong wine spirit made from Galician grapes
Orujo de hierbas (32%) 8
White spirit made from Galician grapes and infused with botanical, fruits, herbs and spices



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.
Get Ready for Christmas! To book and view our menus, scan the QR code.