JOSÉ PIZARRO

Royal Academy of Arts

DESSERTS

Cheese selection, picos, compote, quince *(v)*	16
Turrón flan	8
Basque cheesecake, blueberry compot	11
Chocolate truffles	8
Home-made sorbets *(ask for today's selection)*	6.5

DESSERTS COCKTAILS

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

SWEET SHERRY FROM JEREZ

PX 1827, Osborne 17% *(50ml)* *Raisins, figs and dates with nuances of roasted coffee, and oak*	8.5
Matusalem VORS, González Byass 22% *(50ml)* *Long-aged Oloroso, sweetened and enriched with old Pedro Ximénez*	18

SPANISH LIQUEURS

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

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.