DESSERTS

Pera al vino	7
Chocolate flan, whipped cream	6
Basque cheesecake, blueberry compot	12
Manchego cheese with quince *(v)*	12

SWEET SHERRY

Ontañon, Moscatel, La Rioja (75ml) ripe stone fruits and lightly tropical notes. Perfect with chocolate desserts	9.5
PX1827 (50ml) rich and velvety, with notes of raisins, figs and caramel	8
Tintilla de Rota (50ml) rich and elegant, with notes of ripe berries, dried fruit and chocolate	16.5

SPANISH BRANDY

Carlos IPX (50ml) Smooth and aromatic, with notes of dried fruit, vanilla and toasted oak	14
Valdespino De Jerez (50ml) Smooth and aromatic, with notes of dried fruit, vanilla and toasted oak	21
Carlos I, 1520 Solera Gran Reserva (50ml) Rich and complex, with notes of dried fruit, vanilla and toasted oak	30

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.

DESSERTS MENU