

# Lolo

by JOSÉ PIZARRO

## DESSERTS

Rice pudding	5
Chocolate flan, whipped cream	6
Basque cheesecake, strawberries	12
Manchego cheese with quince (v)	12

## SWEET WINES

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

## DESSERT COCKTAILS

Almendra Cremosa Amaretto Disaronno, coffee liqueur, cream	14
Orange Espresso Martini Vodka, coffee liqueur, tripple sec, espresso	14.5
Carlos Alexander Courvoisier VSOP, dark and white crème de cacao, cream and nutmeg	14.5
Limón Margarita Tequila blanco, Limoncello, lemon juice	14.5
Banana Old Fashioned Bourbon, crème de banane, sugar syrup, Angostura	14
Alicante Sour Whisky, lemon juice, egg white, Monastrell	15

*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.