



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

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

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

WHISKEY

50ml

Woodford Reserve bourbon 43,2%	16
Balvenie 12yo double wood 40%	19.5
Monkey Shoulder scotch 40%	11.5
Angel's Envy 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