

JOSÉ
PIZARRO

Royal Academy of Arts

DESSERTS

Cheese selection, picos, compote, quince (v)	16
Chocolate flan, whipped cream	6
Basque cheesecake, strawberries	11
Home-made ice cream and sorbets <i>(ask for today's selection)</i>	6.5

DESSERTS COCKTAILS

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

DESSERTS COCKTAILS SWEET SHERRY FROM JEREZ

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

DESSERTS COCKTAILS SPANISH LIQUEURS

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