

# DESSERTS

---

## Plateau de Queso \$218

**Artisanal Cheese Platter** from France, Italy & Spain.  
Please ask your server for today's selections

**Churros with Chocolate and Vanilla Ice-cream \$88**

**Basque Cheese Cake with Mixed Berries Sorbet \$78**

## Banana Drama \$78

Chocolate lava cake topped with banana & caramel ice-cream

## Catalan Caramel Crémé \$78

## Gelato \$35/scoop

Vanilla / Pistachio / Banana & Caramel / Mix Berries

---

## SWEET WINES

Bodegas Alferdo Maestro Tejero  
"La Cosa - The Thing" 2017  
(Moscato de Alejandria), ValT Castilla, Spain  
Glass \$150 / Bottle \$450

Bodegas Menade 2017 (Sauvignon Dulce),  
Rueda, Spain  
50cl Glass \$108 / Bottle \$350

## DIGESTIVES

Orujo Blanco	\$90
Orujo Café	\$90
Limoncello	\$80
Patxaran Etxeco	\$100
Grappa Candolini	\$100

## SHERRY

Solera Cream	\$78
Nectar Pedro Ximenez	\$78

## COCKTAILS

Espresso Martini	\$88
Alexander	\$88

## COFFEES / TEAS

Americano/ Coffee	\$38
Espresso/ Double Espresso	\$28/38
Capuccino/ Latte	\$48
Tea (Breakfast/ Earl Grey/ Peppermint/ Camomile/ Jasmine)	\$48

De-cafeinated coffee & teas are available



quiero más  
SIP · SUP · SOCIAL



DESSERTS & DIGESTIVES