



# DESSERTS AND DESSERT WINES



## DULCES DESSERTS

<b>CREMA CATALANA</b>	5	<b>CHOCOLATE</b>	5
Orange, vanilla, cinnamon, burnt custard		Dark chocolate pot, mixed nuts	
<b>Moscatel</b>		<b>Oloroso Dulce</b>	
<b>CREMA DE LIMÓN*</b>	5	<b>HELADOS CON PEDRO XIMÉNEZ</b>	5 <sup>50</sup>
Lemon cream, lime jelly, shortbread		Vanilla or ginger ice-cream, shot of Pedro Ximénez	
<b>Itsasmendi Urezti Late Harvest</b>		<b>ZAMPABOLLOS</b>	15
<b>TARTA SANTIAGO</b>	5	Selection of all desserts	
Almond tart, clotted vanilla cream			
<b>Moscatel</b>			

← Best dessert wine match

## VINOS DULCES DESSERT WINES

	75ml glass / bottle		75ml glass / bottle
<b>TXACOLÍ UREZTI,</b>	5 <sup>75</sup> / 25	<b>OLOROSO DULCE,</b>	3 <sup>50</sup> / 30
<b>BODEGAS ITSASMENDI</b>	375ml	<b>SOLERA 1847,</b>	750ml
(Hondarrabi Zuri / País Vasco)		<b>GONZÁLEZ BYASS</b>	
Deliciously unique wine with pear, honey and spice and an incredible balance of sweetness and freshness		(Palomino, Pedro Ximénez / Jerez)	
		Treacle, black fruits and raisins, yet fresh and balanced	
<b>BODEGAS JORGE</b>	6 <sup>75</sup> / 27	<b>NOVAL BLACK</b>	3 <sup>50</sup> / 28 <sup>50</sup>
<b>ORDOÑEZ - NO. 2:</b>	375ml	(Touriga Franca, Touriga Nacional, Tinto Roriz / Douro, Portugal)	750ml
<b>VICTORIA</b>		Impressively rich, vibrant port with concentrated dark fruit	
(Moscatel Alejandria / D.O. Sierras de Malaga)		<b>NECTAR PEDRO XIMÉNEZ</b>	4 <sup>50</sup>
Concentrated, full yet refreshing, orange peel and aromatic herbs, endless finish, liquid gold		(Pedro Ximénez / Jerez)	
		Luscious concentrated raisins, dates and figs	

Service charge is split between all of our staff. Optional 12.5% service on restaurant bills, 10% on bar party bookings. All prices include VAT. Please note that nuts and flour are present in our kitchens, unfortunately we are unable to guarantee that our dishes are free from traces of these products.



# LICORES

## BRANDIES & HOT DRINKS



### Licores 50ml

#### LICOR 43

Vanilla, citrus, aromatic herbs and sweet spices

#### PATXARAN USUA ORO

Sloe berry and anise licor

#### SANTA TERESA RHUM ORANGE

Superb rum macerated with Valencia orange peels. Exotic and decadent

5 <sup>50</sup>	<b>SANTA TERESA ARAKU</b>	5
	Venezuelan aged rum with a refined yet powerful coffee infusion	
4 <sup>50</sup>	<b>GRAN LICOR DE CACAO</b>	5
5	<b>PICO</b>	
	Clear cacao distillation with exquisite lingering chocolaty finish	

### Brandies 50ml

#### LEPANTO SOLERA GRAN RESERVA

The classic 'Gran Reserva' Spanish Brandy, dry, hearty and complex

6	<b>LEPANTO SOLERA GRAN RESERVA OLOROSO</b>	7 <sup>50</sup>
	Partially aged in oloroso casks, a richer, elegant, smooth and sumptuous style	

## HOT DRINKS

<b>CAFÉ SOLO</b> Single espresso	1 <sup>60</sup>	<b>MACCHIATO</b>	1 <sup>80</sup>
<b>DOBLE EXPRESO</b> Double espresso	1 <sup>90</sup>	<b>CARAJILLO</b> Espresso with brandy, whisky, rum or patxaran	4 <sup>50</sup>
<b>LECHE MANCHADA</b> Latte	2 <sup>10</sup>	<b>CAFÉ CON LECHE</b> Espresso with hot milk	2 <sup>10</sup>
<b>CAPUCHINO</b>	2 <sup>10</sup>	<b>CAFÉ BOMBÓN</b> (Canary Islands speciality)	2 <sup>10</sup>
<b>AMERICANO</b>	1 <sup>90</sup>	espresso with condensed milk	
<b>CAFÉ MOCHA</b>	2 <sup>30</sup>	<b>TÉ</b> English Breakfast	1 <sup>65</sup>
<b>CHOCOLATE CALIENTE</b> Hot chocolate	2 <sup>10</sup>	<b>TÉS ESPECIALES</b>	1 <sup>65</sup>
<b>CORTADO</b> Espresso with a dash of hot milk	1 <sup>80</sup>	Speciality teas, please ask for our selection	