

izid tapas y mas

dessert

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PIPA

SHERRY

Lustau "Puerto" • Fino 8	Alvear "Montilla" • Amontillado
Ruiz • Fino 7	Lustau "Emp. Eugenia" • Oloroso
Lustau "Papurusa" • Manzanilla	Osborne "10 RF" • Oloroso 11
Hidalgo "La Gitana" • Manzanilla	Alvear "Abuelo Diego" • Oloroso
Marín "La Guita" • Manzanilla	Alvear "Festival" • Pale Cream
Hartley & Gibson's • Solera Pedro Ximenez 12	

PORT

Sandeman • Fine Tawny 11	Kopke • White Port 12
Casa Ste. Eufemia • 10 year	Quinta do Noval • LB Finest
Porto Rocha • 1976 Colhieta	Quinta do Noval • 2003 LBV 13

DESSERT WINE

La Spinetta • 2006 Moscato D'Asti 12	
Coppo "Passione" • Brachetto D'Aqui 12	
Emery Wines "Efreni" • Moscato	Piñol "Josefina" • 2006 Wh
RWC "Boston Bual" • Madeira	Landi "Passito" • 2004 Lacrima
Alceño • 2004 Monastrell 10	KEO "St. John" • Comandaria
Familia Zuccardi "Malamado" • 2004 Malbec 11	
Viñedo de los Vientos "Alcyone" • Tannat 14	

BRANDY

Torres Solera 5 Star 9	Jacopo Poli "L'Arzente" 22
Cardenal Mendoza 14	

COFFEE & TEA

espresso 4	coffee 3
cappucino or latte 4	tea 3

DESSERT 8

Crema Catalana

traditional vanilla custard, caramelized brown sugar

Bomba de Chocolate

dark chocolate brownie, milk & white chocolate mousses, milk chocolate shell, hazelnut tuille and chocolate, vanilla & hazelnut sauces

Tarta de Melocotón

peach tart, pastry cream, vanilla ice cream, coconut

Tres Leches

coffee genoise, banana ice cream, dulce de leche foam, dark chocolate espresso beans, cocoa powder

Mil Hojas

milk & dark chocolate "leaves," passion fruit cream, wine-marinated strawberries

Flan de Limón

orange cream, raspberries, lime zest

ICE CREAM 5

maple
banana
dulce de leche-rum

SORBET 5

apricot
blackberry
coconut

Pastry Chef Alfonso López

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