

DESSERTS EL PATIO

Pain perdu, vanilla ice cream / 25

Tiramisu, zabaglione of Pedro Ximenez sherry / 21

Chocolate Nemesis, crème fraîche **GF** / 22

Pistachio baklava, cinnamon ice cream / 18

Tahini ice cream, Kalamata, olive oil, sesame crackers **GF** / 18

Marbella Club lemon posset, angel hair, pistachio / 20

Tropical seasonal fruit platter, coco ice cream **LF** **V**
small 24 / big 48

Finca Pascualeta cheese selection / 32

COLD BEVERAGES

Coffees / 12

Cold brew, Ice latte, Frappés

Teas / 12

MC botanical ice tea



Vegetarian



Gluten free



Lactose free

HOT BEVERAGES

Coffees / 7

*Espresso, Filter, Cappuccino, Flat White,
Latte, Latte Macchiato*

Infusions / 12

*Chai tea, Camomile, English breakfast,
Earl grey, Green tea, Lapsang Souchong,
MC botánico, Mint, Rooibosw*

M.C.H

Prices in EUROS. We have all the necessary information regarding allergens available upon request. The coffee and tea selection comes from our sustainable supplier. Most of our products are locally sourced.

DESSERT WINES & MEADY

HIDROMIEL MEADY

Mead
(Rioja, Spain)
16

VICTORIA No. 2
Moscatel
(Malaga, Spain)
16

OPORTO TAYLORS L.B.V
Port blended
(Portugal)
19

CHÂTEAU VIOLET-LAMOTHE
Semillon/Sauvignon
(Sauternes, France)
21

SELBACH-OSTER
Mosel
(Germany)
19

TOKAJI 5 PUTTONYOS
Furmint
(Hungary)
32



AFTER DINNER COCKTAILS

ALFONSO MEETS FRIDA
Mezcal, lime, orange liqueur,
corn cordial
28

ESPRESSO JEREZANO
Vodka, coffee Diemme,
palo cortado, vanilla
28

ZOCO
Rum, ras el hanout, mango,
passion fruit, lime, orange
28