

DESSERTS

EL PATIO

- Pain perdu, vanilla ice cream / 20.00.-
- Tiramisu, zabaione of Pedro Ximenez sherry / 18.00.-
- Chocolate Nemesis, crème fraîche / 20.00.-
- Pistachio baklava, cinnamon ice cream / 17.00.-
- Tahini ice cream, sesame crackers / 17.00.-
- Pineapple carpaccio, mint, yoghurt ice cream / 18.00.-
- Tropical seasonal fruit platter, coco ice cream
small 22.00 / big 45.00.-
- Finca Pascualete cheese selection / 28.00.-

COLD BEVERAGES

Coffees / 8.00.-
Cold brew, Ice latte, Frappés

Teas / 8.00.-
MC botanical ice tea

**The coffee and tea selection come from our sustainable supplier.*

HOT BEVERAGES

Coffees / 7.00.-
Espresso, Filter, Cappuccino, Flat White, Latte, Latte Macchiato

Infusions / 8.00.-
Chai tea, Camomile, English breakfast, Earl grey, Green tea, Lapsang Souchong, MC botánico, Mint, Rooibos

DESSERT WINES & MEADY

HIDROMIEL MEADY

Mead
(Rioja, Spain)
14.00.-

VICTORIA No. 2
Moscatel
(Malaga, Spain)
13.00.-

OPORTO TAYLORS L.B.V
Port blended
(Portugal)
17.00.-

CHÂTEAU VIOLET-LAMOTHE
Semillon/Sauvignon
(Sauternes, France)
19.00.-

SELBACH-OSTER
Mosel
(Germany)
17.00.-

TOKAJI 5 PUTTONYOS
Furmint
(Hungary)
27.00.-



AFTER DINNER COCKTAILS

FLOR

Elderflower cordial, lime,
oat milk, vanilla
18.00.-

ALFONSO MEETS FRIDA

Mezcal, lime, orange liqueur,
corn cordial
28.00.-

ESPRESSO JEREZANO

Vodka, coffee Diemme,
palo cortado, vanilla
28.00.-

ZOCO

Rum, ras el hanout, mango,
passion fruit, lime, orange
28.00.-