

# 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 / 16.00.-
- Pineapple carpaccio, mint, yoghurt ice cream / 16.00.-
- 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*

## HOT BEVERAGES

*Coffees / 6.50.-*  
*Espresso, Filter, Cappuccino, Flat White,  
Latte, Latte Macchiato*

*Infusions / 7.00.-*  
*Chai tea, Camomile, English breakfast,  
Earl grey, Green tea, Lapsang Souchong,  
MC botánico, Mint, Rooibos*

## DESSERT WINES & MEADY

### *HIDROMIEL MEADY*

Mead  
(Rioja, Spain)  
11.00.-

*VICTORIA No. 2*  
Moscatel  
(Malaga, Spain)  
11.00.-

*OPORTO TAYLORS L.B.V*  
Port blended  
(Portugal)  
13.00.-

*CHÂTEAU VIOLET-LAMOTHE*  
Semillon/Sauvignon  
(Sauternes, France)  
16.00.-

*TOKAJI 5 PUTTONYOS*  
Furmint  
(Hungary)  
19.00.-

*PASSITO DE PANTELLERIA*  
Moscato d'Alessandria  
(Sicily, Italy)  
19.00.-



## AFTER DINNER COCKTAILS

*FLOR*  
Elderflower cordial, lime,  
oat milk, vanilla  
15.00.-

*ALFONSO MEETS FRIDA*  
Mezcal, lime, orange liqueur,  
corn cordial  
22.00.-

*ESPRESSO JEREZANO*  
Vodka, coffee Diemme,  
palo cortado, vanilla  
22.00.-

*ZOCO*  
Rum, ras el hanout, mango,  
passion fruit, lime, orange  
22.00.-