

DESSERTS

EL PATIO

Pain perdu, vanilla ice cream / 23.00.-

Tiramisu, zabaione of Pedro Ximenez sherry / 19.00.-

Chocolate Nemesis, crème fraîche  / 21.00.-

Pistachio baklava, cinnamon ice cream / 18.00.-

Tahini ice cream, sesame crackers  / 18.00.-

Pineapple carpaccio, mint, yoghurt ice cream / 20.00.-

Tropical seasonal fruit platter, coco ice cream  
small 24.00 / big 48.00.-

Finca Pascualeta cheese selection / 32.00.-

COLD BEVERAGES

Coffees / 12.00.-

Cold brew, Ice latte, Frappés

Teas / 12.00.-

MC botanical ice tea

HOT BEVERAGES

Coffees / 7.00.-

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

Infusions / 12.00.-

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

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

Prices in EUROS

M.C.H


Vegan


Gluten free


Lactose free

DESSERT WINES & MEADY

HIDROMIEL MEADY

Mead
(Rioja, Spain)
15.00.-

VICTORIA No. 2
Moscatel
(Malaga, Spain)
14.00.-

OPORTO TAYLORS L.B.V
Port blended
(Portugal)
18.00.-

CHÂTEAU VIOLET-LAMOTHE
Semillon/Sauvignon
(Sauternes, France)
20.00.-

SELBACH-OSTER
Mosel
(Germany)
18.00.-

TOKAJI 5 PUTTONYOS
Furmint
(Hungary)
24.00.-



AFTER DINNER COCKTAILS

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.-