

DESSERTS

EL PATIO

- Pain perdu, vanilla ice cream / 15.00.-
- Tiramisu, zabaione of Pedro Ximenez sherry / 15.00.-
- Chocolate Nemesis, crème fraîche / 16.00.-
- Esra pistachio pillow pastry / 16.00.-
- Tahini ice cream, sesame crackers / 15.00.-
- Pineapple carpaccio, mint, yoghurt ice cream / 15.00.-
- Tropical seasonal fruit platter, coco ice cream
small 18.00 / big 40.00.-
- Finca Pascualete cheese selection / 25.00.-

COLD BEVERAGES

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

Teas / 8.00.-
MC botanical ice tea

HOT BEVERAGES

Coffees / 6.00.-
Espresso, Filter, Cappuccino, Flat White,
Latte, Latte Macchiato

Infusions / 6.00.-
Chai tea, Camomile, English breakfast,
Earl grey, Green tea, Lapsang Souchong,
MC botánico, Mint, Rooibos

DESSERT WINES & MEADY

HIDROMIEL MEADY

Mead
(Rioja, Spain)
9.00.-

VICTORIA No. 2

Moscatel
(Malaga, Spain)
9.00.-

OPORTO TAYLORS L.B.V

Port blended
(Portugal)
12.00.-

CHÂTEAU VIOLET-LAMOTHE

Semillon/Sauvignon
(Sauternes, France)
15.00.-

TOKAJI 5 PUTTONYOS

Furmint
(Hungary)
18.00.-

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.-