

We love **Happy** endings

AMAMOS LOS FINALES FELICES

desserts

\$150

crème brûlée.-

ask for the flavor of the month

mango mousse.-

passion fruit, almond sponge cake,
cardamom meringue, spiced crumble,
pink peppercorn

cheesecake.-

goat cheese, pericón ice cream

flourless chocolate cake.-

berry jelly, bay leaf ice cream

poached pear.-

in saffron and cardamom,
vanilla panna cotta, mint syrup

dulce de leche lava cake.-

with fermented banana ice cream

campechana

ice cream sandwich.-

with vanilla ice cream

assorted **ice cream & sorbet**

coffee **nespresso**

ristretto.-

regular (30 ml) \$45

double (60 ml) \$90

lungo.-

regular (120 ml) \$50

capuccino.-

regular (120 ml) \$60

espresso.-

regular (50 ml) \$45

double (100 ml) \$90

espresso macchiato.-

regular (50 ml) \$50

double (100 ml) \$90

vinos **de postre**

grüner veltliner, polar,
rosenhof, austria. - glass \$210

sauternes, château
bordanave, burdeaux,
france. - glass \$180

intro
restaurant