

# Postres

## DESSERTS

<b>FLAN</b>	<b>6</b>
Rich, dense Spanish custard	
<b>TRES LECHES CAKE</b>	<b>8</b>
Meringue cake, cream, nutmeg	
<b>CREMA CATALANA</b>	<b>7</b>
Spanish style crème brûlée	
<b>CHURROS</b>	<b>9</b>
Caramel, cinnamon, sugar, espresso chocolate sauce	
<b>PUDIN DE PAN</b>	<b>9</b>
White chocolate bread pudding, brandy, golden raisins	
<b>TRILOGIA DE CHOCOLATES</b>	<b>10</b>
Trilogy of white, milk and dark chocolate mousse with raspberry sauce	

## CORDIALS

<b>SANDEMAN 'FOUNDERS RESERVE' Port</b>	<b>8</b>
<b>SANDEMAN 'LATE BOTTLE VINTAGE' Port</b>	<b>10</b>
<b>GRAHAM'S 10yr Tawny Port</b>	<b>11</b>
<b>GRAHAM'S 20yr Tawny Port</b>	<b>15</b>
<b>WILLIAMS &amp; HUMBERT 'FINO' Sherry</b>	<b>8</b>
<b>WILLIAMS &amp; HUMBERT 'AMONTILLADO' Sherry</b>	<b>10</b>
<b>ALVEAR 'PEDRO XIMENEZ DE ANADA' Sherry</b>	<b>15</b>
<b>BROADBENT '5YR RESERVE' Madeira</b>	<b>9</b>
<b>BROADBENT '10YR BOAL' Madeira</b>	<b>15</b>

## CAFÉ

<b>CAFÉ AMERICANO</b>	<b>4</b>
<b>ESPRESSO</b>	<b>4</b>
<b>CAPPUCCINO/LATTE</b>	<b>5</b>

## ADULT CAFÉ

<b>CAFÉ CEVICHE</b>	<b>11</b>
Licor 43, Gran Torres Orange Liqueur, coffee, whipped cream	
<b>CAFÉ GUAPO</b>	<b>10</b>
Baileys, Kahlua, butterscotch, coffee, whipped cream	
<b>EL JEFE</b>	<b>11</b>
Espresso vodka, Patron XO Café, espresso, steamed milk	