



## DESSERT MENU

### DESSERTS

**BOUGATSA** (*Hellas*) 6,50

Filo pastry filled with pudding based on vanilla served warm with a scoop of blood orange sorbet

**BAKLAVA** (*Hellas*) 6,50

Filo pastry filled with walnuts and honey, served warm with a scoop of vanilla ice cream

**CHEESECAKE** (*USA*) 8,00

With warm cherries and a scoop of cinnamon ice cream. Not Mediterranean but very tasty!

**CHOCOLATE CAKE** 7,50

Tasty homemade dark chocolate cake with a scoop of vanilla ice cream

**TARTA MANZANA** (*España*) **vw** 7,00

Puff pastry filled with apple, raisins and licor 43, served warm with a scoop of sorbet ice cream

**GELATO** (*Italia*) 5,50

Choice of 3 different flavours ice cream or a combination of these flavours

**SCROPINO** (*Italia*) 8,00

A cocktail of lemon sorbet, vodka and prosecco

**CHEESE PLATTER** 9,50

Manchego, Cabrales en Queso de Cabra with toast and fruit, served with a glass of Moscatel

**GRAND DESSERT** (*minimum 2 people*) 8,50 pp

A delicious mix of homemade desserts with ice cream and whipped cream

### COFFEE AND TEA

Americano 2,70

Cappuccino 2,90

Espresso 2,60

Espresso doppio 3,60

Espresso macchiato / Cortado 2,70

Latte macchiato 3,20

Thee 2,50

Fresh mint tea 3,00

Fresh ginger tea 3,00

Hot chocolat with whipped cream 3,50

extra shot espresso + 1,20

with oatmilk + 0,50

### SPECIAL COFFEES

Carajillo 5,50

Cafe 43 6,40

Irish cafe 6,40

Spanish cafe 6,40

Italian cafe 6,40

French cafe 6,40

### LIQUEURS AND BRANDY'S

Tia Maria 5,00

Cointreau 5,00

Drambuie 5,00

Sambuca 5,00

Limoncello 4,00

Amaretto 5,00

Licor 43 5,00

Frangelico 5,00

Baileys 5,00

Metaxa 5,50

Calvados 5,50

Grappa 5,50

Veterano 5,50

Remy Martin VS 6,60