

## DESSERTS

### CREME DE CATALANA

Free range eggs, organic milk and cream topped with crispy caramelised muscovado sugar

### TARTA SANTIAGO

Almond cake baked with orange ,bay leaves and cream served with vanilla ice cream

### CHURROS

Deep fried Spanish pastry dusted with cinnamon and powdered sugar served with thick chocolate dip

### CHOCOLATE FONDANT

Incredibly light, chocolatey and simply divine souffle served with vanilla ice cream

### APRICOT PANNA COTTA

Cooked cream with vanilla topped with apricot and a drizzle of honey

### NEW YORK CHEESECAKE

A classic! Rich and creamy cheesecake served with berry sauce

### ICE CREAM

**(CHOICE OF ANY 2 FLAVOURS)**

Vanilla, Chocolate, Pistachio, Strawberry

### SPANISH CHEESE BOARD

Cured manchego, rosemary manchego ( pasteurised ewes milk cheese) ,idiazabal ( handmade , pressed unpasteurised ewes milk )

## LIQUEUR COFFEE

6.25	<b>SPANISH COFFEE</b> Brandy, Tia maria, coffee and double cream	7.95
6.25	<b>TAPEO COFFEE</b> Grand marnier, Bacardi, coffee and double cream	7.95
6.25	<b>ALMOND AND CHOCOLATE COFFEE</b> Amaretto, crème de cacao, coffee and double cream	7.95
5.95	<b>BAILEYS COFFEE</b> Baileys , coffee and double cream	7.95

## TEA & COFFEE

6.25	<b>TEAS</b> English Breakfast, Earl Grey, Fresh Mint and Chamomile Tea	2.50
6.25	<b>ESPRESSO</b>	2.50
6.25	<b>AMERICANO</b>	2.95
6.25	<b>MACCHIATO</b>	2.95
4.95	<b>CAPPUCCINO</b>	2.95
4.95	<b>CAFE LATTE</b>	2.95
4.95	<b>FLAT WHITE MOCHA</b>	2.95
11.95	<b>HOT CHOCOLATE WITH CREAM</b>	3.50

## SHERRY & BRANDY

### SHERRY

<b>FINO DELGADO ZULETA (Dry)</b>	50ml Glass 4.50
<b>MEDIUM DE AMONTILLADO</b>	
<b>DELGADO ZULETA (Medium Dry)</b>	50ml Glass 4.50
<b>CREAM DELGADO ZULETA (Sweet)</b>	50ml Glass 4.50

### BRANDY

<b>DECANO CABALLERO</b>	<b>SGL</b>	<b>DBL</b>
	6.50	8.50
<b>CONDE OSBORNE</b>		
<b>GRAN RESERVA</b>	8.50	10.95

## SWEET WINE

(Perfect with dessert and cheese board)

<b>MOSCATEL DE LA MARINA</b>	50ml Glass 4.50
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