

# POSTRE

## DULCES SWEETS

### HELADO—9

Two scoops of Villa Dolce vanilla bean, dark chocolate or seasonal sorbet

### TARTA DE NARANJA—9

Orange olive oil cake, citrus-honey yogurt

### TARTA VASCA DE CHOCOLATE—12

Basque chocolate cheesecake, macerated strawberries, chantilly cream

### CREMA CATALANA—10

Creamy custard, lemon zest, caramelized sugar

### CHURROS CLÁSICOS 5 PIECES—9 9 PIECES—13

Traditional fried dough dusted with cinnamon sugar served with choice of sauce: dulce de leche, hot chocolate, or nutella

(All 3 sauces for +\$4)

## CÓCTELES COFFEE COCKTAILS

### CARAJILLO—8

Espresso with choice of Licor 43, Brandy, or Anise

### ESPRESSO MARTINI—17

Prairie Organic Vodka, Torres 10 Brandy, Licor 43, Espresso, Demerara

## CAFÉ COFFEE

### ESPRESSO—3

### DOUBLE ESPRESSO—4

### CORTADO—4

### AMERICANO—4

### CAPPUCCINO—5

### LATTE—5



## VERMUT VERMOUTH

A fortified wine, lower in alcohol and rich with aromatics and botanicals, vermouth is the ideal after-dinner drink.

*Served on the rocks or with a splash of soda*

### LUSTAU VERMUT ROSÉ —13

strawberry, orange blossom, almond

### LUSTAU VERMUT—13

raisins, plum, caramel, blackberry

### CASA MARIOL VERMUT NEGRE—11

cola, almonds, raisins

### LACUESTA ROJO VERMUT—13

cherry cola, vanilla, strawberry

## VINOS DE JEREZ Y DULCE SHERRY & DESSERT WINE

### VALDESPINO 'TIO DIEGO'

### AMONTILLADO—11

*Palomino Fino ~ Jerez*

### EL MAESTRO SIERRA OLOROSO—15

*Palomino Fino ~ Jerez*

### VALDESPINO 'EL CANDADO' PX—15

*Pedro Ximénez ~ Jerez*

### ALVEAR SOLERA 1927 PX—16

*Pedro Ximénez ~ Jerez*

### LOS BERMEJOS MALVASIA DULCE —16

*Malvasia ~ Lanzarote, Canary Islands*

### OLIVARES MONASTRELL DULCE —16

*Monastrell ~ Jumilla*