

POSTRE

DULCES SWEETS

ICE CREAM 9 (GF)

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

ORANGE OLIVE OIL CAKE 9

Citrus-honey yogurt

BASQUE CHOCOLATE CHEESECAKE 12 (GF)

Macerated strawberries, Chantilly cream

CREMA CATALANA 10 (GF)

Creamy custard, lemon zest, caramelized sugar

CLASSIC CHURROS 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 18

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

DESTILERÍAS ATXA WHITE VERMUT 12

apricot, elderflower, vanilla, almond

DESTILERÍAS ATXA RED VERMUT 12

herbs, baking spices, plum, figs

LACUESTA VERMUT 13

cherry cola, vanilla, strawberry

LUSTAU VERMUT 13

raisins, plum, caramel, blackberry

CASA MARIOL VERMUT NEGRE 11

cola, almonds, raisins



VINOS DE JEREZ Y DULCE

SHERRY & DESSERT WINE

VALDESPINO 'TIO DIEGO' AMONTILLADO 11

Palomino Fino ~ Jerez

EL MAESTRO SIERRA OLOROSO 15

Palomino Fino ~ Jerez

ALVEAR 'SOLERA 1927' PX 16

Pedro Ximénez ~ Jerez

LOS BERMEJOS MALVASIA DULCE 16

Malvasia ~ Lanzarote, Canary Islands

OLIVARES MONASTRELL DULCE 16

Monastrell ~ Jumilla

DESTILERÍAS ATXA PATXARAN 12

Basque Digestif made from anise and sloe berries