

Desserts

CHURROS WITH A SPICY CHOCOLATE SAUCE

6.80

Deep-fried Mexican donuts coated with sugar and cinnamon, served with a homemade chilli-chocolate sauce.

PASTEL DE TRES LECHES

6.80

Three milk sponge cake topped with vanilla flavour whipped cream and fresh strawberries.

CHOCOLATE BROWNIE

6.80

A classic homemade chocolate brownie served with vanilla ice cream.

VANILLA ICE CREAM

4.75

CHOCOLATE TRUFFLES

6.80

Classic handmade mouthfeel chocolate truffles with a soft, smooth texture.
Served with vanilla ice cream and strawberry.

Celebration Plate

**OUR SELECTION OF CHOCOLATE BROWNIE,
PASTEL DE TRES LECHES, CHURROS WITH A SPICY
CHOCOLATE SAUCE AND VANILLA ICE CREAM.**

£ 22.00

An optional service charge of 13% will be added to your bill.

Please note; all desserts may contain nuts. Please direct any allergy concerns to the manager.

Digestivos

ARMAGNAC (FRANCE)

Brandy distilled from a blend of grapes.

8.00

GRAN PISCO (CHILE)

Chilean spirit distilled from Muscat grapes.

7.00

RESERVA DE LA FAMILIA TEQUILA (MEXICO)

A fine sipping tequila from Jose Cuervo.

15.00

OJO DE DIOS MEZCAL CAFE (MEXICO)

8.50

VIVIR CAFE TEQUILA (MEXICO)

6.50

VIVIR AÑEJO TEQUILA (MEXICO)

9.00

PATRON AÑEJO TEQUILA (MEXICO)

10.00

EL TEQUILEÑO AÑEJO TEQUILA (MEXICO)

15.00

CLASE AZUL REPOSADO TEQUILA (MEXICO)

35.00

Café con Licores

CAFE TEQUILA

8.50

Ocho reposado 100% agave tequila, coffee, cinnamon, agave nectar and orange.

CAFE MEZCAL

8.50

Bruxo X Mezcal, coffee, cinnamon, agave nectar and orange.

CAFE CARAMBA

8.50

Brandy, Kahlua, spiced rum, creme de cacao and coffee with whipped cream.

CAFE IRLANDES

8.50

Irish whiskey and coffee with whipped cream.

Café y Tés

CAPPUCCINO

4.00

LATTE

4.00

SINGLE ESPRESSO

1.80

DOUBLE ESPRESSO

3.00

DECAFFEINATED COFFEE

3.00

TEA

2.50

HERBAL OR FRUIT TEA

3.00

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