

DESSERTS

Mel i Mato 13.

goat cheese panna cotta, roasted apricot,
pecan crumble

Molino Real, Malaga 2015 17.

Torta de Arroz con Leche 14.

genoise-&-rice pudding cake,
strawberry-rose caramel, basil ice cream

Cesar Florido 'Moscatel Especial', Chipiona 10.

Churros 14.

crispy Spanish doughnuts, salted caramel,
hot fudge sauce

Carajillo, espresso + Spanish brandy 12.

Trufado de Chocolate 16.

flourless brownie, baked custard,
pimenton crema

El Maestro Sierra 'PX', Jerez 13.

Ice Cream-&-Sorbet 12.

choice of

orange-meringue or strawberry ice cream,
watermelon or peach-cava sorbet

CHEESES

Queso 30.

chef's selection of cheeses
served with accompaniments

El Maestro Sierra 12yr Amontillado 17.

EXECUTIVE PASTRY CHEF LORENA MORALES

The consumption of raw or undercooked eggs, meat, poultry,
seafood, or shell fish may increase your risk of foodborne illness.

COFFEE [GRAND COFFEE]

- Cafe Solo 5.
- Cafe Cortado 5.5
- Americano 5.
- Carajillo 12.

TEA [SAMOVAR] 8. each

- Ryokucha
- Wuyi Oolong
- Spearmint Sage
- English Breakfast
- Turmeric Gold

SHERRY / DESSERT WINE

- El Maestro Sierra Oloroso..... 12/47
- Telmo Rodríguez Molino Real 2015.....17/72
- Cesar Florido Moscatel 'Dorado'10/40
- El Maestro Sierra PX.....13/49
- Lustau 'East India Solera' 11/80

SPANISH BRANDY

- Cardenal Mendoza Gran Reserva19
- Lepanto Solera Gran Reserva15
- Torres 'Jaime I' 30 yr.....40
- Lustau Solera Gran Reserva15
- Suau 15 yr.....15
- Gran Duque de Alba 'Oro' 45
- El Maestro Sierra Solera Reserva 20
- El Maestro Sierra Solera Gran Reserva65
- DO Ferreiro Orujo.....18

SHERRY-FINISHED SPIRITS

- Brugal '1888' Oloroso Cask Rum..... 15
- Dos Maderas 5 + 3 yr Rum..... 12
- Dos Maderas 5 + 5 yr Rum 15
- Bowmore 15 yr 'Darkest' Single Malt..... 28
- Old Pepper Single Barrel PX Rye (*Bellota Cask*).... 16
- Dalmore 12 yr Single Malt..... 17
- Glenfiddich 15 yr Single Malt 16
- Highland Park 18 yr Single Malt 35