



DESSERTS

Tarta Vasca

Our famous recipe from Mrs. Fecunda, Chef Rubén Trincado's grandmother. Philadelphia cheesecake with red fruit sauce and seasonal ice cream. \$ 29.800

Baklava

Phyllo dough filled with walnuts and pistachios, honey, served with goat ice cream. \$24.200

Solo Como un Hongo

Coconut and arequipe panna cotta, sablé cookie, fresh fruits, and coconut lemonade ice cream. \$ 24.800

¡Quiere Cacao! (25 min)

Soft and creamy soufflé with a molten pure cocoa center, accompanied by fresh tropical fruits. \$ 24.800

Torta De Almojábana

Three-milk style cake, served with guava foam and ice cream. \$ 23.800

Matera Tiramisú 3.0

Vanilla sponge soaked in coffee syrup, soft mascarpone cream, and cocoa soil. Finished with chocolate flowers, coffee toffee cream, and stracciatella ice cream. \$ 29.400



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HOT DRINKS

Brunette Martini	\$39.900	Pistacho Coffee	\$16.800
Capuchino Baileys	\$24.800	Espresso	\$7.600
Latte Tiramisú	\$15.600	Macchiato	\$8.800
Ferrero	\$24.200	Capuchino	\$13.800
Marshmallow Chocolate	\$14.400	¡Bunny Mallow!	\$25.500
Rosabella	\$16.600	Marshmallow Milo	\$14.400
Aromática	\$8.900	Cold Brew	\$16.400
Té Chai Latte	\$14.800	Latte	\$14.200
Irish Coffee	\$26.800	Americano Fuerte	\$9.200

BAKERY

Croissant mantequilla	\$9.900	Pan cuajada	\$14.400
Croissant almendras	\$14.800	Croissant lemon pie	\$16.800
Croissant Toscana	\$14.800	Croissant pistacho	\$16.400
Cinnamon roll	\$9.800	Croissant Golden	\$16.400
Croissant chocolate	\$14.800	Croissant café con Baileys	\$17.800

DIGESTIFS

	Trago	Botella
Amaretto Disaronno	\$ 49.800	\$ 478.600
Frangelico	\$ 48.500	\$ 444.600
Grappa Silvio Carta	\$ 53.800	\$ 356.800
Limoncello	\$ 53.100	\$ 486.400
Sambuca	\$ 45.200	\$ 414.600
Hennessy vs	\$ 88.600	\$ 849.600
Hennessy vsop	\$156.800	\$ 1.398.800
Hennessy xo	\$324.700	\$ 2.976.400
Rémy Martin xo	\$ 271.300	\$ 2.486.900



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