



el mousse de chocolate 13

Peruvian chocolate mousse, caramelized quinoa meringue and lucuma ice cream
 * NV César Florido Moscatel Pasas, Chipona, Spain 7

choco-maracuya 13

Passion fruit mousse and chocolate mousse layered with raspberry compote, and almond praline
 * 2012 Susana Balbo Torrontes Late Harvest 9

quinoa & apple 12

Apple-glazed, almond quinoa crumble, cape gooseberry comfit, and quinoa ice cream
 * NV Sandeman, 20 Year Tawny Porto, Duoro 16

tres leches 13

Triple cream vanilla sponge cake topped with strawberries and whipped cream
 * 2008 Jorge Ordoñez, Moscatel Malaga, Spain 9

sorbetes caseros 8

Exotic home-made fruit sorbets
 * 2012 Susana Balbo Torrontes Late Harvest 9

alfajores de la passion 12

3 layer anise alfajores cookies with manjarblanco, banana, chocolate sauce, passion fruit
 * NV Sandeman, 10 Year Tawny Porto, Duoro 9



- cake fee per person
 * sommelier recommendation



NV César Florido Moscatel Pasas, Chipona, Spain 7

2008 Jorge Ordoñez, Moscatel Malaga, Spain 9

2012 Susana Balbo Torrontes Late Harvest 9

◆ **Ports** ◆

NV Sandeman, 20 Year Tawny Porto, Duoro 16

NV Sandeman, 10 Year Tawny Porto, Duoro 9

NV Ramos Pinto, Duoro 7

ORGANIC TEAS 6

White Monkey • White Chestnuts, toasted butter and clover honey flavors

Genmaicha • Green
 Fresh, smooth and highly aromatic with sweet nutty undertones

Imperial First Flush Darjeeling • Black
 Mild flavor with hints of nuts and dried fruits, light amber color

Four Seasons Superior • Oolong
 Uniquely sweet and floral

Ginger - Ginseng • Herbal
 Premium ginseng root, spicy bits of ginger and other fine herbs

Yunnan • Pu-erh
 A smooth and hearty deep reddish-brown tea

COFFEE

Coffee 4
 Latte 5.5
 Cappuccino 5.5

Espresso (single) 3.5
 Espresso (double) 5
 Americano 5
 Macchiato 4