

DESSERT  WINES

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

TEANCE ~ ORGANIC TEAS 6

Genmaicha • green

Fresh, smooth and highly aromatic,
with sweet nutty undertones

Darjeeling Goomtee • black

Mild flavor with hints of nuts
and dried fruits, light amber color

Silver Needle • white

Silver soft, downy premature leaf buds;
one of the most highly prized teas in China

Sweet Rice • Pu-erh

Compressed, tuo-cha-shaped Pu-Erh
stored with fragrant leaves that impact
the aroma of sweet rice

Mount Olympus Flowers • herbal

Peppery and delicious. A traditional
herbal medicine for the Greeks

Lavender Mint • herbal

Mood-boosting, and delicious



COFFEE

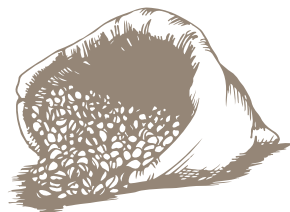
Coffee 4

Latte 5.5

Cappuccino 5.5

Espresso (single) 3.5

Espresso (double) 5



◆ **DESSERTS** ◆

choco-maracuya 13

Passion fruit mousse and chocolate mousse layered with raspberry compote, and almond praline

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tres leches 13

Triple cream vanilla sponge cake topped with strawberries and whipped cream

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alfajores de la passion 12

3 layer anise alfajores cookies with manjarblanco, banana, chocolate sauce, passion fruit

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el mousse de chocolate 13

Peruvian chocolate mousse, caramelized quinoa meringue and lucuma ice cream

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maiz morado 12

mascarpone mousse, cacao biscuits, purple pudding and irish coffee ice cream

* NV *Sandeman, 20 Year Tawny Porto, Duoro 16*

sorbetes caseros 8

Exotic home-made fruit sorbets

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- CAKE FEE PER PERSON
* SOMMELIER RECOMMENDATION