

DESSERTS

el mousse de chocolate 13

Peruvian chocolate mousse, caramelized quinoa meringue and lucuma ice cream

* NV César Florido Moscatel Pasas, Chipona, Spain 7

quinoa & apple 12

Apple-glazed, almond quinoa crumble, cape gooseberry comfit, and quinoa ice cream

* NV Sandeman, 20 Year Tawny Porto, Duoro 16

sorbetes caseros 8

Exotic home-made fruit sorbets

* 2012 Susana Balbo Torrontes Late Harvest 9

choco-maracuya 13

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

* 2012 Susana Balbo Torrontes Late Harvest 9

tres leches 13

Triple cream vanilla sponge cake topped with strawberries and whipped cream

* 2008 Jorge Ordoñez, Moscatel Malaga, Spain 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



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10 Year Tawny Porto, Duoro 9

NV Ramos Pinto, Duoro 7

◆ **Ports** ◆

COFFEE

Coffee 4	Espresso (single) 3.5
Latte 5.5	Espresso (double) 5
Cappuccino 5.5	Americano 5
	Macchiato 4

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