# **POSTRES**

# 'Gin and Tonic' José's favorite cocktail, now a dessert!

Gin and tonic sorbet, fizzy tonic 'espuma,' lemon and aromatics 13

# Helado de aceite de oliva con cítricos texturados

Olive oil ice cream with grapefruit 13

# Flan al estilo tradicional de mamá Marisa con espuma de crema catalana

A classic Spanish custard with 'espuma' of Catalan cream and oranges 13

## 'Pan con chocolate'

Chocolate custard with caramelized bread, olive oil and brioche ice cream 13

# Pastel Crujiente

Milk chocolate coffee mousse with hazelnut and coffee rum ice cream 13

#### Granizado de cereza

Yogurt ice cream with PX cherry ice, chocolate cream and cherries 13

# Helados y sorbetes caseros con 'carquinyolis'

Choice of house-made ice cream or sorbets with a traditional Catalan crisp 12

# Torta Pascualete con membrillo, higos, y pan de cristal

Creamy, raw sheep's milk cheese served with toasted bread, quince paste and fig jam 30

# VINOS DULCES

#### East India Solera

**Lustau**, Blend of Soleras from 15-50 years. Over the top and vibrant with caramel and figs BTL 83 / GL 11

#### Marco Fabio

Ontañón (375mL), Hints of peach, apple chutney, dried pear, dried apricot, and a touch of baking spice BTL 60 / GL 15

#### 1987 Pedro Ximénez

Toro Albalá (750mL), Sweet and concentrated, dark mahogany with raisin, fig and wild herb flavors BTL 115 / GL 15

#### Victoria

Jorge Ordonez (375mL), Hints of peach, orange zest, dried apricots and a noticeable honey spice BTL 60 / GL 15

# 2008 Dulce Monastrell

Olivares (500 ml), Flavors of fig, cherries, and dates with a fresh red berry finish BTL 92 / GL 17

# CAFÉ

## Illy Pressed coffee

Jaleo blend in your choice of regular or decaf 10

#### Café solo

The perfect espresso from Illy, short, rich and creamy; Regular or Decaffeinated 4

# Classic Spanish coffees

Cortado, cappuccino, café con leche, café con hielo 6

## Coffees with spirits

Traditional carajillo or trifásico 15

# BRANDY DE JEREZ

#### Lustau Solera Gran Reserva

Aged over 10 years. Flavors of nougat, hazelnut and toffee 15

#### El Maestro Sierra Reserva

Aged a minimum 20 years. Flavors of vanilla, cigar box and dark chocolate 20

#### Osborne Carlos I Gran Reserva

Aged over 20 years. Flavors of plum, orange and walnut 29

## Gran Duque d'Alba XO Gran Reserva

Aged over 20 years, the final years being in PX casks. Flavors of raisin, fig and cadied cherry 35

# TÉS

# Loose leaf tea 7

## Organic Earl Grey

Smoky citrus notes of bergamot fruit; an elegant, balanced and full-flavored classic

### Organic Mint Mélange

Peppermint and spearmint for a soothing herbal infusion

#### **Chamomile Citrus**

A unique blend of Egyptian chamomile, citrus, orange blossoms, lemongrass, rose hips, hibiscus and mint; delicately fruity and soothing

## **Jasmine Downey Pearl**

Layers of Jasmine buds naturally scent Chinese green tea leaves for a gently piquant, yet rounded, aromatic brew

#### Wild Blossoms and Berries

Blackberry and black currant infused with hibiscus, chamomile, mint, licorice root and spices