

DESSERTS

EL PATIO

Pain perdu, vanilla ice cream / 12.00.-

Tiramisu, zabaione of Pedro Ximénez sherry / 12.00.-

Baked chocolate Nemesis, milk ice cream, mixed red berries, nuts / 15.00.-

Charred white peach crumble, vanilla ice cream / 12.00.-

Burnt Basque cheesecake, strawberry & raspberry cream / 12.00.-

Tahini ice cream, sesame crackers / 12.00.-

Lemon tart, meringue / 12.00.-

Seasonal fruit platter, festival, coco & ice cream
small 15.00 / big 35.00.-

Finca Pascualete cheese selection / 18.00.-

COLD BEVERAGES

Coffees / 8.00.-

Cold brew, Espresso tonic, Frappés

Teas / 8.00.-

MC Iced Tea (seasonal)

HOT BEVERAGES

Coffees / 6.00.-

*Cappuccino, Espresso, Filter, Flat White,
Latte, Latte Macchiato*

Infusions / 6.00.-

*Chai tea, Camomile, English breakfast,
Earl grey, Green tea, Lapsang Souchong,
MC botánico, Mint, Rooibos*

DESSERT WINES & MEADY

CHÂTEAU VIOLET-LAMOTHE

Semillon/Sauvignon
(Sauternes, France)

15.00.-

HIDROMIEL MEADY

Mead
(Rioja, Spain)

9.00.-

OPORTO TAYLORS L.B.V

Port blended
(Portugal)

12.00.-

PASSITO DE PANTELLERIA

Moscato d'Alessandria
(Sicily, Italy)

19.00.-

TOKAJI 5 PUTTONYOS

Furmint
(Hungary)

18.00.-

VICTORIA No. 2

Moscatel
(Málaga, Spain)

9.00.-



AFTER DINNER COCKTAILS

ALFONSO MEETS FRIDA

Mezcal, lime, orange liqueur,
corn cordial

20.00.-

ESPRESSO JEREZANO

Vodka, coffee "Diemme",
palo cortado, vanilla

20.00.-

FLOR

Elderflower cordial, lime,
oat milk, vanilla

14.00.-

ZOCO

Rum, ras el hanout, mango,
passion fruit, lime, orange

20.00.-