

POSTRES

Arroz con leche

Milk ice cream with arroz con leche espuma, lemon-vanilla syrup and caramelized rice krispies 13

Citricos con helado de aceite oliva

Olive oil yogurt ice cream with grapefruit textures 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

Tarta de queso

Basque-style cheesecake made with goat cheese 14

Piña borracha

Dark-rum soaked pineapple with lime zest and mint 10

Selva negra

Chocolate cake soaked with cherry and brandy with a crisp layer of chocolate, olive oil, and crispy rice cereal 13

Helados y sorbetes caseros con

'carquinyolis'

Choice of house-made ice cream or sorbets with a traditional Catalan crisp 10

Torta Pascualeta 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 92 / GL 13

1988 Pedro Ximénez

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

Selección #1

Jorge Ordóñez (375ml), Hints of peach, orange zest, dried apricots and a noticeable honey spice
BTL 65 / GL 15

2016 Dulce Monastrell

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

TAKE ONE TO GO!

Garnacha Rosé

Ah-So (250 ml), Flavors of cherry, rhubarb, and raspberry with a juicy and refreshing finish 15

Margarita Donostiarra

A margarita from San Sebastián. Arbol-infused mezcal, bay leaf, lime, sherry salt rim 16

Ultimate Gin & Tonic

Hendrick's Gin, Fever-Tree Indian tonic, makrut leaf, juniper, lemon, lime 20

BRANDY DE JEREZ

Lustau Solera Gran Reserva

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

Gran Duque d'Alba XO Gran Reserva

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

Cardenal Mendoza

Aged a minimum of 15 years in Oloroso & PX sherry casks. Flavors of raisin, prune and chocolate 16

Cardenal Mendoza Carta Real

Aged an average of 25 years in Oloroso sherry casks. Flavors of sweet raisins, honey, and prune 32

Lepanto

Aged an average of 15 years in Fino casks. Flavors of caramel and dry almonds 18

BRANDY DE ESPAÑA

Torres 10

Aged a minimum of 10 years. Flavors of cinnamon and vanilla 14

Torres Hors D'Age

Aged a minimum of 20 years. Flavors of vanilla, dried fruit, and baking spices 16

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 decaf 4

Classic Spanish coffees

café con leche 6

cortado 6

café con hielo 6

Coffees with spirits

Traditional carajillo or trifásico 15

TÉS

Loose leaf tea 7

Mad Hatter's Tea Party

Black tea leaves infused with passionfruit, pomegranate, and vanilla

Vanilla Earl Grey

Black tea leaves infused with bergamot oil and Madagascar vanilla

Organic Health Well-Being Green

Estate grade green tea full of natural vitamins and antioxidants

Organic Peppermint Leaves

Organic peppermint leaves with a strong, minty aroma and flavour

Lemon Mango Tango

Fruit tea with zesty Meyer lemons balanced with sweet, juicy mangoes