

## ALLERGY FRIENDLY MENU

Please be aware that normal kitchen operation involves shared cooking and common fryer oil. The possibility of cross-contamination may exist. Due to these circumstances, we are unable to guarantee that any menu item can be prepared or is completely allergen free. Please, always alert your server and the manager of your food allergy or other dietary needs.

**G** Gluten | **V** Vegetarian | **V** Vegan | **S** Shellfish | **N** Nuts | **D** Dairy | **E** Egg - friendly

## POSTRES

### 'Gin and Tonic' José's favorite cocktail, now a dessert! **G V S N E**

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

### Helado de aceite de oliva con cítricos texturados **G V S N**

Olive oil ice cream with grapefruit 13

### Flan al estilo tradicional de mamá Marisa con espuma de crema catalana **G V S N**

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

### 'Pan con chocolate' **V S**

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

### Pastel Crujiente **V S**

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

### Granizado de cereza **G V S N**

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 Pascuaete con membrillo, higos, y pan de cristal **V N E**

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 (500ml), Hints of peach, lychee, melon, dried apricots and a noticeable honey spice  
BTL 56 / GL 14

### 1987 Pedro Ximénez

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

### 2008 Dulce Monastrell

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

### 2011 Jorge Ordóñez

Esencia (375 ml), Citrus notes, balanced with marzipan, melon, honey, and kiwi BTL 225

### 1948 Fondillón

Primitivo Quiles, Traditional style from Alicante, sweet raisins, rich and nutty  
BTL 170

### PX Viejísimo

Maestro Sierra (375 ml), A true rarity; sticky, with raisins, prunes and smoke  
BTL 171

## CAFÉ

### **Press Zona Rosa coffee**

Jaleo blend in your choice of two sizes  
6 / 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 8

## 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