

## 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 cake with hazelnut crust and coffee rum ice cream 13

### Sopa de Turrón

Chilled soup of almond and nougat with turrón ice cream, grapes and moscatel 13

### Helados y sorbetes caseros con 'carquinyolis'

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

### 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 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

Oliveres (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  
candied 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