

Dessert MENU

SOBREMESA (SOH-BREH-MEH-SAH)

N. THE SACRED PAUSE AFTER A MEAL IN SPAIN—THE MOMENT WHEN DESSERT AND COFFEE BECOMES AN EXCUSE TO REMAIN AT THE TABLE JUST A LITTLE LONGER.

VINOS DE POSTRE

**OLIVARES DULCE
MONASTRELL | 14**
Jumilla

LUSTAU EAST INDIA | 14
sweet oloroso, Jerez

DON PX | 15
Pedro Ximenez de Toro
Albalá Montilla- Moriles

REYMOs | 13
sparkling moscatel, Valencia

CAFÉ Y TÉ

AMERICANO | 5

ESPRESSO | 5

DOUBLE ESPRESSO | 8

CAFÉ CORTADO | 5

CAFÉ CON LECHE | 6

CAPPUCCINO | 6

TÉ | 5
green, chamomile, mint,
earl grey

CARAJILLO | 12
coffee, choice of Baileys,
rum or brandy

CAFÉ QUIXOTE | 14
espresso, Spanish brandy,
whipped cream

CAFÉ BOMBÓN | 9
espresso, condensed milk

ESPRESSO MARTINI | 20
freshly brewed Candelas
coffee, double espresso
vodka, Kahlúa

POSTRES

FLAN | GF 13

flan, passion fruit, pistachio crumble, whipped cream

MOUSSE DE CHOCOLATE | 15

70% dark chocolate mousse, cocoa crumble, sea salt,
EVOO

CREMA CATALANA | 14

Spanish-style "crème brûlée", cinnamon, caramelized
sugar *torched at the table

TARTA DE QUESO | 14

traditional Basque cheesecake, strawberry sauce

TORRIJA CAMELIZADA | 16

caramelized milk-infused brioche, lemon curd,
strawberries, vanilla ice cream

HELADO SORBETE DEL DÍA | 12

ask your server for the daily selection

CHURROS CON CHOCOLATE | 12

churros, Spanish-style chocolate sauce



LA
CHURRERIA

We serve churros from La Churreria, crafted
fresh daily with flour imported from Spain.