

Desserts

LIONEL

Dulce de Leche and Oporto mousse, moist sweet potato sponge cake, butter croissant pudding, thyme-infused sheep milk cream, brewed mate air, and milk chocolate crunch

8€

5€/10cl

🍷 Vino Oporto Nieport Ruby

LLIMONA

Lemon curd, yuzu and coconut creamy, citrus croutons, thyme-infused crunchy meringue, and cava and lime emulsion

8€

7€

🍷 Codorníu Ars Collecta Blanc de Blancs

TIRAMICOOL

Coffee and almond sponge cake, Pedro Ximenez Mascarpone creamy, choco-coffee ganache, chocolate soil, coffee crunch, chocolate sauce, and white coffee ice cream

8€

7€/10cl

🍷 Carlos I Brandy de Jerez

ÁNGEL CAÍDO

Angel Cake, coconut mousseline, jasmine cloud, cream, heavenly meringue, white chocolate soup, and white chocolate wing

8€

5€/10cl

🍷 Vino Blanco Ceretto

EXPLOSIÓN IBÉRICA

Creamy Chocolate with Rosemary and Orange, black olive praline, Iberian salt, thin slices of truffled Coca bread, and olive oil

8€

5€/10cl

🍷 Vino Pansal de Calàs

CREMA CATALANA

Almond carquiñol with orange noisette butter mousseline

8€

6€/10cl

🍷 Lustau Pedro Ximenez San Emilio

FRUIT SALAD

With cider gel and sorbet

6€

🍷 Ars Collecta Blanc de Blancs

7€

Liquors

GINS

Fruit Brockman's 11.2€

Classic Tanqueray 7.2€

Citric Beefeater 24 10.20€

Floral Hendrick's 11.20€

Spiced Bulldog 10.20€

Herbal Seagram's 8.20€

VODKA

FRANCIA Grey Goose 13.20€

WHISKY

SINGLE MALT SCOTCH Lagavulin 16 (Islay) 18.20€

BLEND MALT SCOTCH Monkey Shoulder 11.20€

AMERICAN Jack Daniel's (Tennessee) 9.20€

BRANDY & COGNAC

Carlos I Larios 1866 10.20€

Hennessy V.S.O.P. 14.7€

13.20€

FRUIT LIQUOURS

Limoncello Villa Massa 7€

COFFEE LIQUOURS

Tía María 7€

NUTS LIQUORS

Frangelico 7€

Disaronno 7€

HERBS LIQUORS

Licor de hierbas Pazo Señorans 7€

Jägermeister 7€

7€

WHISKY LIQUORS

Bailey's 7€

AGUARDIENTE

Orujo Pazo de Señorans 7€

Grappa Nonino Friulana 7€