

BLOVED
RESTAURANT

*Don't care about how
much you eat. There will
always be space enough
for dessert.
Because dessert doesn't
go to your stomach. It
goes straight to your
heart*



Carrot, pumpkin and cardamom cheesecake	8
Château Dereszla Aszú 5 Puttonyos. Furmint, Hársevelü y Zéta. Château Dereszla	7
‘Tierra Misú’: Our upside-down tiramisu with coffee liqueur pipette, hazelnut crumble and peppermint pearls	9
Don PX. Pedro Ximenez. Toro Albalá	5
Brioche French toast, English cream and vanilla ice cream	8
La Chapelle de Lafaurie - Peyraguey, Moscatel, Sauvignon Blanc y Sémillon	11
Vanilla and pecan nut ice cream (GF) and Belgium chocolate ice cream	7
MR de Telmo Rodríguez, Moscatel de Alejandría.	6
Chocolate strudel and vegan cream (V)	7
MR de Telmo Rodríguez. Moscatel de Alejandría. Compañía de vinos Telmo Rodríguez	6
Chocolate ecstasy and organic raspberry ice cream (V)	7
Niepoort LBV. Touriga Francesa, Touriga Nacional, Tinta Cão, Tinta Amarela y Tinta Barroca. Niepoort	5
Fruity medley with sugar cane honey (V) (GF) .	7
Vi de Glass de Gramona. Gewürztraminer. Caves Gramona	5