

Dessert

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Summer fruit trifle

with vanilla custard and jelly \$14

Tiramisu w Genovese espresso \$12

Warm Basque apple pie filled with vanilla cream and
double vanilla ice-cream \$16

Churros, Spanish Doughnuts w rich chocolate sauce \$11

Helado Homemade ice-cream per scoop \$5.5 double vanilla bean, cherry chocolate pistachio mango sorbet Catalan and praline ice-cream

cheese 25 gram and moscateles served at room tempreture \$18

valdeon

This cheese, a type of Spanish blue cheese is produced in the Valdeon Valley in the northwest area of the Castilla-Leon region. The valley is in the *Picos de Europa* mountain range. The cheese is made year-round from cow or goat milk, or a mixture of the two

Manchego

This is probably the most famous Spanish cheese and has its own Denomination of Origin. The Denomination of Origin is located in the center of the Peninsula, in the Castilla-La Mancha region. According to the regulations of the denomination, the cheese must be made from the milk of Manchego sheep, *Entrefino* breed. It is piquant, buttery and has a nutty flavor as well. It is soft and crumbly in texture. Manchego is the definitive Spanish cheese.

Deluxe after dinner drinks

Armagnac

Comte de lamaestre 1979 \$19

Rum

Pussers lord nelson \$15

Pampero anniversaries \$22

Tequila

Don Julio anejo \$20

Brandy

Carlos Mendoza solera gran reserve \$22

Espresso martini

Espresso, vodka, kahlua, A lick of Toussaint \$18

Affogato \$14

Vanilla bean ice-cream, frangelico

And espresso coffee