

DESSERTS

Homemade Flan 5.00

Flan Deluxe 6.50

With dulce de leche and/or hand whipped cream.

Dulce de Leche Crêpes 6.90

Apple or Banana Crêpes Flambée 7.90

Flambéed with rum.

Fresh Strawberries with Homemade Whipped Cream 6.90

In season.

Tiramisú 6.90

Chocolate Mousse Cake 6.50

Creme Brulée Cheesecake 6.50

Ice Cream Duo 5.50

Two scoops of chocolate, vanilla or strawberry.

Tartufo di Gelato 8.00

Vanilla and chocolate gelato with a cherry truffle center, covered in hard dark chocolate.

Pampas Cup 9.00

Assorted scoops of ice cream over sliced banana, topped with fresh strawberries, whipped cream and chocolate syrup.

Don Pedro 9.90

Vanilla ice cream with whiskey and walnuts, topped with whipped cream.

Fruit Sorbet 6.50

A light and fruity ending to any meal.

HOT BEVERAGES

Coffee or Tea 2.50

Herbal Teas 2.75

Mate, chamomile, peppermint, lemon ginger, manzanilla, boldo, organic green tea.

Espresso 2.75

Double Espresso 4.50

Cappuccino 4.75

Specialty Coffee 7.50

Double espresso with whiskey, rum or sambuca, topped with whipped cream.

All of our coffees are available decaffeinated.

DESSERT WINES

Savory & James Jerez Medium Sherry Amontillado (Spain) 9.00

Moscato Ruffino (Italy) 9.00

Port Fonseca Bin 27 Finest Reserve (Portugal) 9.00

CORDIALS

Sambuca Romana 9.00

Limoncello Villa Massa 9.00

Bailey's Irish Cream 8.00

Kahlua 8.00

Drambuie 9.00

Frangelico 9.00

Amaretto di Saronno 9.00

Cointreau 9.00

Chambord 9.00

BRANDY / COGNAC / GRAPPA

Spanish Brandy Cardenal Mendoza 9.00

Grand Marnier 10.00

Hennesy 10.00

Courvoisier VSOP 12.00

Grappa Castello Banfi 9.00

CHAMPAGNE & SPARKLING WINES

Celebrate your Special Occasion with a Bottle of Champagne.

Moet & Chandon Moet Imperial Brut (Champagne, France) 95.00

Veuve Clicquot Ponsardin Yellow Label Brut (Champagne, France) 125.00

Piper Sonoma Brut Cuvée (Sonoma Valley, U.S.A.) 45.00

Toso Brut (Mendoza, Argentina) 29.00

Mionetto Prosecco D.O.C. (Veneto, Italy) 39.00