



# POSTRES Y CAFÉS

## DESSERTS & COFFEES

<b>Crema Catalana (GF)</b> <i>Catalan-style crème brûlée with cinnamon.</i>	5.50
<b>Sorbet de Limón</b> <i>Very refreshing lemon sorbet, topped with Cava (11.5%ABV)</i>	5.00
<b>Tarta de Santiago</b> <i>Galician almond tart. Deliciously light and balanced</i>	6.50
<b>Churros con Chocolate</b> <i>Spanish doughnuts with cinnamon and homemade chocolate sauce for dipping</i>	6.50

## CAFES / HOT DRINKS

*We use an Arabica/Robusta blend of roasted coffee beans for a full round flavour.*

<b>Solo Espresso.</b> <i>Strong &amp; smooth</i>	2.40
<b>Cortado</b> <i>Espresso with a dash of steamed milk</i>	2.60
<b>Café con Leche</b> <i>White coffee. Equal measures of coffee and steamed milk</i>	3.00
<b>Cappuccino</b> <i>Espresso topped with foamed milk &amp; chocolate</i>	3.00
<b>Americano</b> <i>A long black coffee</i>	2.60
<b>Mocha</b> <i>Espresso, hot chocolate</i>	3.00
<b>Pot of tea</b> <i>English breakfast, Green Tea, Peppermint Tea</i>	2.60
<b>Hot chocolate</b> <i>Cadbury hot chocolate</i>	3.00
<b>Carajillo</b> <i>Espresso shot with 103 Brandy &amp; lemon zest</i>	5.60
<b>Spanish coffee</b> <i>Black coffee, Licor 43, cream on the top</i>	6.50
<b>Bayleis coffee</b> <i>Black coffee, Bayleis, cream on the top</i>	6.50
<b>Irish coffee</b> <i>Black coffee, Whiskey, sugar, cream on the top</i>	6.50
<b>Calypso coffee</b> <i>Black coffee, Tia Maria, sugar, cream on the top</i>	6.50