



POSTRES Y CAFÉS

DESSERTS & COFFEES

Crema Catalana (GF) <i>Catalan-style crème brûlée with cinnamon.</i>	5.50
Sorbet de Limón (GF) <i>Very refreshing lemon sorbet, topped with Cava (11.5% ABV)</i>	5.00
Tarta de Santiago <i>Galician almond tart. Deliciously light and balanced</i>	6.75
Churros con Chocolate <i>Spanish doughnuts with cinnamon and homemade chocolate sauce for dipping</i>	6.50
Midas de Manzana <i>Home made apple crumble with torched brûlée topping</i>	7.50

CAFES / HOT DRINKS

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

Solo Espresso. <i>Strong & smooth</i>	2.50
Cortado <i>Espresso with a dash of steamed milk</i>	2.95
Café con Leche <i>White coffee. Equal measures of coffee and steamed milk</i>	3.25
Cappuccino <i>Espresso topped with foamed milk & chocolate</i>	3.25
Americano <i>A long black coffee</i>	2.85
Mocha <i>Espresso, hot chocolate</i>	3.50
Pot of tea <i>English breakfast, Green Tea, Peppermint Tea</i>	2.75
Hot chocolate <i>Cadbury hot chocolate</i>	3.25
Carajillo <i>Espresso shot with 103 Brandy & lemon zest</i>	5.75
Spanish coffee <i>Black coffee, Licor 43, cream on the top</i>	6.85
Bayleis coffee <i>Black coffee, Bayleis, cream on the top</i>	6.85
Irish coffee <i>Black coffee, Whiskey, sugar, cream on the top</i>	6.85
Calypso coffee <i>Black coffee, Tia Maria, sugar, cream on the top</i>	6.85