

# Desserts

Hot chocolate **foam** with mango and passion fruit sherbet 12,50 €

“**Baileys Carajillo**”: salted cookie, chocolate creamy mousse and Baileys ice cream 12,60 €

Traditional **catalan crème** with red beers 9,90 €

White chocolate **coulant** with red fruits and strawberry sherbet 11,50 €

Candied **apple** with vanilla, creamy cheese dressing and cookie bits 11,50 €

Dessert **Cart** 9,90 €

## Recommended desserts

(Cooking time: 15 minutes)

Lukewarm **banana cake**, foam of cheese and coconut, “toffee” syrup and a scoop of chocolate 12,90 €

**Frozen sphere** of peanut ice-cream covered with chocolate on a salted cookie,  
topped with shavings of chocolate and strawberries 11,80 €

Chocolate **temptation** 12,80 €

## Sweet wines pairing with the desserts

Vi de glass (D.O. Penedès)

Moscatel Gran Feudo (D.O. Navarra)

Pedro Ximénez F. de Castilla (D.O. Jerez)

Garnacha Vendimia Tardía (D.O. Penedès)

Sauternes Château Lamothe (D.O. Sauternes)

Oporto Noval 10 Años (D.O. Valle del Pinhão)

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Ask for our selection of coffees, herbal infusions and teas

VAT INCLUDED 10%