



Pair your dessert with one of our sweet dessert wines. Our Sommelier's suggestions are in red (priced by the glass).

Bizcocho de Arandanos
**Blueberry Sponge Cake with a Green Tea Mousse
and Chocolate Nibs Candy...9.00**
Olivares 2006 (Monastrell)...10.00

Albahaca y Aceite
**Basil Pound Cake with Olive Oil Ice Cream
and Cherry Tomatoes Marinated in Vanilla...8.00**
Casta Diva Recondita Armodia 2005 (Monastrell)...10.00

Parfait de Maracuya
**Passion Fruit Parfait with a Light Coconut
and Lime Sauce in White Chocolate and Sesame Tiles...8.25**
Vi de Gel 2004 (Gewurtztraminer)...7.00

Biscuit de Cafe Helado
Frozen Coffee Biscuit in a Cocoa Crystal...9.50
Don PX 2007 (Pedro Ximenez)...8.50

Mojito de Chocolate
**Rum-Infused Chocolate Ganache
with Creamy Lime Sauce and Mint Jelly...8.50**
Casta Diva Cosecha Miel 2008 (Moscatel)...9.00

Frutas Frescas
Seasonal Fresh Fruit...8.00
Moscatel Ochoa (Moscatel)...9.00

Ask your server about our selection of Brandies for the perfect finish to your meal.