

DESSERT MENU

picarones

classic Peruvian dessert - sweet potato and pumpkin doughnuts with orange-zest molasses and cinnamon chocolate

13

argentinian chocotorta

espresso soaked brownie, dulce de leche, chocolina, 70% dark chocolate

13

chocolate mousse

coconut cream, cocoa, vanilla, candied hazelnuts, berry compote, orange crisp

12

banana chimichanga

tortilla wrapped banana with caramel, deep fried with vanilla ice cream

13

affogato

barista espresso with vanilla ice cream

6.5

add your choice of liqueur + 10

frangelico, baileys, kahlua, drambuie, stolen dark, cointreau, jamesons

barista coffee

from 4

short black, long black, americano, latte, flat white, mocha, cappuccino

loose leaf tea

5

peppermint, green tea, chamomile, earl grey, english breakfast

liqueur coffee

15

frangelico, baileys, kahlua, drambuie, stolen dark, cointreau, jamesons

AFTER DINNER DRINKS

port

Sandeman 10yr Tawny 18

ripe fruit/jam/nuts/vanilla

Taylor's Fine Ruby 12.5

fruity/blackcurrant/cherry

liqueur

Drambuie 12.5

Baileys 12.5

Frangelico 13

Kahlua 12.5

Limoncello 12.5

Disaronno Amaretto 12.5

rum

Bumbu 14

toasted banana/vanilla

Dictador 12yr 14

coffee/toffee

Black Tears Spiced 12.5

chilli/chocolate

Don Papa 7yr 18

sweet spices/marmalade

Rumbullion 13

orange zest/honey

El Dorado 12yr 13

fruitcake/oak

Broken Heart Spiced 12.5

cinnamon/vanilla

hot buttered rum

Black Tears rum served warm & infused with butter, all spice, cinnamon & anise

15

aztec hot chocolate

a spicy blend of bitter chocolate, cinnamon, vanilla & chilli

6.50

add Flor de Cana 7yr rum +10

or

add Gracia a Dios Tobala mezcal +10