

DESSERT MENU

PICARONES 14

Classic Peruvian Dessert

kumara & pumpkin yeasted dough, cinnamon choc sauce,
orange molasses (V)

ARGENTINIAN CHOCOTORTA 14

espresso soaked brownie, dulce de leche,
chocolina, 70% dark chocolate (V, NGA)

CHOCOLATE MOUSSE 12

coconut cream, cocoa, vanilla, candied hazelnuts,
berry compote, orange crisp (V, VG, NGA, NDA)

BANANA CHIMICHANGA 14

tortilla wrapped banana with caramel,
deep fried, vanilla ice cream (V)

AFFOGATO 6.5

barista espresso with vanilla ice cream

add your choice of liqueur + 10.4

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

BARISTA COFFEE FROM 5.2

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

LOOSE LEAF TEA 5.2

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

LIQUEUR COFFEE 16

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

(V) Vegetarian / (VG) Vegan / (NGA) No Gluten Added
(NDA) No Dairy Added / (VO) Vegetarian Option
(VGO) Vegan Option / (NGO) No Gluten Added Option
(NDO) No Dairy Added option

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens. Due to this, please note that we are unable to ensure Gluten Free and/or Dairy Free, however we do offer No Added Gluten and No Added Dairy meals and options

AFTER DINNER DRINKS

PORT

SANDEMAN 10YR TAWNY 18.5
ripe fruit/jam/nuts/vanilla

TAYLORS FINE RUBY 13
fruity/blackcurrant/cherry

LIQUEUR

DRAMBUIE 13.8

BAILEYS 13.8

FRANGELICO 14

KAHLUA 13.8

LIMONCELLO 13.8

DISARONNO AMARETTO 13

RUM

BUMBU 15.3
toasted banana/vanilla

DICTADOR 12YR 15.3
coffee/toffee

BLACK TEARS SPICED 13.8
chilli/chocolate

DON PAPA 7YR 19.4
sweet spices/marmalade

RUMBULLION 14.3
orange zest/honey

EL DORADO 12YR 14.3
fruitcake/oak

BROKEN HEART SPICED 13.5
cinnamon/vanilla



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DRINKS MENU
HERE!**

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avcmenu.com/casa