

DESSERT MENU

CHOCOLATE FLAN 14

baked chocolate custard, honeycomb & orange syrup (NGA, V)

BASQUE CHEESECAKE 14

burnt layer vanilla cheesecake, mango & lime compote (V)

PEANUT BUTTER MOUSSE 14

coconut-based mousse, chocolate sauce, peanut praline
(NDA, NGA, V, VG)

AFFOGATO 6.8

barista espresso with vanilla ice cream

add your choice of liqueur + 10.7

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

BARISTA COFFEE FROM 5.4

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

LOOSE LEAF TEA 5.4

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 14.1

BAILEYS 14.1

FRANGELICO 14.3

KAHLUA 14.1

LIMONCELLO 14.1

DISARONNO AMARETTO 13

RUM

BUMBU 15.6
toasted banana/vanilla

DICTADOR 12YR 15.6
coffee/toffee

BLACK TEARS SPICED 14.1
chilli/chocolate

DON PAPA 7YR 19.7
sweet spices/marmalade

RUMBULLION 14.6
orange zest/honey

EL DORADO 12YR 14.6
fruitcake/oak

BROKEN HEART SPICED 13.8
cinnamon/vanilla



**VIEW OUR FULL
DRINKS MENU
HERE!**

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camera or visit
avcmenu.com/casa