

POSTRE

Dessert

CHURRO CRULLERS

Modern take on Latin classic, served warm with cinnamon sugar, Mexican chocolate pot de crème, dulce de leche 9.00

KEY LIME TAPIOCA TRIFLE

Mango gelee, key lime tapioca custard, coconut creme, mango creme, mango compote, chamomile syrup, toasted French meringue, Italian meringue 9.00

CORN CAKE

Strawberry couli, strawberry and olive oil marmalade, honey mousse 9.00 *GF*

ICE CREAMS & SORBET

2 scoops 4.00

DARK CHOCOLATE CHIP

VANILLA

STRAWBERRY

MANGO

COFFEE & TEA

COFFEE // 4
DECAF COFFEE // 4

TEA // 4
DECAF TEA // 4

SPECIALTY TEA // 4

AFTER DINNER DRINKS

TRES LECHES CREAM

Ron Barcelo Anejo Rum, 3 creams Vanilla, served over crushed ice with Dulche de Leche 10.00

SALTED LIME HORCHATA

Ron Barcelo Anejo Rum, Vanilla, Cinnamon, Almonds, Cream, served over ice with a Toasted Sesame and Cinnamon Rim 10.00

MEXICAN COFFEE

Coffee, Kahlua, Whipped Cream 6.50