

# DESSERT

## Menu

### DESSERTS

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**TRES LECHE CAKE v** ~~~~~ 9

Fluffy sponge, condensed milk, seasonal fruits

**CHOCOLATE & CHILLI POT v** ~~~~~ 9

Chocolate popping candy, caramel cinnamon biscuit

**CHURROS v** ~~~~~ 9

Cinnamon sugar served with dulce de leche & chocolate dipping sauce

**SORBET ve/GF** ~~~~~ 3.5

Raspberry / Lemon / Mango

**ICE CREAM v/GF** ~~~~~ 3.5

Vanilla / Chocolate / Coconut

### HOT DRINKS

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**ESPRESSO** ~~~~~ 3.2

**LATTE** ~~~~~ 4.25

**DOUBLE ESPRESSO** ~~~~~ 3.5

**HOT CHOCOLATE** ~~~~~ 3.5

**FLAT WHITE** ~~~~~ 4

**TEA** ~~~~~ 3.5

**AMERICANO** ~~~~~ 3.75

Breakfast Brew /  
Chamomile / Peppermint  
/ Jade Tips / Earl Grey /  
Hibiscus / Lemongrass

**CAPPUCCINO** ~~~~~ 4

**LATTE** ~~~~~ 4

Milks: Whole / Semi-Skimmed  
/ Coconut / Oat

**MATCHA**

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### TEQUILA & MEZCAL

#### AÑEJO & EXTRA AÑEJO

Aged for 1–3 years, in oak or 3+ for Extra Añejo, these Tequilas are perfect for sipping with deep flavours of caramel, chocolate and spice.

**ALTOS AÑEJO** ~~~~~ 9

**DON JULIO AÑEJO** ~~~~~ 9.6

**CASAMICOS AÑEJO** ~~~~~ 11.5

**DON JULIO 1942** ~~~~~ 24

**VOLCAN DE MI TIERRA X.A** ~~~~~ 24



**SCAN TO VIEW CALORIES**

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Adults need around 2000 kcal a day

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**V** Vegetarian | **V\*** Vegetarian available | **VE** Vegan | **VE\*** Vegan available |  
**GF** Gluten free | **GF\*** Gluten free available  
12.5% discretionary service charge will be added to your bill