



## DESSERT

### CHURROS

with chocolate sauce, browned butter powder and caramelized grains 95

### CREMA CATALANA

with a taste of citrus, cinnamon and orange 65

### FRIED ALMOND CAKE

with peach, cream and lavender sugar 85

### TRUFFLE TURRON

Spanish chocolate truffle with almonds 30

## CHEESE

**LA PERAL** - Blue cheese made of cow from Asturias 60

**MONTE ENEBRO** - Pasteurized goat cheese from Sierra de Gredos 50

**MANCHEGO** - Marantona viejo D.O.P goat cheese, preserved for 18 months 45

**ASSORTED CHEESE** - with all of the different cheese, served with membrillo marmelade and crispy bread 150

## SWEET WINES

2011 **Dolc de Medoza**, Alicante 115/gl

2016 **Moscatel de la Marina**, Alicante 100/gl

2014 **Jorge Ordonez**, Victoria No 2, Malaga 120/gl

1990 **Don Px Old Wine**, Jerez 85/gl

## COFFEE COCKTAILS

**Café Carilljo** Coffee with brandy on the side 80

**Spanish Coffee** 155

**Espressomartini** 155



## COFFEE & AVEC

### BRANDY

Grand Duque D'alba	30/cl
Carlos I	30/cl
Carlos I, Imperial X.0	45/cl
Torres 15 Imperial	28/cl
Torres 20 Hors D'Age	35/cl
Mascaró V.0	28/cl
Osborne Veterano	25/cl
UNO en MIL, single cask	35/cl
Cardenal Mendoza Gran Reserva	35/cl

### ROM

Dos Maderas 5+5 PX	45/cl
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### ORUJO

Mar Essencia Torelló	40/cl
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### COFFEE FROM JOHAN & NYSTRÖM

Filter coffee	32
Single Espresso	28
Dubble Espresso	32
Single Macchiato	30
Dubble Macchiato	34
Cappuchino	38
Café latte	42
Cortado	38
Tea, Earl Grey, green, red	32