

“Llamber” time

CHEESECAKE 🍷	6,50
from the county with berry sauce <i>Eggs, dairy, gluten</i>	
APPLE MILLE-FEUILLE 🍷	6,50
with hazelnut praline and home-made rice pudding ice cream <i>Nuts, gluten, dairy</i>	
BIRRAMISÚ 🍷	7
of Scone beer and Lotus biscuit <i>Gluten, dairy, eggs, nuts</i>	
ALL IN BLACK	6,50
Savoury chocolate brownie and chocolate ice cream <i>Eggs, dairy, nuts, gluten</i>	
PASSIONFRUIT	6,50
in semifreddo and mango coulis <i>Dairy, fish, gluten, eggs, nuts</i>	
HOME-MADE ICE CREAM SCOOP	6
APORTAM <i>Lácteos, gluten, huevos, frutos secos, soja</i>	
SEASONAL FRUIT APORTAM	6

Sweet and generous wines

DON PX DO Montilla Moriles. Pedro Ximénez	5 🍷
PEREZ BARQUERO LA CAÑADA DO Montilla Moriles. Pedro Ximénez	11 🍷
OREMUS 5 PUNTTYOYOS ASZU Tokaj-Hegyalja, Hungría	14 🍷
SIDRA DE HIELO LA BONAGUA DPO Sidra de Asturias	9 🍷
SWEET CASTAÑO DO Yecla, Spain. Monastrell	6 🍷
PAZO BAYON GRAIN A GRAIN DO Rias Baixas, Spain. Albariño	34
CHATEAU GRILLON Burdeos / Sauternes, France	42

Special coffees

ICED COFFEE	6
PEDRO XIMÉNEZ IRISH COFFEE	6

Digestive cocktails

AMARETTO SOUR	9
GRAPEFRUIT & GIN	9