

AFTER DINNER

LIQUEURS & CREAMS

LIQOR 43 ORIGINAL 4.25 | 8.50

LICOR 43 BARISTO 4.25 | 8.50

LICOR 43 CRÉME BRULÉE 4.25 | 8.50

FRANGÉLICO 4.25 | 8.50

ATXA LICOR DE HIERBAS 4.00 | 8.00

ST GERMAIN ELDERFLOWER 4.60 | 9.20

BAILEYS 4.50 | 9.00

BRANDY & COGNAC

TORRES 10 4.00 | 8.00

LUSTAU SOLERA RESERVA 4.75 | 9.50

CARLOS 1 SOLERA GRAN RESERVA 6.25 | 12.50

CARLOS 1 PEDRO XIMENEZ CASK MATURED 7.25 | 14.50

VERMOUTH & SHERRY

TIO PEPE FINO SHERRY 4.50

PEDRO XIMENEZ NÉCTAR 4.75

CAFÉS DE ESPAÑA

100% ARABICA COFFEE BEANS

BARRAQUITO 9.95

A beloved specialty from Tenerife in the Canary Islands, often enjoyed mid-morning or after lunch.

Condensed milk, Licor 43, espresso, steamed milk, milk foam, a touch of lemon zest and cinnamon.

LECHE Y LECHE 4.15

Popular in coastal cafés, this comforting drink is both simple and indulgent.

A layer of sweetened condensed milk, topped with espresso and a dash of steamed milk.

CAFÉ BOMBÓN 4.15

Originating in Valencia, this small but rich coffee is served in a glass to showcase its beautiful layers. Equal parts espresso and condensed milk, carefully layered.

CARAJILLO 4.15

Rooted in Spanish working-class tradition, this bold drink combines caffeine and spirit in one. Espresso with a shot of brandy (or whisky), sometimes flamed before.

CORTADO 4.15

A classic in every Spanish café, perfect for those who want their coffee strong but balanced. Espresso cut with a small amount of steamed milk, typically in equal parts.

La Terraza
TAPAS & COCKTAILS