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### TARTA DE QUESO MANCHEGO V

9.95

A rich and creamy Basque-style cheesecake with a subtle Manchego twist, baked to a golden burnished top. Served with a sangria fruit compte & a rich vanilla ice cream.

### CREMA CATALANA V 8.95

A classic Catalan dessert of delicate custard, lightly infused with cinnamon and citrus, finished with a crisp caramelised sugar top that cracks at the touch of a spoon.

### **HOMEMADE CHURROS X5** V 9.50

Five freshly fried golden Spanish dough sticks, genrously dusted with cinnamon sugar. Served with the famous Pedro Mayo chocolate sauce & indulgent caramel.

### TARTA DE SANTIAGO V 8.95

A moist and nutty almond cake from Galicia, celebrating centuries of Spanish tradition. Served with cool vanilla crème fraiche and drizzled with orange syrup for a refreshing finish.

### MOUSSE DE CHOCOLATE Y ACEITE DE OLIVA V 9.95

Decadent chocolate mousse served with amazing Rincon de la Subbética extra virgin olive oil & maldon sea salt for added richness. Topped with roasted pistachios & served with chocolate soil, crisp, golden honeycomb for texture & contrast.

### **CHEESE BOARD 65**G

3 CHEESES £20.95 | 4 CHEESES £25.95

\*All served with rosemary crackers, quince paste, fig & almond cake.

### MANCHEGO CURADO V 8.50

This quality cheese has "Queso Manchego D.O." seal of authenticity, attesting to its high quality. Very intense flavour with aromas of leather and cereal. Full body with hints of caramel.

### TETILLA (D.O.P.) V 8.50

Made from first-class cow's milk. This mild semi-hard cheese from Lugo, Galicia has a pleasantly milky, slightly acidic flavour and is rich in fat on the palate.

### MANCHEGO TRUFAS V 9.95

From La Mancha. This cheese is cured for up to 6 months allowing time for the truffle to infuse into the milk and develop an intense cheese with complex notes of cocoa and woodland.

### QUESO AZUL PICOS V 8.50

The most famous Spanish blue cheese from Valdeon, a strong aroma and an intense flavour, slightly lactic, salty, piquant with a caramelised aroma and buttery texture.

### AFTER DINNER COCKTAILS

### CAFÉ DE ORO 10.95

Our twist on the Espresso Martini: Absolut Vanilla, Pedro Ximénez, espresso, and vanilla syrup.

### CHURRO MARTINI 10.95

Licor 43, espresso, cream, and gingerbread – finished with a cinnamon-sugar rim. Dessert in a glass.

V = VEGETARIAN. Please inform your server of any allergies or dietary needs before ordering. All dishes are prepared in an environment where nuts, wheat, gluten, and other allergens are handled.











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# **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**

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.









