



“there’s always room in your stomach for more.” sardinian proverb

Our pastry chef, Osmin Guillen, prepares every pastry, ice cream, sorbet & granita, fresh everyday by hand with natural ingredients using authentic methods



SWEETS

ARROZ CON LECHE-7

cardamom rice pudding, bitter orange
dates, pistachio tuile

CREMA CATALANA – 6

traditional custard scented
with lemon & cinnamon

CHOCOLATE BAR – 8

crispy hazelnut & crème anglaise

TRIO OF VANILLA ICE CREAM – 6 SORBET & GRANITA

TART du JOUR – 8

ESPRESSO ICE CREAM – 6
with an almond cookie

PAZO CHOCOLATE CUPCAKES – 8

white chocolate mousse
salted caramel

SEASONAL SORBET – 5

SEASONAL GRANITA – 5

BRIOSCIA – 6


Sicilian brioche “ice cream sandwich”

CAJETA SUNDAE- 7

cajeta ice cream, chocolate sauce
caramel whipped cream
pecan tuile

CHOCOLATE TRIO – 14

chocolate bar, chocolate cupcake
& espresso ice cream



CHEESE *5 each | plate of four – 16* *(2 supplement for Montenebro)*

MANCHEGO

ZAMORANO CAÑA DE CABRA VALDEON

GARROTXA MAHON

LA PERAL

MONTENEBRO



DIGESTIVOS

“after dinner rest a while, after supper walk a mile.” Sardinian proverb

GRAPPA & EAU DE VIE	COGNAC	SINGLE MALT SCOTCH
Inga Pinot Noir..... 14	Hennessey VS..... 9	Ardbeg 10yr.....12
Inga Barolo.....14	Hennessey VSOP..... 14	Glenmorangie 10 yr.....12
Inga Gavi di Gavi.....14	Kelt VSOP..... 14	Talisker 10 yr..... 12
Inga Moscato.....14	Remy VSOP.....14	Glenfiddich 12 yr..... 13
Pere Magloire Calvados..8	Courvoisier XO..... 28	Glenlivet 12 yr..... 13
Dupont Calvados..... 11	Kelt XO..... 33	Macallan 12 yr.....14
Massenez Poire William..15		Oban 14 yr..... 14
		Dalwhinnie 15 yr.....14
		Lagavulin 16 yr.....16
		Balvenie 15 yr..... 18
		Macallan 18 yr.....20

ARMAGNAC

Darroze Armagnac “Special Reserve”..... 17



AFTER DINNER WINES

PORTO

Churchill’s “Finest Vintage Character” Ruby NV.....	8/64
Taylor Tawny 10 yr.....	13/96
Graham’s Tawny 20 yr.....	17/136

SPARKLING

Cava, Dibon “Brut Reserve” (Macabeo/Xarel-lo/Parallada) Penedés, Spain NV.....	8/29
Pinot Noir/Chardonnay, Roederer Estate Brut Rosé (Anderson Valley, CA) NV.....	16/60

DESSERT WINES

Moscato d’Asti, Tintero “Sori Gramela” (Piedmont, Italy) 2008.....	8/32
Moscato Nero, Cantine Aurora Tortona “Dolce Stilnovo Rosso” (Piedmont, Italy) NV.....	10/38
Banyuls, M. Chapoutier (Languedoc, France) 2007 [500ml].....	11/62
Sauternes, Château Lahonade-Peyraguey (Bordeaux, France) 2003.....	12/88
Moscatel, J Ordoñez & Co. “Victoria” (Málaga, Spain) 2006 [375ml]...	14/56
Pedro Ximénez, Alvear “Solera 1927” (Montilla-Moriles, Spain) [375ml].....	14/56