

## POSTRES

### **'Gin and Tonic' José's favorite cocktail, now a dessert!**

Gin and tonic sorbet, fizzy tonic 'espuma,' lemon and aromatics 13

### **Helado de aceite de oliva con cítricos texturados**

Olive oil ice cream with grapefruit 13

### **Flan al estilo tradicional de mamá Marisa con espuma de crema catalana**

A classic Spanish custard with 'espuma' of Catalan cream and oranges 13

### **'Pan con chocolate'**

Chocolate custard with caramelized bread, olive oil and brioche ice cream 13

### **Sangria**

White sangria ice with seasonal fruit, strawberry gelee and mint 13

### **Sopa de Turrón**

Chilled soup of almond and nougat with turrón ice cream, grapes and moscatel 13

### **Helados y sorbetes caseros con 'carquinyolis'**

Choice of house-made ice cream or sorbets with a traditional Catalan crisp 12

### **Torta Pascualeta con membrillo, higos, y pan de cristal**

Creamy, raw sheep's milk cheese served with toasted bread, quince paste and fig jam 30

## VINOS DULCES

### **Moscatel Especial,**

**César Florido** (375ml), Flavors of orange blossom, floral, and caramel with a sweet finish  
BTL 40 / GL 10

### **East India Solera**

**Lustau**, Blend of Soleras from 15-50 years. Over the top and vibrant with caramel and figs  
BTL 83 / GL 11

### **Selección Especial**

**Jorge Ordóñez** (375ml), Hints of peach, dried apricots and a noticeable honey spice  
BTL 56 / GL 14

### **1986 Pedro Ximénez**

**Toro Albalá**, Sweet and concentrated, dark mahogany with raisin, fig and wild herb flavors  
BTL 115 / GL 15

### **2008 Dulce Monastrell**

**Olivares** (500 ml), Flavors of fig, cherries, and dates with a fresh red berry finish  
BTL 92 / GL 16

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### **2008 Cosecha Miel**

**Gutiérrez de la Vega** (500 ml), Extremely fragrant and rich with candied fruit and subtle spice  
BTL 96

### **1948 Fondillón**

**Primitivo Quiles**, Traditional style from Alicante, sweet raisins, rich and nutty  
BTL 170

### **PX Viejísimo**

**Maestro Sierra** (375 ml), A true rarity; sticky, with raisins, prunes and smoke  
BTL 171

## CAFÉ

### **Press coffee**

Jaleo blend in your choice of two sizes  
6 / 10

### **Café solo**

The perfect espresso from Illy, short, rich and creamy; Regular or Decaffeinated 4

### **Classic Spanish coffees**

Cortado, cappuccino, café con leche, café con hielo 6

### **Coffees with spirits**

Traditional carajillo or trifásico 8

### **Ron Cremat**

A spectacular flaming coffee drink with a full bottle of rum, the Catalan fisherman's energy drink 100

### **Iced tea**

Freshly brewed black tea 6

## TÈS

### **Loose leaf tea 7**

#### **Organic Earl Grey**

Smoky citrus notes of bergamot fruit; an elegant, balanced and full-flavored classic

#### **Chrysanthemum Pu-Erh**

Small golden leaf buds produce a rich amber color with earth and chocolate notes

#### **Organic Sencha**

This beautiful, Japanese green leaf resembles pine needles and produces a delicate and fresh cup

#### **Organic Spring Jasmine**

Layers of Jasmine buds naturally scent Chinese green tea leaves for a gently piquant, yet rounded, aromatic brew

#### **Organic Mint Mélange**

Peppermint and spearmint for a soothing herbal infusion

#### **Chamomile Citrus**

A unique blend of Egyptian chamomile, citrus, orange blossoms, lemongrass, rose hips, hibiscus and mint; delicately fruity and soothing

#### **Wild Blossoms and Berries**

Blackberry and black currant infused with hibiscus, chamomile, mint, licorice root and spices