

# DESSERTS

<b>LEMON &amp; SESAME TACO</b>	£18
Yuzu cremeaux and black sesame sponge center, crunchy sesame with Italian meringue and sesame ice-cream	
<b>BOLA DE FUEGO</b>	£22
Chocolate sphere filled with crumble Peruvian chocolate cremeaux, banana ice cream and banana cake served with hot cognac caramel sauce	
<b>COFFEE BEAN</b>	£15
Mascarpone mousse with coffee liquor, Peruvian coffee, caramel & hazelnut sponge served with pecan ice-cream	
<b>COCONUT (VEGAN)</b>	£16
Coconut mousse sphere, pineapple compote insert and lime sponge dipped into Venezuelan dark chocolate topped with fresh pineapple and lime on the side piña colada sorbet	
<b>SEASONAL FRUIT PLATER</b>	£15
<b>ICE CREAM</b>	£11
Vanilla Pecan nuts Tonka beans Banana	
<b>SORBET</b>	£11
Guava Orange Pina colada w/alcohol	

# COCKTAILS & DIGESTIFS

<b>GRAPPA NONINO</b>	£30
<b>AMARO MONTENEGRO</b>	£15
<b>JAGGERMEISTER</b>	£13
<b>VECCHIO AMARO DEL CAPO</b>	£14
<b>LIMONCELLO</b>	£13
<b>CAZCABEL COFFEE TEQUILLA</b>	£17

## T E A S & C O F F E E

ESPRESSO	£5
DOUBLE ESPRESSO	£5
CAPPUCCINO	£5
LATTE	£5
AMERICANO	£5
IRISH COFFEE	£9
ESPINHEIRA SANTA Black tea fro Maytenus illicifolia tree	£5
TAYUYA Woody vine native of the Amaon rainforest	£5
PATA DE VACA Leaves from the Brazilian orchid tree	£5
FRESH MINT	£5