

Dessert Menu

Each Dessert Plate

Chocolate Salted Caramel Tart / Tarta de Chocolate Salteada en Caramelo

Raspberry Sorbet /Sorbete de Frambuesa

Baja Lime Tart / Tarta de Limón

Lemon Tart, Meringue and Berries / Tarta de Limón, Merengue y Frutos Rojos

Hazelnut Praline Mocha Crunch / Crujiente Avellanas Garapiñadas de Mocha

Hazelnut Praline Mocha Crunch and Salted Caramel Mousse, Peanut Butter Ice Cream
Crujiente de Avellanas Garapiñadas, Mocha y Mousse de Caramelo Salado, Helado de Crema de Cacahuete

Mexican Vanilla Cheese Cake/ Pastel de Queso de Vainilla Mexicana

Vanilla Cheese Cake, Strawberry Salad / Pastel de Queso de Vainilla, Ensalada de Fresa

Gluten Free Chocolate Cake / Pastel de Chocolate sin Gluten

Flourless Chocolate Cake with Bitter Chocolate Sorbet
Pastel de Chocolate sin Harina con Sorbete de Chocolate Amargo

Cassava Coconut Brulee / Brule de Tapioca y Coco

Dehydrated Fruit, Coconut Tuil / Fruta deshidratada, Crujiente de coco

Caramelized Apple Crisp/ Manzana Caramelizada Crujiente

Salted Apples, Caramelized Filo and Vanilla Ice Cream
Manzanas Saladas, Pasta Filo Caramelizada y Helado de Vainilla

Tres Leches

Served with Toasted Meringue and Rum Pineapple / Servido con Merengue Tostado y Ron de Piña

Caramel Flan/ Flan de Caramelo

Caramel Flan with Cashew Brittle and Crispy Star/ Flan de Caramelo con Nuez de la India y Estrella Crujiente

Selection of House Made Ice Creams Including: (Vanilla, Chocolate, Strawberry, Caramel)

Selección de Helados Hechos en Casa: (Vainilla, Chocolate, Fresa, Caramelo)

Selection of Sorbets Including: (Passion fruit & Mango, Wild Berry, Lime, Chocolate, Coconut, Soursop & Cactus Pear)

Selección de Sorbetes Hechos en Casa: (Fruta de la Pasión y Mango, Frambuesa Salvaje, Mango, Limón, Chocolate, Coco, Guanábana & Choya)

We kindly request abstaining from Cigar and Cigarettes Smoking and the use of Cellular Phones in the Restaurant.

Le pedimos se abstenga de fumar Puro, Cigarros y usar Celulares en el Restaurante.

Coffee Specialities

Mexican Coffee

Freshly Brewed Coffee Laced with Damiana
Café Recién Hecho Bañado con Damiana

Caffe Royale

Coffee and Brandy with Whipped Cream
and chocolate Shavings
Café y Brandy con Crema Batida, Chocolate Rasurado

Caffe Tosca

Kahlua, Bailey's Irish Cream, Whipped Cream
With Raspberry Liqueur Drizzle
*Kahlua, Crema Irlandesa Bayley's,
Crema Batida con Licor de Frambuesa*

Irish Coffee

Flamed with Irish Whisky and
Topped with Whipped Cream
*Flameado con Whisky Irlandés
Decorado con Crema Batida*

Caffe Desiderio

Bailey's Irish Cream, Frangelico,
Whipped Cream with Dusted Cinnamon
*Crema Irlandesa Bayley's, Frangelico,
Crema Batida con Canela en Polvo*

Fresh Herbal Infusions

Moroccan: Fresh Mint, Green Tea and Honey

*Prices listed are quoted in Mexican Currency, for your convenience
16% Tax and 15% Service Charge are included.*

Los precios están expresados en Pesos Mexicanos, por su
conveniencia 16% de IVA y 15% de Servicio ha sido agregado

Tea selection

English Breakfast
Earl Grey
Assam Black Tea
Decaf Black Tea
Moroccan (loose)
Green Tea
Jasmin
Peppermint
Chamomile
Red Berries
Vanilla Rooibos

Dessert Wine / Vino de Postre

Petit Giraud, Sauternes, France
Moscato Di Pantelleria, Kabir
Donnafugata, Italy

Port

Taylor's, 10 Years Old, Portugal
Fonseca, 20 Years Old, Portugal

Liqueur

Bailey's
Licor 43
Frangelico

Calvados

Père Magloire

Cognac

Hennessy, VSOP, Privilège
Remy Martin, XO, Special
Hennessy Paradise Extra

