

# DESSERTS

Fig cheesecake, blueberries<sup>(1,3,6,7)</sup>

36

Apple mille-feuille and panela<sup>(1,3,6,7,12)</sup>

38

"Roca miel", rosemary ice cream, oatmeal crumble<sup>(1,3,6,7)</sup>

38

Cacao, macambo, coffee, tumbo<sup>(1,3,5,6,7,8,10)</sup>

38

Crème brûlée<sup>(3,7)</sup>

38

Traditional Peruvian cherimoya dessert<sup>(1,7)</sup>

36

Homemade ice cream and sorbets<sup>(3,7)</sup>

32

# COFFEE

14

From the region of Cusco - Peru, produced at 2100 meters above sea level, 4 hectares worked by Richard Montes and his wife Veronica Luque artisanal producers.

# TEA

12

High quality organic teas and infusions from the Andean valley of AYNIN at an altitude of 2,600 meters above sea level. Cultivated by hand with ancestral farming instruments

# DESSERT WINES

## BODEGA MURGA "QUEBRANTA"

Valle de Pisco

Perú

45

## HUAMANI MISTELA

Quebranta

Perú

45

## TACAMA "ALBILLA D'ICA"

Quebranta

Perú

36

# DESSERT COCKTAILS

## AFOGATO

Ron solera, vanilla shot,  
espresso shot

45

## CARAJILLO

licor 43, brandy bardinnet,  
espresso shot

45