

Hot Drinks

Espresso	3
Double Espresso	4
Cappuccino	5
Latte	5
Americano	4.5
Tea: English Breakfast, Camomile, Green tea, Peppermint, Earl Grey	4.5

After Dinner Spirits (30ml)

Grappa Moscato Marolo	8
Grappa bianca	6
Hennessy Cognac X.O.	14
Vecchia Romagna Etichetta Nera	6

Whisky (30ml)

Ardbeg 10 Y.O (Islay)	12
Glenfiddich	11
Glenmorangie 10 Y.O (Highland)	12
Bowmore 12 Y.O.. (Islay)	11
Dalwhinnie (Highland)	12
Caol Ila 12 Y.O.	12
Lagavulin 16 Y.O.	14
Macallan 12Y.O. Sherry Barrel	16
Jack Daniel`s	8
Jameson`s	7

Rhum (30ml)

Doorly`s (Barbados)	8
Diplomatico (Venezuela)	12
El Dorado 12 yo Demerara (Guyana)	12

Digestif (30ml)

Cynar	6
Limoncello	6
Sambuca	6
Averna	6
Montenegro	6
Braulio	6



DESSERT MENU

Homemade Dessert

Basque burnt cheesecake: Traditional baked fresh cheesecake slightly caramelised (V) (Gluten free) 8

Suggested wine pairing with Moscato Passito di Pantelleria (9)

“Cremeux” Creamy chocolate mousse, confit cherries, served with milk and salt crumble and Sichuan pepper ice cream: (V) 10

Suggested wine pairing with Recioto passito (10)

Tiramisù, Savoirdi biscuit, coffee and mascarpone 8

Suggested wine pairing with Moscato Passito di Pantelleria (9)

Warm Acorn cake, soaked in Miso-Ginger syrup and Dulce de Leche ice cream (without Rum) 10

with (suggested Agricole Rum) 15

Suggested wine pairing with Pedro Ximenez Hidalgo (8)

Cantucci, Homemade almond biscuit and... 3.5

Vin Santo, Suggested wine pairing with Recioto passito 10

Selection of homemade

Ice creams (Tea Matcha, Sichuan pepper, Licorice, Dulce de Leche)

Sorbets (Mango, Yuzu, Coconuts) Scoop 4

Cheese and Desserts Wines

Cheese Platter: Selection of artisanal 3 or 5 cheeses 16 - 21

Sherry - Dessert Wine (70ml.)

Pedro Ximenez “Solera” Bodegas Hidalgo: 100% Pedro Ximenez grapes. It has aromas and flavours of prunes and chocolate. It's sumptuous and rich, with concentrated fruit flavours on the seemingly unending finish. 9

Moscato Passito di Pantelleria: 100% Zibibbo grapes. Fortified passito wine produced on the island of Pantelleria soft and intensely aromatic flavour of raisins, candied fruit and honey. 9

Recioto passito Aldighetti : Blend of Corvara, Rondinella and Molinara grapes, the same grapes of Amarone, partially fermented 10

Marzemino Late harvest "Doron": 100% Marzemino grapes. Fresh, dried raisins, ripeness with underlying chlorophyll, juicy prunes. Mint and a delightful dry finish. It is so unique that a sweet wine can be so drinkable. 18

Amontillado El Tresillo Bodegas Hidalgo : 100% Palomino grape, aged around 8 years under flor before 4 more years of oxidative ageing. It tastes like a rich, full oxidised fino. Despite the winning notes of dried fruit, old oak and toasted hazelnuts, has a powerful and long lovely umami saline finish. 21