

DESSERTS



- Iced coffee mousse. 8€ ★
- Creamy cheesecake. 10€ ★ (*Muscat Gold Floralis)
- Chocolate coulant. 10€ (*Royal Tokaji)
- Strawberries with asturian whiped cream "La Fontona". 9€ ★ (*Olivia Ice & Fire Cider)
- Caramelised French toast. 10€ (*Sauternes Mouton Cadet)
- Apple Tatin. 10€ (*Port Dow's 10 years)
- Fresh fruit sliced for you. 9€

*Winer Paring

ARTISAN ICE CREAMS AND SORBETS



4€/Ice Ball

Vanilla | Chocolate | Caramelised milk | Pistachio
Lemon and ginger | Mango | Raspberry

LIQUID SORBETS



- Lemon and ginger Cider Prau Monga. 9€
- Lemon and ginger Gin Martin Miller's. 10€
- Mango Ron Abuelo. 10€
- Raspberry Champagne Pommery. 18€

SWEET WINES



- Muscat Gold Floralis. 8€/Cup
- Olivia Ice & Fire Cider. Panizales. 9€/Cup ★
- Royal Tokaji Late Harvest. 14€/Cup
- Port Dow's 10 years. 15€/Cup
- Sauternes Mouton Cadet. 15€/Cup



TABERNA DE MAR