




## DESSERTS

- CREMA CATALANA**  **G L N V** **350**  
Our contemporary version of the traditional Catalan cream with salted caramel icecream
- ARROZ CON LECHE** **L V** **350**  
Rice and milk pudding
- CHURROS**  **G L V** **350**  
Classic Spanish fried doughnuts with Valrhona chocolate dipping sauce
- UNO MAS CHEESECAKE "TARTA DE QUESO"** **G L V** **350**  
Basque cheesecake
- TORRIJAS SPANISH STYLE FRENCH TOAST** **G L V** **350**  
Vanilla ice cream and caramel sauce
- BRAZO GITANO**  **G L V** **350**  
Sponge cake, frozen Canary Islands cream, lemon syrup and fig compote
- CHOCOLATE DELIRIUM** **G L V** **350**  
Chocolate ganache with white chocolate foam, matcha tea sponge, blondie, coffe cream and grapefruit iced marshmallow
- ICE CREAMS "HELADOS"** **G L V** **155**  
Vanilla, yoghurt, lemon sorbet, raspberry sorbet, chocolate olive oil
- PANTXINETA PUFF PASTRY** **G L N V** **350**  
Cream, toasted nuts

 Chef Recommended **G** Contains Gluten **L** Contains Lactose  
**S** Contains Seafood, Crustacean or Molluscs  
**P** Contains Pork **N** Contains Nuts **V** Vegetarian

All prices are subject to 10% service charge and 7% government tax.