

## DESSERTS

**Apple in Calvados, crumble and toffee – 9€**

**Cheesecake with mango, passion fruit and shortbread – 9€**

**Creme brulée with vanilla Bourbon and “carquinyoli” biscuit – 9€**

**Braised piña colada with coconut and rum jelly – 9€**

**Chocolate brownie with red fruits and vanilla ice cream – 9€**

**Ice creams and sorbets selection – 8€**

**Seasonal fruit – 8€**

## SWEET WINES BY THE GLASS

***Valverán 20 Manzanas Sidra de Hielo – 7€***

***Mas Oller Malvasia 2 anys en bóta – 7€***

***Moscatel Ochoa – 7€***

***Frey Sohler Riesling Late Harvest – 7€***

***Garnatxa d'en pitu – 7€***

## SWEET WINES BY THE BOTTLE

<b>Ximenez Spinola Exceptional Harvest 75cl</b>	<b>35€</b>
<b>Fondillón 50cl 1996</b>	<b>100€</b>
<b>Dolç de l'Obac 50cl</b>	<b>125€</b>
<b>Toro Albalá PX Etiqueta Negra 1971 75cl</b>	<b>250€</b>

VTA included

Bread, olives and chocolates 3€

In case of allergy or intolerance, please, contact our staff

