

DESSERT MENU

¡ÑAM-ÑAM!



“ESTÁ BUENÍSIMO.”

POSTRES-DESSERTS

Churros	6.35
fried dough, cinnamon-chili sugar, chocolate sauce	
Pastel de tres leches	8.00
three milks cake, avocado ice cream	
Flan de coco	6.00
coconut custard, cinnamon cream, toasted coconut	
Crema de chocolate	8.00
dark chocolate mousse, kahlúa coffee rum, chocolate sauce	
Ice cream	6.00
mango, coconut, avocado, vanilla, blood orange sorbet	

CHOCOLATE, TÉ Y CAFÉ

Mexican chocolate caliente	3.95
bittersweet chocolate, milk, orange, cinnamon, brown sugar	
Breakfast	3.25
traditional blend of ceylon, oolong and nilgiri black teas	
Chamomile Citrus	3.25
egyptian chamomile flowers with a hint of lemon and orange	
Coffee	3.25
Espresso	3.95
Cappuccino	4.95
Latte	4.95

Our coffee is a Colombian supreme gold coffee, brewed from 100% Arabica roasted beans. Our espresso, a blend of Arabica and robusta coffee beans, is a traditional Italian espresso from Naples.

CAFÉS ESPECIALES-SPECIAL COFFEE DRINKS

Café alto voltaje kahlúa, avión espresso, patrón xo café	9.50
Café chocolate y naranja patrón xo dark café, patrón citrónge, grand marnier	10.00
Café coco loco 1800 coconut tequila, sweetened condensed milk	9.00
Café picante patrón xo dark café, cinnamon-chili sugar rim	10.00

MEXICAN LIQUEURS, DIGESTIVOS Y TEQUILA

Kahlúa	8.00	1800 coconut tequila	10.00
Mexican coffee and rum liqueur with vanilla and sugarcane		infused with fresh coconut water	
D'Aristi Xtabentún	11.00	Hornitos plata blanco	8.00
ancient Mayan drink, made from flower nectar, honey and anise		white tequila, which is floral with notes of spice, ginger, citrus and praline	
Patrón citrónge	9.00	Milagro select barrel reserve reposado	15.00
premium reserve, extra fine orange liqueur		matured in French white oak barrels, with an aroma of vanilla and notes of spices and bold citrus	
Patrón XO café	11.00	Don Julio 1942 añejo	25.00
patrón silver combined with essence of coffee		sweet agave flavor, tropical fruit, hints of butterscotch and a whisper of smoke	
Patrón XO café dark cocoa	11.00	La pinta pomegranate	13.00
patrón silver combined with essence of coffee and Mexican chocolate		clase azul silver tequila blended with rich pomegranate for a tart and sweet taste	
Avión espresso	10.00		
avión silver blended with Italian espresso			