

Dessert Menu

Daily selection of these are made in house by our chefs.

Not all desserts are available each day.

Pera Riojana

Fresh Argentinean poached pear marinated with raspberries, Rioja, merlot wine, served with a scoop of ice cream

Flan

Spanish style caramel custard with a hint of Liquor 43

Tiramisu

Ladyfingers soaked in espresso with mascarpone cheese

Spanish Sorbets

From Spain, served in their natural fruit shells

Callebaut Chocolate Mousse

A velvet chocolate mousse with an Oreo graham cracker crust, topped with whipped cream

Cheesecake

Fresh, light, house made, cheesecake. Chef's flavor of the day.

Bread Pudding

Bread pudding served warm with a scoop of ice-cream. Chef's flavor of the day.

Crème Brulee

Crème made with Madagascar vanilla beans served with a crisp melted sugar topping

Mud Mug

Molten chocolate truffle centered caked served warm, topped with vanilla bean ice cream

Tres Leches

Spanish style sponge cake soaked in 3 different kinds of milk topped with fresh whipped cream



Please advise your server of any allergies or dietary restrictions.