

# MÓN DOLÇ DESSERTS

PESSIC FLUID DE XOCOLATA (V) Dark chocolate, spiced ice cream, lychee coulis	5.7
CREMA CATALANA (V) Egg, vanilla, red fruits	5.7
MILFULLS DE POMA Apple, toffee, roasted apple ice cream	6.7
PINYA, TOFFEE I MANGO (V) Pineapple, toffee, mango, tarragon	6.3
XUIXO DE CREMA I XOCOLATA (V) Puff pastry, custard, dark chocolate	5.5
VOLCA DE XOCOLATA I FRUITS VERMELLS Chocolate volcano, raspberries.	7.0
IOGURT I FRUITS VERMELLS Yogurt, red fruits	6.5
SORBET ESTACIONAL (V) 3 scoops of seasonal sorbet, ask for the flavours	4.7

## HOT DRINKS

ESPRESSO	2.5	CAPPUCCINO	3.0
DOUBLE ESPRESSO	3.2	TALLAT	2.8
AMERICANO	2.5	LATTE	3.2

## CIGALÓ

Traditional serving of coffee with brandy or rum.

Let us know if you prefer yours with cream

TEA	3.0
Ceylon, Camomile, Earl Grey	



## DESSERTS WINES

<b>Violeta Dolç</b>	11.0
<b>Music Blanc</b>	13.0
<i>Parés Baltà, Penedès</i>	

## FORTIFIED WINES

Aureo Dulce Añejo, De Muller	8.6
<i>Tarragona, Spain</i>	
Sereno	6.6
<i>La Vinyeta, Empordà, Spain</i>	

## CATALAN SPIRITS

Torres 10	4.0
Mascaró X.O	7.0
Jaime I	11.0

## WHISKY

Glenlivet Founders Reserve	5.5
Glenmorangie La Santa 12 YO	6.6
Ardbeg Uigeadail	8.8
Johnnie Walker Blue	20.90

## DESSERTS COCKTAILS

<b>Flat White Martini</b>	10.5
JJ Whitley Vodka, Espresso, Quick Brown Fox, Cacao Blanc, Milk Mousse	
<b>Correfoc</b>	10.5
Les Sorts Jove, Licor 43 Lazzaroni Amaretto, Lemon, Sereno La Vinyetta, Aztec Chocolate	
<b>Panellets Sazerac</b>	10.5
Remy Martin 1738, Torres 10, Chestnut, Almond, Pedro Mansana Ranci, Black Walnut Bitters	

## SPECIALITES

Crema Catalana	6.6
Ratafia Bosch Reserva	7.7

## COGNAC

Hennessy Fine de Cognac	6.6
Remy 1738	7.7
Hennessy Paradis	50.0
Louis XIII	130.0

Please let us know of any allergies in your party so that we can accommodate and advise.