

café | restaurant

## DESSERTS

CRÈME BRÛLÉE 34

LÚCUMA\* OR CHOCOLATE MOUSSE 29

\*A sweet and creamy Peruvian fruit.

STR A WBERRIES IN RED WINE SYRUP 29 (Available in season)

MANJAR BLANCO CRÊPES 30 (LIGHT MILK CARAMEL) With ice cream.

NUTELLA CRÊPES With ice cream. 33

SUSPIRO LIMEÑO 34

Traditional Peruvian dessert with a base of vainilla custard, crowned with port meringue.

## PASSION FRUIT TARTLET 30

TRESTECHES 33

Vainilla sponge cake soaked in a blend of three types of milk. Topped with a soft Italian meringue.

> PERUVIAN LIME PIE 29 TIR AMISÙ 36

WARM CHOCOLATE BROWNIE 33

With ice cream.

BRIOCHE FRENCH TOAST 34

With syrup and cinnamon ice cream.

ARTISAN ICE CREAMS AND SHERBETS 20 (2 scoops) Cinnamon, gianduia and vanilla ice creams. Lemon sherbet.



## HOT BEVER AGES

COFFEE 10 \* Espresso / Regular

LATTE 12 \*

DOUBLE ESPR ESSO 20 \*

CAPPUCCINO 14 \*

IRISH COFFEE 25\*

HERBAL TEAS 7

AFFOGATTO 22\*

HOME MADE HOT CHOCOLATE 18

(Available in season)

\*ADDITIONAL

SPECIALTY COFFEE 2

DECAFFEINATED 1.50

MILK 2 / ALMOND MILK 5