

café | restaurant

DESSERTS

CRÈME BRÛLÉE 35

LÚCUMA* OR CHOCOLATE MOUSSE 29

*A sweet and creamy Peruvian fruit.

STRAWBERRIES IN RED WINE SYRUP 30 (Available in season)

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

NUTELLA CR ÊPES With ice cream. 33

SUSPIRO LIMEÑO 35

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

PASSION FRUIT TARTLET 32

TRES LECHES 33

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

PERUVIAN LIME PIE 30

TIR AMISÙ 36

WARM CHOCOLATE BROWNIE 33

With ice cream.

BRIOCHE FRENCH TOAST 35

With syrup and cinnamon ice cream.

ARTISAN ICE CREAMS AND SHERBETS 22 (2 scoops)

Cinnamon, gianduia and vanilla ice creams. Lemon sherbet.



HOT BEVER AGES

COFFEE 10 * Espresso / Regular

LATTE 12*

DOUBLE ESPRESSO 20 *

CAPPUCCINO 15 *

IRISH COFFEE 25 *

HERBAL TEAS 8

AFFOGATTO 22*

HOME MADE HOT CHOCOLATE 18

(Available in season)

*ADDITIONAL

SPECIALTY COFFEE 2

DECAFFEINATED 1.50

MILK 2 / ALMOND MILK 5