

café | restaurant

DESSERTS

APPLE MILLE-FEUILLE 34

With almond crumble and vanilla ice cream.

BASQUE CHEESECAKE 36

CRÈME BRÛLÉE 35

LÚCUMA* MOUSSE 30

*A sweet and creamy Peruvian fruit.

STR AWBERRIES IN RED WINE SYRUP 30

(Available in season)

SUSPIRO LIMEÑO 35

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

PASSION FRUIT TARTLET 32

TRESLECHES 33

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

TIR A MISÚ 36

WAR M 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 ESPR ESSO 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