

DESSERTS

NY CHEESE CAKE (GT, DP) Fresh berries compote	\$350
MOCHA BAKED ALASKA (DP, TN) Amaretto ice cream, coffee ganache, espresso coffee, meringe	\$360
CAST IRON APPLE TART (GT, DP) Cinnamon, vanilla ice cream, white wine sauce	\$350
PARISIEN FLAN (GT) Vanilla custard, caramel sauce	\$350
BALAM CHOCOLATE CAKE (TN, DP) Gold and semi sweet chocolate, apricot syrup, chocolate biscuit	\$400

POSTRES

PASTEL DE QUESO NY (GT, DP) Compota de frutos rojos	\$350
MOCHA BAKED ALASKA (DP, TN) Helado de amaretto, ganache de café, café expresso, merengue	\$360
PAY RÚSTICO DE MANZANA (GT, DP) Canela, helado de vainilla, salsa de vino blanco	\$350
FLAN PARISINO (GT) Flan de vainilla, salsa de caramelo	\$350
PASTEL DE CHOCOLATE BALAM (TN, DP) Chocolate dorado y semiamargo, jarabe de chabacano, bizcocho de chocolate	\$400

GT - GLUTEN | PN - CACAHUATES | TN - NUECES | F - PESCADO | C - CRUSTÁCEOS | DP - LÁCTEOS
V - VEGETARIANO | PB - A BASE DE PLANTAS

GT - GLUTEN | PN - PEANUTS | TN - TREE NUTS | F - FISH | C - CRUSTACEANS | DP - DAIRY PRODUCTS
V - VEGETARIAN | PB - PLANT BASED



Nuestro café, pescados y productos locales provienen de fuentes sustentables, respetando el entorno y apoyando a comunidades locales.



Our coffee, seafood, and local products come from sustainable sources, respecting the environment and supporting local communities.