

Sweet temptations

Dark chocolate brownie with hazelnut ice cream from Piedmont / 6'90
(Sweet wine recommendation Lustau. Pedro Ximenez / 5'30)

Artisan cheeses from the cheese factory El Pastor de Morella / 8'50
(Sweet wine recommendation Llàgrimes de Tardor. Mistela Tinta / 4'50)

Our trio of artisan ice-cream flavours / 6'90
(Sweet wine recommendation Floralis. Moscatel / 3'80)

White chocolate coolant with matcha tea and artisanal mango ice cream / 6'90
(Sweet wine recommendation Valdespino Promesa. Moscatel / 4'90)

Basil gin lemon sorbet with AOVE and spicy habanero chilli jam and tomato confit / 6'20
(Shot of ginebra Bruni Collin's / 3'50)

-We have a letter of infusions-

glasses of sweet wine to accompany your dessert

Hunaria

Royal Tokaji Aszú 5 puttonyos 2013 (Furmint. Hárslevelú. Moscatel amarilla) / 6'40
Naturally sweet white. Historically the number of puttonyos defines the final sweetness of the wine

D. O. Jerez

Ximénez-Spínola Old Harvest (Pedro Ximénez) / 6'50
Made with the Criaderas and Soleras system of 1964.

Valdespino Promesa (Moscatel) / 4'90
Grapes aged in the criaderas and soleras system in butts that were used for amontillados and olorosos.

Lustau PX San Emilio (Pedro Ximénez) / 5'30

Vino de Postre del Mediterráneo

Floralis-Moscatel Oro (Moscatel de Alejandria) / 3'80
Since 1946 the Torres family has been making a liqueur wine characterised by a nectar with an unmistakable floral perfume.

D. O. Terra Alta

Llàgrimes de Tardor 2017 (Mistela Tinta) / 4'50
The red mistela is the least known and the most surprising of the mistelas.

D. O. Yecla

Castaño Dulce (Monastrell) / 3'50
Made with the most characteristic variety of Yecla by hand from Castaño family.

D. O. Navarra

Esencia de Monjardín Reserva 2010 (Chardonnay) / 7'50
Harvested in January, after the first snows, after being affected by the so-called 'noble botrytis' or noble rot.