

## SWEET WINES



### NOCTILUCA

Moscatel de Alejandría Málaga  
14 €

### VICTORIA Nº 3 OLD VINEYARD

Moscatel de Alejandría, Málaga  
25 €

### DON PX GRAN RESERVA

Pedro Ximénez, Montilla  
20 €

### NIEPOORT COLHEITA

Tauriga Nacional, Tauriga Franca, Tinta Cão, Oporto  
22 €

### TOKAJI ASZÚ 5 PUTTOYOS

Furmit, Harlevelu, Hungria  
24 €

### CHÂTEAU SUDUIRAUT 2º GCC

Sauvignon, Semillón. Sauternes  
18 €

### KLEIN CONSTANTIA

Moscatel de Frontignon, South Africa  
25 €

### INISKILLIN ICE WINE

Vidal. Canada  
35 €

## DESSERTS



### EL JARDIN DE LUTZ

Arbequina olive oil and lemon sorbet, bread crostini, sprouts  
and Champagne jelly

19 €

### OUR ROMANOFF STRAWBERRIES

Fresh strawberries with orange blossom foam, lemon gelée and vanilla essence

21 €

### FLOATING ISLAND

English custard floating island, vanilla ice cream, raspberries and almonds

19 €

### DARK COCOA

Aero chocolate, cocoa sorbet, chocolate cream with tea and cocoa sponge cake

23 €

### BERGAMOT

Pavlova, semifreddo and creamy Bergamot

22 €

### WHITE COCOA

Sponge cake with white chocolate cream, amber cocoa nectar,  
aromatic herbs and olive oil

22 €

### ICE CREAM AND SORBETS SELECTION

Vanilla, Valrona Chocolate, Wild blackberry, Coconut, Cocoa, Raspberry,  
Mango, Lemon, Passion fruit and Strawberry

9 €

(Per scoop)

VAT included

For information regarding the presence of food allergen on the menu, ask our staff