



Desserts

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DARK CHOCOLATE TACO (3.5 oz/ 100 g)

Chocolate tortilla and chantilly, lime cream, hazelnut biscuit

\$560 [N] [G] [E] [M]

HABANERO CHILLI STUFFED WITH PASSION FRUIT MOUSSE (1.4 oz / 40 g)

Almond crumble and vanilla ice cream

\$400 [N] [E] [V] [GF]

MILK CARAMEL FONDANT (2.8 oz / 80 g)

Walnut crumble, banana ice cream, caramelized banana

\$480 [N] [G] [E] [M]

INTENSE CHOCOLATE TART (3.5 oz / 100 g)

vanilla crème anglaise

\$480 [G] [E] [M]

COCONUT SORBET (3.5 oz / 100 g)

gel and coconut flakes

\$480 [VG] [GF]

ALLERGEN SYMBOL KEY

[N] Nuts
[G] Contains Gluten
[E] Egg
[V] Vegetarian
[VG] Vegan
[GF] Gluten-Free

All prices are in Mexican Pesos and include 16% VAT.

Desserts

PAVLOVA~CHEESECAKE (3.2 oz / 90 g)

Meringue, cheesecake mousse, strawberries, pistachios, and passion fruit coulis

\$450 [N] [E] [V] [GF]

THE FLOWERPOT (4.9 oz/ 140 g)

Three chocolate mousse with chocolate powder (to share)

\$720 [G] [V]

ORANGE & GRAND MARNIER SOUFFLÉ (4.5 oz / 128 g)

orange sorbet

\$650 [G] [E]

FOIE GRAS AND CASSIS CRÈME BRÛLÉE (4.5 oz / 128 g)

Served with cassis sorbet and spiced bread

\$730 [N][E][G]

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Coffee & Liqueur

COFFEE

Americano	\$88 (100 ml)
Espresso	\$88 (45 ml)
Espresso Decaf	\$88 (45 ml)
Cappuccino	\$107 (200 ml)
Latte	\$112.75 (200 ml)
Variety of organic teas	\$90 (14 g)

SPECIAL COFFEE

Served with 2 oz of main alcohol

Sexy	\$193 (200 ml)
Montecristo	\$193 (200 ml)
Irish	\$193 (200 ml)
Carajillo	\$285 (200 ml)



PORTS

Taylor 20 años	\$299
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LIQUEUR

Amaretto di Saronno	\$181
Grand Marnier	\$181
Frangelico	\$181
Baileys	\$190
Drambuie	\$304
Sambuca / Sambuca Nero	\$133 / \$181
Chinchón	\$152
Grappa	\$198
Licor 43	\$219

BRANDY

Torres 10	\$171
Torres 1	\$320
Torres 20	\$304

RON ° RUM

Zacapa 23	\$428
Matusalem Gran Reserva 18	\$304
Bacardi 8 años	\$209
Havana 7 años	\$171

Postres

TACO DE CHOCOLATE AMARGO (100 g)

Tortilla y chantilly de chocolate, crema de limón, bizcocho de avellanas

\$560 [N] [G] [H] [V]

CHILE HABANERO CON MOUSSE DE MARACUYÁ (40 g)

Tierra de almendra y helado de vainilla

\$400 [N] [H] [V] [GF]

FONDANT DE CAJETA (80 g)

Crumble de nuez, helado de plátano, plátano caramelizado

\$480 [N] [G] [H] [V]

TARTA DE CHOCOLATE INTENSO (100 g)

Crema Inglesa de Vainilla

\$480 [G] [H] [V]

SORBETE DE COCO (100 g)

Gel y virutas de coco

\$480 [H] [V] [GF]

SIMBOLOGÍA DE ALÉRGENOS

[N] Nueces y Frutos Secos

[G] Contiene Gluten

[H] Huevo

[V] Vegetariano

[VG] Vegano

[GF] Libre de Gluten

Todos nuestros precios están en Pesos Mexicanos e incluyen el 16% de IVA

Postres

PAVLOVA CHEESECAKE (90 g)

Merengue, mousse de cheesecake, fresas, pistaches y coulis de maracuyá

\$450 [N] [H] [V] [GF]

MACETA DE CHOCOLATE (140 g)

Mousse de tres chocolates con tierra de chocolate (para compartir)

\$720 [C] [V]

SUFFLÉ DE NARANJA Y GRAND MARNIER (128 g)

sorbete de naranja

\$650 [C] [E]

CRÈME BRÛLÉE DE FOIE GRAS Y CASSIS

Acompañado de sorbet cassis y pan de especias

\$730 [N][H][C]

SIMBOLOGÍA DE ALÉRGENOS

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[H] Huevo

[V] Vegetariano

[VG] Vegano

[GF] Libre de Gluten

Cafés y Licores

CAFÉ

Americano	\$88 (100 ml)
Expresso	\$88 (45 ml)
Expresso descafeinado	\$88 (45 ml)
Cappuccino	\$107 (200 ml)
Latte	\$112.75 (200 ml)
Variedad de té orgánicos	\$90 (14 g)

CAFÉS ESPECIALES

Servidos con 56.69 ml de alcohol

Sexy	\$193 (200 ml)
Montecristo	\$193 (200 ml)
Irish / Irlandés	\$193 (200 ml)
Carajillo	\$285 (200 ml)

Digestivos

OPORTOS

Taylor 20 años	\$299
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LICOR

Amaretto di Saronno	\$181
Grand Marnier	\$181
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