



DESSERT MENU

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All desserts are homemade by our Pastry Chef daily

Torrija fried bread with cinnamon macerated in Bailey's liqueur	6.50
Chocolate Mousse luxury mix of white & dark chocolate	6.50
Creme Caramel Spanish custard infused with vanilla, cinnamon & lemon	6.50
Basque Cheesecake served with a salted caramel sauce	6.50
Churros con Chocolate served with a hot chocolate sauce	6.50
PX Vanilla Ice Cream served with a shot of Pedro Ximenez sweet sherry	6.95
Manchego Selection (n) Spanish cheese served with honey to asted bread	8.25 / 11.95

SWEET, PORTS & SHERRIES

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10 Year Old Tawny Port (100ml / 50cl) - Portugal	7.95 / 34.00
Moscatel (100ml / 50cl) - Spain	7.95 / 34.00
Sauternes (100ml / 50cl) - France	7.95 / 34.00
Pedro Ximénez (100ml / 50cl) - Spain	7.95 / 34.00



BRANDY & DIGESTIF

Torres 10 Brandy 6.95

VSOP Martell 15 Cognac 7.50

Licor 43 / Baristo 6.95

Frangelico Hazlenut Liqueur 6.95

TEA & COFFEES

Irish Coffee (choice of liqueur)	6.50
Carajillo (Espresso with a shot of brandy (25ml))	4.95
Barraquito (condensed milk, Licor 43 & espresso)	4.95
Cafe Solo (Espresso - single or double)	2.25/2.75
Cafe Cortado (Espresso with steamed milk)	2.50
Cafe Americano (with or without milk)	2.50
Cafe Con Leche (Latte)	2.95
Capuchino (Espresso with steamed and foamed milk)	2.95
Tea (choose English Breakfast, Earl Grey or Mint Tea)	2.50