

· Homemade Desserts ·

Chocolate textures with hazelnut praline ice-cream
and coconut milk jam (dulce de leche) **€7.50**

Goat milk *panna cotta*, red fruits, beetroot and guava
soup **€7.50**

Orange liqueur sponge cake with white chocolate cream,
passion fruit sorbet and ginger granita **€7.50**

Red peach foam, orange cream, melon granita
and lychee sorbet **€7.50**

Tiramisù on the rocks with coffee ice-cream **€7.50**

Assorted Casa Vilella cheeses **€12.50**

■ Choice of fresh fruit **€5.00**

Assorted sorbets and ice-creams ⁽¹⁾ **€5.50**

· Sweet Wines ·

Malvasia dolça del Hospital de Sitges **5,00€**

Malvasia Seca del Hospital de Sitges **5,00€**

Lustau Pedro Ximenez **5,00€**

Nieeport Tawny Porto 10 years **6,50€**

Par vino de Naranja **6,50€**

Moscatell Manuel Llopis i Bofill **5,00€**

· Digestives & distillates ·

Nikka from the barrel, Japanese Whiskey **15,00€**

Tequila Patrón Añejo **15,00€**

Santa Teresa 1976, Ron de Solera **15,00€**

Carlos I Brandy, Solera de Gran Reserva **12,50€**

Patrón, X.O. café **10,00€**

Limoncello GB Olivier **5,00€**

Grappa Nonnino **5,00€**

⁽¹⁾ with Marc de Cava

+2,50€