

# POST DINNER MENU

## DESSERTS

<b>TARTA DE SANTIAGO</b> (gf)	7.50
Home made traditional Galician almond tart served with vanilla ice cream	
<b>CHURROS</b> VEGAN	7.00
Spanish deep fried dough pastry dusted with cinnamon and caster sugar. Served with a chocolate dip	
<b>STUFFED CHURROS</b>	7.50
Special chocolate stuffed churros dusted with cinnamon and caster sugar. Served with dulce de leche (caramel) dip	
<b>BASQUE CHEESECAKE</b> (gf)	7.75
Home made famous basque cheesecake from San Sebastian served with a sherry reduction	
<b>DULCE TRES LECHES</b>	8.00
"Three milks" cake - deliciously moist and fluffy sponge cake soaked in a mixture of three milks with a hint of cinnamon, topped with italian meringue	
<b>CREMA CATALANA</b> (gf)	6.50
Home made traditional Spanish creme brulee, infused with orange and torch finished	
<b>TURRON</b> (gf)	6.00
Selection of special Spanish nougat slices Pairs well with sweet Pedro Ximenez sherry	
<b>ICE CREAM</b>	5.75
Top quality ice cream. Choose from chocolate, strawberry or vanilla	
BORACHO = ADD SWEET PEDRO XIMENEZ SHERRY 2.00	
<b>TABLA DE QUESO</b> (For 2) (v)	15.50
Selection of Spanish cheeses served with quince jelly: Manchego, goats cheese in red wine, blue cheese and smoked cheese	

## COFFEE AND TEA

<b>AMERICANO</b>	2.60
<b>AMERICANO WITH MILK</b>	2.75
<b>FLAT WHITE/LATTE/CAPPUCCINO/CORTADO</b>	3.25
<b>MOCHA</b>	3.50
<b>ESPRESSO/DOUBLE ESPRESSO</b>	2.50/2.95
<b>CARAJILLO</b> (double espresso with brandy)	5.50
<b>LIQUEUR COFFEE</b> (selection available)	6.50
Latte or float options available	
<b>TEA</b> Black or herbal	2.75
<b>CAFE BOMBON</b> solo with condensed milk	3.50

ADD WHIPPED CREAM TO ANY HOT DRINK 0.65

## SHERRY & PORT

	(75 ml)
<b>FINO DRY</b>	4.50
<b>MANZANILLA DRY</b>	4.50
<b>AMONTILLADO MEDIUM DRY</b>	4.50
<b>A WINTERS TALE MEDIUM SWEET</b>	4.50
<b>CREMA SWEET</b>	4.50
<b>PEDRO XIMENEZ SWEET</b>	7.00
<b>PORT RUBY</b>	5.50
<b>PORT COLHEITA</b> (aged)	7.00

## COCKTAILS

Cocktails designed by our good friends  
upstairs at Bar Valentino

### EL BANDARRA SPRITZ 10.00

Fresco red Spanish vermouth and Prosecco

### BERRY ROYAL 10.50

Seasonal home made berry liquor topped  
with Spanish Cava

### NEGRONI 11.50

A classic Italian aperitif of Gin, Campari  
and Sweet Vermouth

### OLD FASHIONED 11.50

Bourbon, sugar and bitters

### AMARETTO SOUR 11.50

Sweet and sour Amaretto - foamy but vegan

### ESPRESSO MARTINI 12.00

Vodka, two types of coffee liquor and a  
strong shot of espresso

### TOMMYS MARGARITA 12.00

Tequila, agave and lime blend served on  
the rocks

## SPIRITS & LIQUORS

### DIGESTIVES

AMARETTO 50 ml	6.00
BAILEYS 50 ml	6.00
LIMONCELLO 25 ml	6.00
KAHLUA 25 ml	6.00
TIA MARIA 25 ml	6.00

### SPANISH VERMOUTH

	(75 ml)
EL BANDARRA AL FRESCO	5.00
EL BANDARRA BLANCO	5.00
EL BANDARRA ROJO	5.00
EL BANDARRA ROSE	5.00

### DESSERT WINES

	(75ml)	Bottle (500 ml)
WHITE RIOJA RESERVA (Spanish)	8.50	28
RED MONASTRELL (Spanish)	8.50	28

If you enjoy cocktails, why not  
try another one after dinner  
at Bar Valentino?

Speakeasy bar located above  
our restaurant