

Dessert Menu



Churros Con Chocolate (1α-6-7)	€5.95
Spanish doughnuts, coated in sugar served with a warm chocolate dipping sauce	
Crema Catalana (3-7)	€5.95
Spanish cinnamon crème brulee	
Selva Negra (6-7)	€5.95
Hot chocolate Fudge cake served with cream	
Tarta de Queso (1α-3-6-7-8)	€5.95
Ferrero Rocher cheesecake served with cream	
Pasteis de Nata (1α-3-7)	€5.95
Warm Portuguese custard pies served with cream	
Tarta de Santiago (1a-7-8b)	€5.95
Galician almond tart served with cream and cinnamon	
Plato de Queso (1α;c-7)	€13.50/€18.50
A selection of Spanish cheeses served with Quince paste, honey, grapes, bread and Sevillan Torta. Available as half or full board.	



Port, Brandy & Dessert Wine

	Glass	Bottle
Niepoort Port (12)		
Dry White	€6.50	€45.00
Tawny Dee	€6.50	€45.00
Ruby Dum	€6.50	€45.00
Graham's Port (12)		
6 grapes Reserve	€8.30	€58.00
LBV 2009	€8.30	€58.00
20 years old Tawny	€18.00	
Torres 10y Brandy (12)	€8.00	
<i>(Parellada, Macabeu, Xarel-Lo)</i>		
10 years old Brandy with hints of cinnamon and vanilla.		
Torres Floralis (12)	€6.40	€31.00
<i>(Moscatel d'Oro)</i>		
Sweet dessert wine with intense floral aromas of roses and geranium. Light hints of honey.		

Suitable for Vegetarians **Gluten Free** option is available for dishes. **Some of our dishes may contain bones .All our beef is 100% Irish /Allergens Guide**1.Cereals containing gluten(a.wheat;b.rye;c.barley;d.oats)2.Crustaceans 3.Eggs 4.Fish 5.Peanuts 6.Soybeans 7.Milk 8.Nuts(a.walnuts;b.almonds c.pine nuts)9.Celery 10.Mustard 11.Sesame seeds 12.SO2 and Sulphites 13.Lupin 14.Molluscs