



Dessert Menu

Churros Con Chocolate ^(1a-6-7) Spanish doughnuts, coated in sugar served with a warm chocolate dipping sauce	€5.95
Crema Catalana ⁽³⁻⁷⁾ Spanish cinnamon crème brulee	€5.95
Selva Negra ⁽⁶⁻⁷⁾ Hot chocolate Fudge cake served with cream	€5.95
Tarta de Queso ^(1a-3-6-7-8) Ferrero Rocher cheesecake served with cream	€5.95
Pasteis de Nata ^(1a-3-7) Warm Portuguese custard pies served with cream	€5.95
Tarta de Santiago ^(1a-7-8b) Galician almond tart served with cream and cinnamon	€5.95
Classic Espresso Espresso, Kahlua and Vodka	€11.00
Baileys Espresso ⁽⁶⁻⁷⁾ Espresso, Baileys, Vodka and Chocolate	€11.00
Plato de Queso ^(1a;c-7) A selection of Spanish cheeses served with Quince paste, honey, bread and crackers. Available as half or full board.	€13.50/€18.50

Degustaciones de Vinos



de Oporto y Jerez

Niepoort taster ⁽¹²⁾ Niepoort Dry White Niepoort Tawny Dee Niepoort Ruby Dum	€10.00
Ruby taster ⁽¹²⁾ Grahams 6 Grapes Warres LBV Warres Quinta de Cavandihna	€16.50
Tawny taster ⁽¹²⁾ Niepoort Tawny Dee Warres Otima 10years Grahams 20years	€17.00
Sherry taster ⁽¹²⁾ Amontillado Crema de Canasta Pedro Ximenez	€14.00

All tasting plates are served with a selection of chocolate

Cafés

Solo	€2.00	Double Solo	€2.40
Cortado ⁽⁷⁾	€2.20	Double Cortado ⁽⁷⁾	€2.60
Americano	€2.60	Cappucino ⁽⁷⁾	€3.20
Café con Leche ⁽⁷⁾	€3.00	Chocolate Caliente ⁽⁶⁻⁷⁾	€3.40
Mocha ⁽⁶⁻⁷⁾	€3.40		

Té

Regular Tea	€2.00	Earl Grey	€2.60
Chamomile	€2.60	Jasmin Green	€2.60
Mint	€2.60	Berry Fruity	€2.60

Café con licor

Carajillo ⁽⁷⁾	€7.50
Tia Maria coffee ⁽⁷⁾	€7.50
Cointreau coffee ⁽⁷⁾	€7.50
Irish coffee ⁽⁷⁾	€7.50
Bailey's coffee ⁽⁷⁾	€7.50

Suitable for Vegetarians **Gluten Free** option is available for dishes. **Some of our dishes may contain bones .All our beef is 100% Irish**

Allergens Guide1.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



Cheeses (Quesos)

Served with 1 Sevillian Handmade Tortas (10)

Manchego – Pasteurized (V) (3-7)	€8.00
Sharp, sheep's cheese from La Mancha	
Picón - Unpasteurized (V) (3-7)	€6.50
Basque blue cheese made from cow's milk	
Ibérico con Aceite de Oliva - Pasteurised (V) (3-7)	€8.50
Rich nutty cheese from a blend of Cow, Sheep and Goats milk cured in Olive Oil.	
Manchego 6 months – Pasteurized (V) (3-7)	€8.00
Sharp, sheep's cheese from La Mancha cured for 6 months.	
Queso con Trufa Pasteurised (V) (3-7)	€8.75
Nutty cheese from a blend of Cow and Sheep milk with black truffle	

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