

• **H o m e m a d e D e s s e r t s** •

<i>Tiramisù</i> on the rocks with coffee ice-cream	€8
Chocolate textures, carob cake and caramel "dulce de leche" ice cream	€10
Cheesecake, tangerine, pumpkin jam and cardamom	€8
French toast brioche with hot chocolate and hazelnut ice cream	€8
Assorted Casa Vilella cheeses	€12.50
Choice of fresh fruit	€5
Assorted sorbets and ice-creams ¹	€5.50

• **S w e e t W i n e s** •

Malvasia dolça del Hospital de Sitges	€5
Malvasia Seca del Hospital de Sitges	€5
Lustau Pedro Ximenez	€5
Nieeport Tawny Porto 10 years	€6
Par vino de Naranja	€6.50
Moscatell Manuel Llopis i Bofill	€5

• **D i g e s t i v e s & d i s t i l l a t e s** •

Nikka from the barrel, Japanese Whiskey	€15
Tequila Patrón Añejo	€15
Santa Teresa 1976, Ron de Solera	€15
Larios 1866 Brandy de Jerez Solera GR	€15
Patrón, X.O. café	€10
Ratafia Russet	€5
Grappa Nonnino	€5

¹ with Marc de Cava