

• Homemade Desserts •

<i>Tiramisù</i> on the rocks with coffee ice-cream	€8
French toast brioche with hot chocolate and hazelnut ice cream	€8
Dulcey chocolate panna cotta, passion fruit foam and banana sorbet	€8
Orange sponge cake soaked in Cointreau, coconut foam and pistachio ice cream	€8
Vegan chocolate brownie with raspberry sorbet	€8
Assorted Casa Vilella cheeses	€12.50
Choice of fresh fruit	€5
Assorted sorbets and ice-creams ¹	€5.50

• Sweet Wines •

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

• Digestives & distillates •

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