



## Postres, Desserts & Cheese

### POSTRES – DESSERTS

**Churros con Chocolate £6.5**

Traditional Spanish fried pastry in sugar&cinamon  
w/ melted Belgian chocolate

**Crema Catalana £6.5**

Traditional Spanish crème brûlée (custard cream with a sugar burnt crust)

**Home-made Vanilla Ice-Cream £6**

With Pedro Ximenez Sweet Sherry Dressing

**Tarta Santiago £6**

(home-made almond tart)

**Chocolate Fondant £6.5**

with homemade Vanilla Ice Cream

**Delicias de Plátano £7.5**

Banana toffee, almonds, caramelised walnuts  
and honey corn based on English cream

**Tarta de Queso £7.5**

Traditional homemade cheesecake w/ heart  
of raspberry, strawberry ice cream and English sauce

**Espresso Martini £8.5**

### CHEESES FROM CHARCUTERIA

**Mix Cheese Board £14**

(selection of four cheeses)

Selection of four cheeses from our charcutería with accompaniment

**Manchego Curado £6**

Pasteurized ewes cheese with sweet & nutty flavour with membrillo  
(quince jelly) & savoury biscuits

**Tetilla £6**

Pasteurised cow's cheese, smooth and creamy served with membrillo  
(quince jelly), walnut, grapes, honey & savoury biscuits

**Payoyo £7.5**

Whole Payoya goat milk. Aged for 4 months. It smells of  
butter and cheesecake and has a mild, slightly sharp flavour.

**La Peral £7**

Pasteurised blue cheese made in Asturias in Northern Spain.  
The cheese is matured for a min. of two months and up to five months

**Ermesenda £7**

Ermesenda Catalan Cow's Cheese produced in the style of Raclette.  
Creamy, unctuous unpasteurised, medium hard cheese.

\*\*\* All cheeses served with tarta de aceite, quince jelly, nuts & grapes