

SOMETHING SWEET

CARROT CAKE With caramel sauce and sweet pecans. \$190 MXN

COCONUT CREME BRULEE \$190 MXN

CHOCOLATE LAVA CAKE Served with vanilla bean ice cream, wild berries and dark chocolate crumbs. \$160 MXN

COCONUT CHURROS Served with vanilla ice cream and pecan caramel sauce. \$150 MXN

TEMPURA ICE CREAM Choice of chocolate o vainilla served with caramel and chocolate sauce with vanilla crumble and berries. \$170 MXN

FLAN \$120 MXN

AFTER DINNER COCKTAILS

MEXICAN VANILLA Vanilla, coffee liqueur, carnation and Kahlua. \$120MXN

MEXICAN COFFEE Flamed at your table with Tequila, Kahlúa, coffee, whipped cream, brown sugar and a maraschino cherry on top. \$145 MXN

CINNAMON FRESH Baileys, Brancamenta liquor, Ancho Reyes liquor and homemade cinnamon syrup. \$160MXN

TEPIAL (TEPACHE) Mezcal Bruxo, lemon juice, natural syrup and Tepache (Fermented pineapple, an ancestral recipe 100% MEXICAN Nahuatl). \$220MXN

CABO FOAM Black label Whiskey, green tea, carnation, natural syrup, vanilla and Kahlua. \$270MXN

KING COFFEE Liquid chocolate, Cognac Courvoisier and espresso. \$330MXN