

DESSERT *tapas*

3.00
each

summer peach empanada

spiked "43" sauce

caramelized banana

vanilla ice cream, quince syrup, toasted pistachios

natilla flan

natilla custard & saffron caramel

dark chocolate crema

creamy chocolate custard, orange marmalade

marcona almond-caramel bar

butter crust

chocolate truffle cake

kahlua

seasonal sorbet

housemade

butterscotch custard

salted caramel sauce

**vanilla bourbon chai ice cream
with pedro ximenez sherry**

housemade fig cookies

CAFE BA·BA·REERBA!®

TAPAS, PINTXOS & PAELLA

APERTIVOS & DIGESTIVOS

before and after dinner drinks

DRY SHERRY - before dinner

fino - emilio lustau 'puerto fino'	5.00
manzanilla - emilio lustau 'papurusa'	5.00
amontillado - alvear's medium dry	5.00
palo cortado - emilio lustau 'peninsula'	7.00

SWEET SHERRY - after dinner

oloroso - emilio lustau 'old east india'	7.00
cream - emilio lustau 'capataz' deluxe	6.00
pedro ximenez - emilio lustau 'san emilio' px	7.00
moscatel - emilio lustau 'emilin'	8.00

PORT

noval black	8.00
warre's otima 10 year tawny	10.00
taylor fladgate 10 year tawny	11.00
taylor fladgate 20 year tawny	16.00

SPANISH BRANDY

torres imperial 10 year	9.00
gran duque de alba	11.00
cardenal mendoza	11.00

PATXARAN

traditional digestivo from Spain made from sloe berries & anise

ATXA patxaran	7.00
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SINGLE MALT SCOTCH

glenlivet 12 year	10.00
balvenie 12 year	11.00
glenfiddich 12 year	12.00
maccallan 15 year	16.00

COGNAC

hennessy vs	10.00
remy martin vsop	11.00

FLIGHTS

DRY SHERRY FLIGHT

lustau 'puerto fino', lustau 'papurusa', alvears amontillado, lustau 'peninsula' 9.00

SWEET SHERRY FLIGHT

lustau 'old east india', lustau 'capataz', lustau 'emilin', lustau 'san emilio' px 12.00

PORT FLIGHT

noval black, warre's otima 10 year tawny, taylor fladgate 10-year tawny 18.00