



## SWEETS

### Matcha Pana Cotta 10

Green tea, coconut flakes, apple slices, strawberry sauce.

Pairing suggestion: *Malamado **Port Style Malbec**, Mendoza, 2014 5*

### Chocolato 10

Flourless chocolate cake, brandy chocolate sauce, toasted mini marshmallows, caramel sauce, cajeta whipped cream.

Pairing Suggestion: *Sandeman **Fine Rubi Port**, Douro 5*

### Coconut Cassava Cake 10

Flourless cake, banana leaves, caramel coated bananas, whipped cream, and vanilla sauce.

Pairing Suggestion: *Fonseca **White Port**, Douro 5*

## AFTER DINNER DIGESTIFS

	Gl	Btl
<b>Moscato d'Asti</b> , Italy	7	35
<i>Fresh moscato aromas of sage, exotic fruit and yellow stone fruit, with a quenching crispness</i>		
<b>White Dry Porto</b> "Sirocco", Fonseca, Douro.	8	40
<i>Walnut and yeast biscuit aromas, bright acidity, and a pleasant, off-dry, nutty, citrus peel finish with some persistent heat</i>		
<b>Cream Sherry</b> La Morenita, Palomino & PX, Spain.	8	40
<i>Aromas of caramel, dried fruits and mocha, Smooth and elegant with balanced sweetness</i>		
<b>Moscatel Pasa Sherry</b> "Esnobista" Dios Baco, Spain	6	35
<i>Its flavor is accentuated with dried fruit and raisins, with a unique aroma, complex and intense</i>		
<b>Fine Rubi Porto</b> Sandeman, Douro	9	50
<i>Clean aromas of red fruits, plums and strawberries, its rich flavors and is very well balanced</i>		
<b>Porto Style Malbec</b> Malamado, Mendoza, 2014	8	40
<i>Aromas of plums, dried figs and nuts, complex with spicy endnotes of cinnamon, toasted almonds and leather</i>		