

DESSERTS

*As in a great Sonata,
we close with
a sweet finale*

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| Egg yolk pudding, lemon, raspberry and pistachios | 7 |
| Toffe Foam, spiced peer and olive oil. | 7 |
| Herbs | 7 |
| Upside down chocolate lava cake and hazelnuts | 8,5 |
| Sheep milk cheese table | 8 |

DESSERT WINES

Enrique Mendoza Moscatel de La Marina 4€/copa
Moscatel de Alejandría

PX San Emilio 4€/copa
Pedro Ximénez

Enate Dulce 4€/copa
Gewürztraminer

Bassus Dulce 5€/copa
Pinnot Noir

**All the prices are in euros and VAT included*

**IN ACCOMPLISHMENT OF THE RD126/2015 LAW WE
DISPOSE ALL THE ALLERGENS INFORMATION INCLUDED
ON OUR MENU. WE INFORM YOU THAT ALL OUR MENUS
RESPECT THE RD 1420/2006 LAW ABOUT PARASITE
PREVENTION FOR ANISAKIS*

**Please, inform the restaurant staff about your
allergies and intolerances*