

## *Bebidas Calientes (Hot Beverages)*

Americano	€2.5
Cappuccino	€2.75
Latté	€2.75
Mocha	€2.75
Café Solo ( <i>espresso</i> )	€2.25
Café Doble ( <i>double espresso</i> )	€3.25
Pot of Tea ( <i>serves one</i> )	€1.5
Herbal Teas ( <i>ask server for selection</i> )	€2.25
Hot Chocolate	€2.75

## *Café Español (Spanish Coffees)*

Café con Leche <i>Flat white coffee.</i>	€2.75
Carajillo <i>Espresso &amp; cognac.</i>	€4.5
Café con Hielo <i>Espresso &amp; ice cubes.</i>	€2.25
Cortado <i>A shot of espresso, served with a dash of steamed milk.</i>	€2.25

# Cava

DESSERT MENU



## Dulce (Sweet Things)

– All desserts are freshly prepared in Cava –

Tarta de Queso de Vainilla	€7.5
<i>Baked vanilla &amp; cinnamon cheese cake, raisin and sweet sherry purée, orange cream.</i>	
Mousse de Chocolate	€7
<i>Dark chocolate mousse, vanilla ice-cream, raspberry coulis, handmade Spanish biscuits.</i>	
Soprillos	€8.5
<i>Almond meringue, maple &amp; walnut ice-cream, Irish strawberries &amp; a shot of Pedro Ximénez.</i>	
Churros (serves two)	€8.5
<i>Deep fried Spanish fritters served with chocolate-chip ice-cream &amp; Pedro Ximénez chocolate sauce.</i>	
Sorbete y Cava	€9
<i>Strawberry sorbet &amp; rosé cava with fresh raspberries and blackberries.</i>	
Helado de Miel y Canela con Carquinyolis	€6.5
<i>Local honeycomb and cinnamon ice-cream (Burren) with handmade Spanish biscuits, honey &amp; ground hazelnuts.</i>	
Tortada de Almendra	€7.5
<i>Almond cake with red &amp; white grape ice-cream, cinnamon &amp; cherry syrup.</i>	

Crema Catalana	€7
<i>Spanish style creme brulée with creme brulée ice-cream.</i>	
Tabla de Quesos (serves two)	€10.5
<i>Spanish cheese plate served with quince, Irish apple juice and Spanish fig cake.</i>	

## Vinos Dulces (Dessert Wines)

Vi de Panses: Grenache (Empordá DO, 2004)	€6.5
<i>A full bodied &amp; sumptuous dessert wine.</i>	

## Jerez (Sherry)

### MOSCATEL

Sweet sherry, huge concentration & amazing length.

**FOOD MATCH: CHOCOLATE MOUSSE**

Tustau Emilín Moscatel glass €7

### PEDRO XIMÉNEZ

Deep robust sweet sherry with hints of caramel.

**FOOD MATCH: CHURROS**

Valdivia Pedro Ximénez glass €7.5

### CREAM (BLEND OF OLOROSO AND PEDRO XIMÉNEZ)

Concentrated dried fruits, raisins and sultanas.

**FOOD MATCH: ALMOND CAKE**

Tustau Very Rare Cream Superior glass €7