

# AFTER DINNER DRINKS

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## SHERRY & SWEET WINES

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**Matusalem, D.O. Jerez** (75ml) 12 (375ml) 60  
sherry with dried roses, orange peel, apricots and honey notes

**Néctar, Pedro Ximénez, D.O. Jerez** (75ml) 6 (750ml) 55  
sherry with sweet raisin, caramel and date aroma

**Noé, Pedro Ximénez, D.O. Jerez** (75ml) 12 (375ml) 60  
classic dessert sherry, with tones of raisin, figs, coffee and spices

**Dolç d'en Piqué** (75ml) 12 (375ml) 65  
sweet, red wine with dried fruity overtones, cinnamon and candied peel

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## SWEET CIDER

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**Diamantes de Hielo** (75ml) 9 (375ml) 43.5  
delicate sweet citrusy cider made from a selection of Asturian frozen apples

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## BRANDY

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**Cardenal Mendoza** (50ml) 12  
rich and complex, elegant with notes of raisin and plum

**Gran Duque de Alba** (50ml) 12  
medium-dry and smooth with burnt undertones and hints of vanilla

**Lepanto Solera Gran Reserva** (50ml) 9  
dry, delicate hints of nuts, caramel, vanilla and almond notes

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## DIGESTIVOS

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**Aguardiente de Orujo, Pazo** (50ml) 7  
full bodied grape liqueur; intense, warm with anise tones and long finish

**Licor de Café de Orujo, Pazo** (50ml) 6  
elegant and complex, with flavours of grape liqueur and Nicaraguan coffee

**Licor de Hierbas de Orujo, Pazo** (50ml) 6  
herb liqueur with delicate sweetness and toasted fruit aromas

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## Coffee from 2.10

cortado, espresso, americano, cappucino, latte

## Tea from 2.10

English breakfast, Earl Grey, fresh mint, peppermint

# DESSERTS

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## OUR DESSERT FROM LA MANCHA

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### Natillas de azafrán V 6.5

Saffron-infused custard with chocolate ice cream & chocolate crumble.

Served the traditional way with a biscuit inside!

*Pair with a glass of sweet brandy Cardenal Mendoza 12*

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## SPANISH CLASSICS

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### Gloria cheesecake 6.5

Served in Nacho Manzano's Gloria restaurant. A rich cheesecake with raspberry sorbet, quince & shaved Zuheros sheeps cheese from Andalucía

### Textures of chocolate V 8

chocolate ganache, sponge, ice cream, meringue & crumble  
served with peanut cream & apricot sauce

### Churros with chocolate V 5

glorious pastries and melted chocolate, an Ibérica classic

### Caramelised Spanish rice pudding V G 4.5

a signature dish from Casa Marcial

*Pair with a glass of sweet cider Diamantes de Hielo 9*

### A selection of sorbet or ice cream V 4

ask your waiter for today's flavours


### Trío of cheeses 6


Urgel, La Peral & organic Sujaira, with quince & apple

*Pair with a glass of sweet sherry Matusalem 12*

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