

# AFTER DINNER DRINKS

## DIGESTIFS

### **Aguardiente de Orujo 7**

Full bodied grape liqueur, intense, warm with anise tones and long finish (50ml)

### **Licor de Café de Orujo 7**

Elegant and complex with flavours of grape liqueur and Nicaraguan coffee (50ml)

### **Licor de Hierbas de Orujo 7**

Herb liqueur with delicate sweetness and toasted fruit aromas (50ml)

### **Crema de Orujo 7**

Cream liqueur, subtle vanilla and cacao flavours (50ml)

## SHERRY & SWEET WINES

### **Néctar, Pedro Ximénez, Jerez 7.5 | 52**

Sherry with sweet raisin, caramel & date aroma (75ml/bottle)

### **Matusalem, Jerez (30 years) 8.75 | 65**

Sherry with dried roses, orange peel, apricots and honey notes (50ml/bottle)

### **Noé, Pedro Ximénez, Jerez (30 years) 8.75 | 65**

Classic dessert sherry with tone of raisin, figs, coffee and spice (50ml/bottle)

### **Moscatel, Emilin, Lustau, Jerez 7.5 | 41**

Dessert wine, smooth and rich, dried fruits and spices (50ml/bottle)

## BRANDY

### **Lepanto Solera Gran Reserva, Jerez 15.5 | 89**

Dry, delicate hints of nuts, caramel, vanilla and almond (50ml/bottle)

### **Carlos 1 Gran Reserva, Jerez 12 | 85**

Rich, roasted almonds and butterscotch. Vanilla and nutmeg (50ml/bottle)

### **Torres 10 Gran Reserva, Penedés 10 | 64**

Intense, cinnamon and vanilla, with aromatic notes of oak (50ml/bottle)

## AFTER DINNER COCKTAILS

### **Espresso Martini 10.5**

42 Below Vodka, coffee liquor, freshly brewed coffee

### **PXpresso Martini 10.5**

42 Below Vodka, coffee liquor, cranberry juice, sweet sherry Néctar freshly brewed coffee

### **Cortardo Martini 10.5**

42 Below Vodka, orujo cream liquor, freshly brewed coffee

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# DESSERTS

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*A selection of Spanish classics*

## **Flourless chocolate cake 9.45**

Chocolate cake, licor café pearls, 'crema de Orujo'  
crème anglaise, fior di latte ice cream (g)  
*Pair with a glass of Licor de café de orujo 7*

## **Vanilla caramel flan 7.5**

Palo Cortado chantilly cream (v) (g)  
*Pair with a glass of Ysabel Regina brandy 13*

## **Churros with chocolate 7.9**

Glorious pastries & melted chocolate (v)  
*Pair with a glass of Matusalem sweet sherry 8.5*

## **Caramelised rice pudding 7.9**

A signature dish from Casa Marcial (v) (g)  
*Pair with a glass of Moscatel Emilin dessert wine 7.5*

## **A selection of sorbet or ice cream 7.35**

Ask your waiter(ess) for today's flavours (v)  
*Pair with a glass of Néctar sweet sherry 7.5*

## **Trio of cheese 9.9**

Organic sujaira, vidiago, La Peral (g)  
*Pair with a glass of Matusalem sweet sherry 8.5*

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# HOT DRINKS

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## **Coffee (from 2.5)**





Cortado, espresso, americano, cappuccino, latte

## **Carajillo 4.5**

Brandy, coffee, lemon peel, sugar

## **Tea (from 2.5)**

English breakfast, earl grey, fresh mint, peppermint

 vegetarian  gluten-free  vegan  vegan option available

Please inform a member of staff of any allergies and/or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens or cross contamination. A discretionary 12.5% service charge will be added to your bill. Prices include VAT.