

DESSERTS

A selection of Spanish classics

Dark chocolate mousse 9.5

Crowned with a velvety chocolate ganache, topped with caramelised hazelnuts, on a bed of chocolate crumble served with a Fior di Latte ice cream (v) (g)

Traditional Spanish vanilla flan 7.5

A silky, rich vanilla flan topped with a golden layer of caramel sauce, served with a delicate Palo Cortado sherry-infused whipped cream (v) (g)

Churros with chocolate 7.9

Crisp and golden churros, dusted with sugar and served with a rich dark cocoa dipping sauce (v)

Casa Marcial rice pudding 7.9

Creamy and comforting, flavoured with cinnamon and citrus topped with a perfectly caramelised sugar layer (v) (g)

A selection of sorbet or ice cream 7.35

Ask your waiter(ess) for today's flavours (v)

Trio of cheese 9.9

Organic sujaira, manchego, La Peral served with regaña crackers, grapes and quince (u)

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

Cortado Martini 10.5

42 Below Vodka, Orujo cream liquor, freshly brewed coffee

(v) vegetarian (g) gluten-free (ve) vegan (vo) vegan option available (u) made with unpasteurised milk

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.