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## Desserts

<b>Banoffee Eclair</b> Toffee sauce, caramelized bananas, Valrhona chocolate sauce, banana cream	8
<b>Churros with Valrhona Chocolate</b> Guanaja 70%, Bahibe 46%, Dulcey 32%	8
<b>Tarta de Queso</b> Basque style baked cheesecake	8
<b>Saffron &amp; Sherry Poached Pear</b> Magdalena drizzled with Arbequina olive oil, almond crunch, vanilla ice-cream	8
<b>Sundae</b> Vanilla, chocolate and hazelnut ice-cream, chocolate sauce, smoked brownie, vanilla whipped cream, hazelnut praline	9
<b>Valrhona Chocolate Fondant</b> Tulakalum 75% shell, Biskelia 34% heart, Movenpick Madagascar vanilla ice-cream	10
<b>Selection of Artisan Cheese</b> Served with carne de membrillo, Pan de Cristal	5/13

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## Cocktails & Digestifs

<b>Espresso Martini</b> Iconic after dinner cocktail with espresso, vodka and coffee liqueur	10
<b>Hennessy Alexander</b> Dark cocoa flavours combined with cognac Hennessy and floating fresh cream	10.50
<b>The Clontarf Coffee</b> Teeling Small Batch complimented with secret stout syrup makes Irish coffee perfect	7.50
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<b>Gomariz 12 (doce-sweet), Treixadura, Ribeiro Spain, 2018 (70ml)</b> Vinified with some residual sugar, a very interesting wine and addictively delicious!	6.00
<b>Fine Tawny Port / Kopke. Blend. Douro, Port, Portugal (70ml)</b> Spicy, balsamic and with concentration and balance	5.50