



DESSERTS

Flan de la Casa \$8

Soufflé \$11

Dark chocolate soufflé, espresso gelato

Goxua \$10

Almond sponge cake, strawberries, cream, custard

Arroz con Leche Asturiano \$9

Asturian-style rice pudding, caramelized sugar

Churros con Chocolate \$9

Traditional Spanish fried dough, chocolate mousse

Assortment of six Artisanal Cheeses \$35

CANDELAS COFFEE AND TEAS OF LIFE

Espresso \$4.50

Latte or Cappuccino \$5

Cortado espresso topped with milk \$4.50

Café Bombon layered condensed milk and espresso \$8

Café Cacao espresso and Nutella \$8

Regular/Decaf coffee \$3.50

TEA OF LIFE Selection of Teas \$4.5

COFFEE COCKTAILS \$10

Carajillo flambé brandy, lemon peel, espresso

Liquid after Eight cocoa, milk, mint, espresso

Cuarenta y Tres Liquor 43, espresso

Azahar orange liquor, cream, espresso

Irlandes Irish whiskey, cream, espresso

Nutty Amaretto, Frangelico, cream, espresso

Palomita Spanish anisette, green tea

DESSERT WINES

Moscatel Victoria #2 2016 Jorge Ordoñez \$12

Moscatel Dorado Cesar Florido \$12

Moscatel Emilín Lustau \$12

Deluxe Cream Capataz Andrés Lustau \$12

Pedro Ximénez Triana \$12

Tokaji 2015 Late Harvest Oremus \$14

Ruby Reserve Port Quinta de la Rosa Lote 601 \$10

Tawny Port Reserva Dona Antonia Ferreira \$14

Madeira Reserve 5 years old Broadbent \$12

Blandy's Choleheita 2003 Bual \$16

Desert Wine Flights 4 Wines \$25

JAVIER'S HOMEMDADE DIGESTIVES \$10

Patxaran Casero endrinas-gooseberries, anise

Orujo de Hierbas cinnamon, saffron, herbs

Aguardiente de Orujo lemon, thyme

Brandy con Pasas raisin infused Fundador brandy

Marcona Almonds and Maraschino Cherry liqueur

Peach and Cinnamon liqueur

Orange brandy

CORDIALS

Cardenal Mendoza Solera Gran Reserva \$18

Gran Duque D'Alba Solera Gran Reserva \$16

Fundatro Solera Reserva \$10

Toress Jaime 30 Years \$35

Hennessy VSOP Privilage \$16

Remy Martin VSOP \$14

Martell VSOP \$14

Corvoisier VSOP \$14

Busnel VSOP Pays D'Auge Calvados \$12

Busnel Hours D'Age 12 Anes \$26