



❖ DESSERTS ❖

Pionono with blueberry and mascarpone,  
raspberry ice cream, mint almond praliné

\$240



Chocolate salami with chillie and pistachios,  
orange and chocolate ice cream

\$ 240



Coconut milk cake, figs in cardamom syrup,  
yogurt cream and crunchy sesame

\$ 240



Pavlova of raspberries with lemon curd, grapes,  
plums and fresh mint

\$240



Banana and dulce de leeches tartaletes  
with coffee cream and chocolate

\$240



Fresh plate of fruits with passion fruit syrup,  
ginger and honey ice cream

\$230



Afogatto Jacinto: Dulce de leche and bourbon  
ice cream, espresso, walnut and sea salt cookie

\$250

