POSTRE / DESSERT

CREPAS DE CAJETA

Thin crepes topped with a caramel sauce, chopped walnuts; served with vanilla ice cream. - perfect to share (g) (d) (n) £6.50

PASTEL DE QUESO y COCO

A baked cream cheese and coconut cheesecake, in a pool of mango sauce. (d) £5.80

FLAN CASERO

A rich Mexican version of créme caramel - perfecto! (d) £5.80

HELADOS

A selection of ice cream (vanilla, chocolate, strawberry)(d) & tropical fruit sorbets (tequila; lime, passion fruit, or mango) £6.20

PASTEL DE ELOTE

Our chef's special corn cake, topped with whipped cream or a scoop of vanilla ice cream. (d) £6.50

PASTEL 3 LECHES

A rich and almost 'custard like' cake made with '3 milks' Condensed, evaporated and double cream'. - delicious!(d)(g) £6.50

CHURROS

(6) Our deep fried dough pastry, with a caramel sauce and condensed milk.(d)(g)(v) £6.50

TAMAL DE DULCES

Our chef's special sweet tamal dessert in 3 flavours £5.80 each Choose from:

Strawberry – w/ fresh whipped cream (d)

Pineapple - w/ fresh custard sauce (d)

Cream Cheese - w/ a caramel sauce (d)

DRINKS

COFFEE

Oat Milk available

LATTE (d) £3.50

CAFE AMERICANO (d) £2.90

ESPRESSO £2.90

CORTADO (d) £2.00

CAPPUCCINO (d) £3.50

EXTRA SHOT OF ESPRESSO +80P

TEA

Oat Milk available

ENGLISH BREAKFAST £3.00

EARL GREY £3.00

CAMOMILE £3.00

PEPPERMINT £3.00

GREEN TEA £3.00

FRESH MINT TEA £3.00

HOT CHOCOLATE £3.50

LIQUEUR COFFEE

Oat Milk available

ESPRESSO MARTINI - Shot of espresso+coffee tequila +sugar. Serve chilled in a coupe straight up with a cinnamon sprinkle. £12.50

IRISH COFFEE - Johnny walker black label+ Coffee £8.50

CAFÉ ESPAÑA - With Licor. 43 £8.50

MEXICAN CAFE - Coffee tequila+espresso+vanilla syrup. Shaken and served over ice. £8.50

Tequila has been said to be a great digestion aid.

Drinking it before a meal can boost your metabolism and an after-dinner tequila shot can help with digestion.

The drink's high levels of inulin prompt your digestive system to grow good bacteria, improving overall digestion.

ENJOY OUR EXTENSIVE SELECTION OF AGAVE SPIRITS
WITH YOUR DESSERT OR BY ITSELF.
Ask a member of our staff for recommendations.