

## POSTRES | DESSERTS

**Panqueque de Dulce de Leche**

Argentinian crepe filled with dulce de leche served with vanilla bean ice cream

½ \$8.00 | \$13.00

**Panqueque de Manzana** \$13.00

Argentinian apple crepe served with vanilla bean ice cream and candied almonds

**Panqueque de Banana** \$13.00

Argentinian banana crepe served with vanilla bean ice cream and cinnamon

**Petit Gateau** \$11.00

Homemade molten cake served with vanilla bean ice cream

**Papaya Cream** \$11.00

Fresh papaya blended with vanilla bean ice cream and topped with liqueur de Cassis

**Flan** \$9.00

Homemade Argentinian custard

**Crème Brulee** \$9.00

Homemade vanilla bean creme brulee

**Tres Leches** \$11.00

Moist three milks cake

**Chocolate Cake** \$11.00

Three-layered mousse cake

**Ice Cream** \$8.00

Vanilla, Chocolate, Strawberry

## COFFEE &amp; TEA

<b>Hot Tea</b>	\$3.00	<b>Americano</b>	\$4.20
<b>Regular Coffee</b>	\$2.80	<b>Mocha</b>	\$4.90
<b>Decaf Coffee</b>	\$2.80	<b>Cappuccino</b>	\$4.90
<b>Espresso</b>	\$3.90	<b>Latte</b>	\$4.90
<b>Double Espresso</b>	\$4.90		

## AFTER DINNER

<b>Argentina Coffee</b>	\$12.00	<b>Kahlua Coffee</b>	\$12.00
<b>Irish Coffee</b>	\$12.00	<b>Baileys Coffee</b>	\$12.00
<b>Amaretto Coffee</b>	\$12.00	<b>Carajillo Coffee</b>	\$12.00

## PORT WINE

<b>Ramos Pinto Late Bottled 2011</b>	\$11.00
<b>Taylor Flagate Tawny 10</b>	\$13.00
<b>Dow's Tawny 10</b>	\$14.00
<b>Graham's Tawny 20</b>	\$25.00
<b>Warre's Port 1985</b>	\$49.00
<b>Graham's Tawny 40</b>	\$68.00

## DESSERT &amp; ICEWINES (per 2.5oz)

<b>Inniskillin Riesling Icewine</b>	\$48.00	<b>Chateau du Levant Sautemes</b>	\$11.00
<b>Far Niente Dolce Dessert Wine</b>	\$45.00	<b>Tokaji Aszu 6 Puttonyos</b>	\$19.00

## COGNAC / BRANDY

<b>Courvoisier VSOP</b>	\$17.00	<b>Courvoisier XO</b>	\$49.00
<b>Hennessy VSOP</b>	\$17.00	<b>Hennessy XO</b>	\$49.00
<b>Remy Martin VSOP</b>	\$17.00	<b>Remy Martin XO</b>	\$49.00
		<b>Louis XIII - 1oz</b>	\$328.00