

POSTRES | DESSERTS

Panqueque de Dulce de Leche

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

½ \$10.00 | \$13.50

Panqueque de Manzana \$13.50

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

Panqueque de Banana \$13.50

Argentinian banana crepe served with vanilla bean ice cream and cinnamon

Petit Gateau \$13.50

Homemade molten cake served with vanilla bean ice cream

Papaya Cream \$13.00

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

Flan \$10.00

Homemade Argentinian custard

Crème Brulee \$10.00

Homemade vanilla bean creme brulee

Tres Leches \$12.80

Moist three milks cake

Chocolate Cake \$12.80

Three-layered mousse cake

Ice Cream \$9.00

Vanilla, Chocolate, Strawberry

COFFEE & TEA

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

AFTER DINNER

Argentina Coffee	\$12.00	Kahlua Coffee	\$12.00
Irish Coffee	\$12.00	Baileys Coffee	\$12.00
Amaretto Coffee	\$12.00	Carajillo Coffee	\$12.00

PORT WINE

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

DESSERT & ICEWINES

Tokaji Aszu 5 Puttonyos	\$19.00	Chateau du Levant Sautemes	\$11.00
Far Niente Dolce Dessert Wine	\$45.00	Inniskillin C. Franc Icewine	\$192.00

COGNAC / BRANDY

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