

SOUTH AMERICAN DESSERTS 9

CARIBEÑO

Traditional Cuatro Leches cake.
slather a rich layer of golden caramel.

PALENQUERO

Moist and rich chocolate cake
layered with dulce de leche
covered with chocolate fudge

ÑAÑITO

Rich custard Quinoa creme brulee
topped with a layer of hard caramel.

EL PATA

The Peruvian version of Caramel Flan.

CHAMO

Graham crumbs crust, cream and rich
cheese and passion fruit custard topped
with passion fruit gelly.

ADD: ICE CREAM \$5

COFFEES AND GOURMET TEAS

Café Tinto 3

Espresso 3

Cortadito 4

Capuccino 5

Café con Leche 5

MILO (Hot or Cold) 6

Gourmet Teas 5

"CARAJILLO" 8

Hot Traditional Colombian Coffee with a
shot of Aguardiente liquor and cinnamon

"CANELAZO" 8

Sugar Cane Juice mixed with a shot of
Aguardiente and Amaretto syrup

AFTER DINNER DRINKS | DIGESTIVOS

GUARAPAZO 10

Traditional Colombian Aguardiente
Sugar Cane Juice-Cofee

QUINDIO 10

The Perfect Blend of
Baileys + Gran Marnier

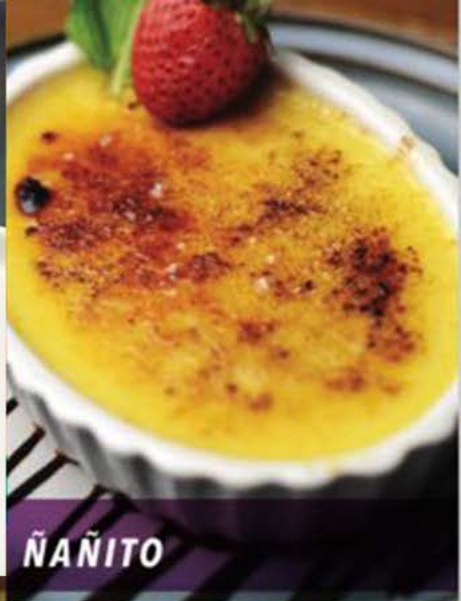
CAFETERO 10

Patron Café

CARIBEÑO



PALENQUERO



ÑAÑITO

EL PATA



CHAMO

