

**POSTRES** Home made desserts

**CASTAÑAS EN ALMIBAR DEL BIERZO** 6,00€

*El Bierzo style chestnuts in light syrup.*

**TARTA SANTIAGO CON MEUS AMORES** 5,00€

*Traditional almond tart, 'Tarta de Santiago', served with a shot of sweet*

*'Meus amores' dessert wine.*

**CEREZAS EN AGUARDIENTE** 5,00€

*Cherries steeped in 'aguardiente' (Galician liquor, similar to Orujo or*

*moonshine – not for the lighthearted!).*

**PUDDING CON NATA** 4,00€

*Spanish 'pudding' – similar to bread pudding.*

**FLAN DE HUEVO CASERO** 4,00€

*Caramel custard.*

**PROFITEROLES CON CHOCOLATE** 6,00€

*Chocolate profiteroles (sweet puff pastries stuffed with whipped cream and*

*covered in chocolate).*

**MEL I MATÓ** 5,00€

*Soft goats cheese drizzled with honey, 'mel i mató'. (A classic Catalan*

*dessert.)*

**FRESONES CON NATA** 5,00€

*Strawberries and cream.*

**PIÑA NATURAL** 5,00€

*Pineapple (serving of fresh fruit).*

**ZUMO DE NARANJA NATURAL** 3,50€

*Freshly squeezed orange juice.*

**CREMA DE LIMON CON CASTAÑAS** 6,00€

*Lemon mousse and chestnuts.*

**CAFÉ IRLANDES** 7,00€

*Irish coffee (hot coffee and whiskey, topped with double cream).*

**CUAJADA CON MIEL** 4,00€

*Traditional set milk pudding, 'cuajada', topped with honey.*

**CREMA CATALANA** 5,00€

*Catalan 'crème brûlée'.*

**CREMA CATALANA CON PIÑA QUEMADA** 6,00€

*Catalan 'crème brûlée' served with flame scorched pineapple.*

**CREMA CATALANA CON FRESONES QUEMADOS** 6,00€

*Catalan 'crème brûlée' served with flame scorched wild strawberries.*

**TARTA LARPEIRA CON CHOCOLATE CALIENTE** 4,50€

*Larpeira (sponge with anise) and hot chocolate.*

**QUESO CON MEMBRILLO** 5,00€

*Cheese with quince preserve.*