

Dessert Menu

Flourless Chocolate Cake

*This Moist Pastry is made with Fresh Eggs
and Bitter Sweet Chocolate –
Topped with Vanilla Bean Ice Cream*

8.50

The Pineapple Upside Down Cake

*Caramelized Pineapple with
Delicate Almond Butter
and Shredded Coconut*

8.50

The Trilogy (Sugar Free)

*White Chocolate and Dark Mousse Cake
with Cocoa Cookie*

8.95

Fried Ice Cream

*Vanilla Ice Cream Encrusted with Corn Flakes,
Deep-Fried and finished with Brandy Chocolate
Latino Sauce and Fresh Berries*

7.50

Adelia

*Light Almond Sponge Cake,
Mascarpone Cheese
and Red Berry Cream*

8.75

Warm Apple Bread Pudding

*Old Fashion Dessert made with breads, eggs,
fruit and Vanilla – Finished with Fresh Berries
and Cajeta Sauce*

7.95

Banana and Pineapple Cream Brulee

*Chef's Version of this famous French Dessert
Homemade Custard with Bananas and Pineapple
Caramelized Sugar, Berries and Fresh Mint*

8.50

Ice Cream

*Vanilla, Strawberry, Chocolate and Mango
We Serve the Highest Quality Ice Cream
in the Market (Haagen-Dazs)*

4.75

Coffee Drinks

Coffee or Decaf Coffee

Fresh brewed, Royal Kona Superior

2.65

Café au Lait (Latte)

A Shot of Espresso, Steamed Milk and Foam

4.25

Espresso

A 1 oz Shot of Intense Rich Black Coffee

4.50

Cappuccino

A Shot of Espresso Topped with Foamed Milk

4.50

Café Mocha

*A Shot of Espresso, Steamed Milk Mixed
with Chocolate*

4.50