



## DESSERTS

### **Passion fruit mousse**

\$9

*White chocolate and cream mousse with fresh passion fruit, served with fresh fruit and citrus jam*

### **Fruit tart**

\$8

*Small pie, filled with cream and fresh fruits*

### **Banana foster**

\$7

*Slow cooked ripe bananas with sugar and cinnamon served with warm with homemade vanilla ice cream*

### **Cocoa nib and matcha cream tart**

\$9

*Vegan cacao nib base, filled with coconut cream and matcha*

### **German cake roll and ice cream**

\$9

*Dulce de leche and nut roll, served with homemade vanilla ice cream*

### **Chocolate brownie**

\$8

*Dark chocolate and caramel fudge brownie, served with homemade vanilla ice cream*

### **Coconut Iguana flan**

\$8

*House flan served with a crunchy coconut and citric sauce*


### **Ice cream**

\$5

### **Sorbete**

\$6

*Seasonal fruits*



Prices do not include 10% service and 13% sales taxes