



Postres · Desserts



Açaí Bowl Amazónico

Açaí sorbet with a caramelized nuts, orange and raspberry jam, "chicha morada" (purple corn) granita, and red berries.

Babá - 3 Leches

Sponge cake soaked in three milks, with a honey crunch, "dulce de leche" with sea salt, strawberries, and vanilla ice cream.

Degustación de Helados de nuestro obrador

An assortment of artisanal ice creams.

Coração de Coco y Sopita de Mango Coquinho

Coconut in different textures, with chocolate, pistachio, and a mango-ginger soup.

Volcán de Cacahuete, Plátano y Ron

Peanut lava cake, caramelized banana and chocolate - rum.

Chocolate Moctezuma

Baked 70% chocolate mousse with avocado sorbet.

Piña Asada con Helado de Coco

Pineapple charcoal-grilled for 6 hours, with coconut ice cream and a cinnamon crumble.



Información de alérgenos a disposición del consumidor según lo establecido en el Reglamento EU 1169/2011.
Los precios incluyen el 10% de IVA. Aperitivo y pan de nuestro obrador 3€.
Este precio se verá incrementado un 10% en terraza.



Information on allergens available to the consumer as established in Regulation EU 1169/2011.
Prices include 10% VAT. Aperitif and bread from our workshop € 3,50.
This price will be increased by 10% on the terrace.