

CAMINO



¡VAMOS DE TAPAS!

DESSERT WINES & DIGESTIFS

MOSCATEL, MIRA LA MAR

Jerez | Moscatel

Luscious and seductive, marmalade and dried fruits.

75ml 5.5

OLOROSO DULCE SOLERA 1847, GONZÁLEZ BYASS

Jerez | Palomino, Pedro Ximénez

Black fruits, orange peel and raisins. Smooth and rich, yet a fresh finish.

75ml 6.5

NECTAR PEDRO XIMÉNEZ, GONZÁLEZ BYASS

Jerez | Pedro Ximénez

Luscious concentrated raisins, dates and figs.
Christmas pudding in a glass.

75ml 5.5

NOVAL BLACK PORT

*Douro, Portugal | Touriga Franca, Touriga Nacional,
Tinto Roriz*

Impressively rich, vibrant port with concentrated dark fruit.

75ml 5.5

LICOR 43

Made with 43 natural ingredients including Mediterranean citrus fruits and botanicals.

25ml 5.0

NOMAD, OUTLAND WHISKY

Blended Scotch aged five years, started in Scotland and finished in Jerez. Complex aromas of vanilla and spice. Double aging in Bourbon and Dry Oloroso casks gives a soft palate with a long, elegant finish.

25ml 6.0

LEPANTO GRAN RESERVA BRANDY

Rich, elegant and stylish. Aromas of apricots and golden raisins, hints of old wood and leather, indulgent and very smooth long finish.

25ml 6.0

DESSERTS

BAKED BASQUE CHEESECAKE (v)

Traditional homemade Basque cheesecake, made with golden free-range eggs and creamy soft cheese, drizzled with a tart blueberry jam. 8.75

TARTA FINA (v)

Crispy puff pastry with charcoal grilled orange custard, Moscatel macerated seasonal fruit and vanilla ice-cream. 8.75

CHURROS (v)

Traditional churros with classic dark hot chocolate dipping sauce. 8.75

CHOCOLATE TRUFFLES (x4) (v)

Salted caramel dark chocolate truffles. The perfect accompaniment to your end of the meal coffee. 5.0

ICE CREAM

Salted caramel (v) • Cherry & clotted cream (v) • Vegan vanilla (vg) 6.75

ARTISAN CHEESE SELECTION

Selection of 3 artisan cheeses with quince jelly, fig and almond cake, walnuts and grapes. 19.5

SPANISH SPECIALITY COFFEE

CAFÉ SOLO / DOBLE

Espresso 3.25
Double espresso. 3.75

CAFÉ CORTADO

Double espresso with a dash of hot milk. 3.90

CAFÉ BOMBÓN

Canary Island speciality
Double espresso with a dash of condensed milk. 3.90

CAFÉ CON LECHE

Espresso with hot milk. 3.90

CARAJILLO

Espresso with a dash of Brandy, Whisky, Rum or Licor 43. 4.75

CAFÉ TRIFÁSICO

Combination of Cortado and Carajillo from Barcelona and Valencia. 4.75

POT OF TEA

English Breakfast, Earl Grey, Green Tea, Pomegranate, Peppermint, Camomile. 3.90