

# Dessert Menu

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## **Signature Tres Leches Cake**

moist sponge cake soaked in a rich blend of three milks 9

**Churros** crispy, golden dough coated in cinnamon sugar, served warm with a cajeta dipping sauce 6

**Concha** soft, fluffy Mexican sweet bread with a crunchy sugar crust in your choice of chocolate or vanilla 5

**Almond Croissant** buttery, flaky croissant filled with sweet baked fresh and irresistibly golden 8

**Flan** velvety custard topped with a silky caramel glaze and pecans 7

**Gelatina de Cajeta** smooth, creamy jello infused with sweet cajeta for a uniquely Mexican twist and pecans 7

**Croissant Bread Pudding** layers of buttery croissant soaked in a sweet creamy milk mixture and served with Mexican vanilla ice cream 9

**Crepas de Cajeta** thin crepes covered in warm cajeta, strawberries and pecans 9

**Tamales Dulces** delicate pink sweet masa tamales with raisins, steamed to perfection 6

# After Dinner Drinks

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**Flor de Fuego** mezcal, fresh orange juice, lime juice & cajeta cinnamon sugar rim 13

**Fonseca 20-Year Tawny Port** 17

**Graham's Ruby Port** 13

**Graham's 10-Year Tawny Port** 11

**Espresso Martini** vodka, Kahlua & espresso 10

**Chocolate Martin Baileys** chocolate syrup & vodka 12

