

# DESSERT MENU

## CLASSIC COFFEE 220ml

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|   |     |
|---|-----|
| freshly Veracruz brewed coffee<br><i>caffeinated or decaffeinated</i> | \$7 |
| cafe latte  | \$9 |
| cappuccino  | \$9 |
| iced coffee   | \$9 |
| espresso 75ml   | \$7 |
| double espresso 150ml   | \$9 |

## APERITIFS & DIGESTIVES 60ml

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|             |      |
|-------------|------|
| aperol      | \$10 |
| st. germain | \$10 |
| licor 43    | \$13 |
| cointreau   | \$10 |
| galliano    | \$10 |

## DESSERT

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|   |      |
|---|------|
| warm chocolate olive oil cake – amarena cherries –<br>yogurt ice cream – sea salt | \$14 |
| calm after the storm  | \$16 |
| grilled sponge cake – milk syrup –<br>burnt sotol strawberries – citrus meringue  | \$14 |
| smoke dominican banana – vanilla panacota –<br>banana vinegar – cocoa cookie      | \$13 |

## ARTISAN ORGANIC WHOLE LEAF TEA BY TESIS 220ml

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|                               |     |
|-------------------------------|-----|
| english breakfast (black tea) | \$8 |
| masala chai (black tea)       | \$8 |
| forest red fruits             | \$8 |
| chamomile                     | \$8 |
| green tea (citrus encha)      | \$8 |

non-dairy milk available,  
almond, soy, coconut, rice

Prices are in US dollars, 16% local tax and a 15% service charge are included

# CIELOMAR