



## DOLCI

**MOUSSE AL CACAO COTTO - GLUTEN FREE** - Pastel de chocolate y cacao sin gluten, servido con crema batida de vainilla y salsa de moras.

» **Gluten-free chocolate and cocoa cake, served with vanilla whipped cream and blackberry sauce.**

**\$193.00 MX.**

**FORMAGGIO** - Tradicional pastel de queso con zarzamoras, servido sobre un genoise y acompañado de salsa de frutos rojos y helado de vainilla..

» **Traditional cheesecake with blackberries, served on a genoise and accompanied by a red berry sauce and vanilla ice cream.**

**\$193.00MX.**

**TORTA DI NOCI PECAN** - Pastel de nuez horneado con un toque de vainilla y limón, sobre una base crujiente.

» **Baked walnut pie with a hint of vanilla and lemon, on a crispy crust.**

**\$203.00 MX.**

**TIRAMISÚ AL CAFÉ** - Soletas sumergidas en jarabe de café, acompañadas de una crema de queso Mascarpone y Zabaione.

» **Ladyfingers soaked in coffee syrup, served with Mascarpone cheese and Zabaione cream.**

**\$203.00 MX.**

**VOLCANO LAVA CAKE** - Clásico pastel relleno de chocolate caliente, acompañado de helado de vainilla.

» **Classic chocolate-filled cake, served with vanilla ice cream**

**\$207.00 MX.**

**CANNOLI SICILIANI** - Tradicional Cannoli Siciliano relleno de queso Mascarpone y nueces Pecanas, sobre una base de crema de plátano y ron oscuro, servido con helado de vainilla.

» **Traditional Sicilian cannoli stuffed with Mascarpone cheese and pecan nuts, served on a bed of banana and dark rum cream, accompanied by vanilla ice cream.**

**\$207.00 MX.**



## BEVANDE DOPO CENA

### COFFEE

- Café Americano / Black Coffee / \$74.50 MX.
- Café con Kahlua / Coffee with Kahlua / \$232.50 MX.
- Café Mexicano / Mexican Coffee / \$232.50 MX.
- Espresso / Single Espresso / \$90.50 MX.
- Espresso Doble / Double Espresso / \$144.00 MX.
- Café La Cappella / La Cappella Coffee / \$232.50 MX.
- Café Irlandés / Irish Coffee / \$232.50 MX.
- Cappuccino / \$112.50 MX.
- Café Latte / Latte Coffee / \$90.50 MX.
- Café Español / Spanish Coffee / \$232.50 MX.
- Affogato / \$144.00 MX.

### DIGESTIVOS / DIGESTIVES

- Licor Midori / \$206.00 MX.
- Ferreira Porto Tawny / \$206.00 MX.
- Fundador Brandy de Jerez Sherry Cask / \$206.00 MX.
- Amaretto Disaronno / \$206.00 MX.
- Licore Kahlua / \$206.00 MX.
- Licor 43 Original / \$206.00 MX.
- Vaccari Anis, Sambuca Bianco o Nero / \$206.00 MX.
- Aguamiel Crema de Bacanora / \$206.00 MX.
- Licor Grand Marnier / \$206.00 MX.
- Baileys Irish Cream / \$206.00 MX.
- Limoncello Caravela / \$206.00 MX.
- Grappa Di Prosecco / \$206.00 MX.
- Liqueur Chambord / \$232.50 MX.
- Liqueur Drambuie / \$232.50 MX.
- Liquore Strega / \$232.50 MX.
- L'Autentico Galliano / \$232.50 MX.
- Dona Antonia, Old Tawny Porto, 10 Years / \$286.00MX.
- Ferreira Porto, Old Tawny 20 Years / \$413.00 MX.