

COFFEE COCKTAILS

Espresso Martini 1 One Vodka, Mr. Black Coffee Liqueur, Cacao \$18
Palomita Spanish anisette, hot green tea \$12
Azahar orange liquor, cream, espresso \$12
Carajillo brandy, lemon peel, espresso *flambé* \$14
Cuarenta y Tres Licor 43, espresso *flambé* \$12
Irlandes Jameson Irish whiskey, Bailey's cream, espresso \$12
Liquid after 8 Crème de Cacao, Crème de Menthe, espresso \$12

SHERRY

Cesar Florido Moscatel Dorado \$12
Jorge Ordóñez #3 Old Vine Moscatel 2006 \$16
Lustau Emilín Moscatel \$12
Juan Piñeiro Moscatel \$16
Lustau Deluxe Cream Capataz Sherry \$12
Olivares Sweet Monastrell \$14
Maestro Sierra Pedro Ximénez \$14
Lustau San Emilio Pedro Ximénez \$14

PORT

Ramos Pinto Ruby \$12
Ramos Pinto L.B.V. 2017 \$15
Ferreira *Dona Antonia* 10 years tawny \$16

MADEIRA

Blandy's 10 years Verdelho \$16
Blandy's Colheita 2010 Sercial \$20

TOKAJI & SAUTERNES

Royal Tokaji Late Harvest 2018 / Hungary \$15
Sauternes Chateau Les Justices 2022 / France \$18

DESSERT WINE FLIGHT (4 WINES) \$25



DESSERTS

Flan de la Casa \$12
Homemade custard, whipped cream, berries
Soufflé del Día \$16
Daily souffle (ask your server for today's flavor)
Allow 20 minutes*
Mousse de Chocolate y Nutella con Helado de Menta \$15
Chocolate and Nutella mousse, mint ice cream
Churros con Chocolate \$14
Traditional Spanish fried dough, chocolate sauce
Tarta de Queso Manchego \$15
Manchego cheesecake, raspberry sorbet
Peras al Vino con Helado de Nata \$15
Pear poached in red wine, pistachio, crème fraiche ice cream
Cucurucho de Helados y Sorbetes Variados \$9
Ice-cream and sorbet mini waffle cones
Peppermint stick ice-cream / Creme fraiche ice-cream
Vanilla bean ice-cream / Milk Chocolate ice-cream
Cappuccino ice-Cream
Pineapple-Ginger sorbet / Raspberry sorbet
Flash Natural de Frutas \$4
All-Natural popsicles, handcrafted with real fruit
mango, guava or raspberry
Surtido de Quesos Españoles \$35
Assortment of 6 Spanish Cheeses

JAVIER'S HOUSE-INFUSED LIQUEURS \$12

Licor de Naranja Orange Brandy
Licor de Melocoton Peach and Cinnamon Brandy
Patxaran Casero Endrinas-geoseberries, anise
Orujo de Hierbas Cinnamon, saffron, herbs
Aguardiente de Orujo Lemon & Thyme Brandy
Brandy con Pasas Raisin-infused Brandy
Licor de Almendras y Cerezas Marcona Almond & Cherry Brandy

CANDELAS COFFEE & TEA OF LIFE

Coffee & Decaf \$5 Espresso \$6 Latte & Cappuccino \$6
Cortado espresso topped with milk \$5.50
Café Bombón layered condensed milk and espresso \$8
Café Cacao espresso and Nutella \$8
Hot Tea Selection \$5