



DESSERT

Budin de Pan

Souffle chocolate bread pudding served warm with
Gavina coffee custard sauce (please allow 45 minutes) 10.75

Café Tres Leches with Caramel Ice Cream

Coffee soaked cake, bittersweet chocolate sauce,
and toasted almonds 8.75

Frozen Key Lime Soufflé

With meringue and coconut toffee 8.75

Profiteroles with Bittersweet Chocolate Sauce

With Caramel, Tahitian Vanilla, and
Chocolate-Cointreau ice cream 8.75

Tres Flancitos

Three petite flans of Guayaba, Mamey, Guanabana
with mango, vanilla bean and raspberry sauce 8.75

Homemade Ice Cream Flavors

Three choices of Vanilla, Chocolate, Caramel or Malta
served with a homemade cookie 8.75

Homemade Sorbet Flavors

Three choices of Strawberry, Raspberry, Mango, Mamey,
Guava, Guanabana or Key Lime 8.75

Bowl of Fresh Seasonal Berries

With raspberry coulis 8.75

Four Spanish Cheeses

Cabrales, Manchego, Peppercorn Goat Cheese, and Garrotxa
served with dulce de membrillo, apples, and Cuban toast 13.25