

POSTRES

POLVORONES 4pcs \$6 OR 8pcs \$12 OR 12pcs \$18
Spanish pecan wedding cookies

CREMA CATALANA DE CALABAZA \$14
With cinnamon streusel + strawberries

Suggested Pairing:

Pink Sevillana - Strawberry, Basil, Pink Peppercorn, Sugar + Cava- \$14

PASTEL DE NUECES \$12
Sponge cake with caramelized apples, walnuts + Chantilly cream

Suggested Pairing:

Oloroso Dulce - Bodegas Lustau Oloroso Dulce, Añada 2003 - \$25

POTS DE CRÈME \$12
Chocolate and espresso ganache with whipped cream + mini churro cookies

Suggested Pairing:

Garnatxa Vi Ranci - Emporda, Espodol, Solera Garnatxa d'Emporda \$14

GATEAU BASQUE \$14
Vanilla bean cream tart with house brandied cherries + crème fraiche

Suggested Pairing:

Velvet Old Fashioned - Colkegan Apple Brandy Cask Finished Single Malt
Whiskey, PX, vanilla, orange twist + house brandied cherries \$20

RAISIN ICE CREAM \$14
House-made white raisin ice cream served with mini churro cookies + .5oz of
Pedro Ximénez- Montilla-Moriles -Gran Barquero, La Cañada 25yr

ICE CREAM or SORBET DEL MOMENTO \$8
Ever changing house-made ice cream or sorbet

COFFEE + TEA

Coffee Aroma Coffee, La Boca House Blend or Italian Roast Decaf \$4

All espresso drinks can be made HOT or ICED. Substitute oat milk for an additional \$1.50

Espresso Aroma Coffee, Organic Café Aroma Single \$5/DBL \$7

Americano Double Espresso + Hot Water \$7

Café con Leche (Latte) Double Espresso + Milk \$7

Café Cortado Single Espresso + Steamed Milk \$5

Leche Manchada (Cappuccino) Single Espresso + Steamed Milk Foam \$7

Café Macchiato Single Espresso + Steamed Milk Foam \$5

Chocolate Caliente House Dark Cocoa Mix \$5

Hot Tea by Artful Tea Options change seasonally \$5

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