

POSTRES DESSERTS

► BIZCOCHUELO CHOROTEGA | CHOROTEGA CAKE \$8

Queque de maíz sobre salsa de tapa de dulce con ron, mousse helado de ayote y semillas rostizadas de calabaza

Corn cake on typical sugar cane syrup with rum, frozen squash mousse and roasted squash seeds

► CRUNCHY DE CHOCOLATE | CHOCOLATE CRUNCHY \$8

Queque cubierto de ganache de chocolate con maní caramelizado crujiente, helado de vainilla y fresa fresca bañada en chocolate blanco

Cake covered with chocolate ganache and caramelized crispy peanut, vanilla ice cream and fresh strawberry with white chocolate

► CRÈME BRÛLÉE \$8

Aromatizado con crema Irlandesa Baileys, coronado con mousse helado de maracuyá y fresas frescas

Recipe with Irish cream Baileys and served with passion fruit frozen mousse and fresh strawberries on top

► PASTEL DE LIMÓN Y ARÁNDANOS \$8
LEMON BLUEBERRY CAKE

Queque de vainilla con arándanos, crema de queso al limón y galleta crujiente de almendras

Vanilla cake with blueberries, cream cheese and lemon cover and crispy almond cookie

► CANASTA DE ARROZ CON LECHE \$8
RICE PUDDING BASKET

Arroz con leche estilo tico con coco y dados de mango

Costarican style rice pudding with coconut and mango dices

► CHEESE CAKE DE MORAS \$8
BLACKBERRY CHEESE CAKE

Chantilly, cheese cake horneado y moras frescas con cucharón de coulis

Whipping cream, baked cheese cake and fresh blackberries with coulis spoon

► CREPA DE AYOTE | PUMPKIN CREPE \$8

Rellena con la tradicional receta de miel de ayote y cremoso mousse, servida con helado de vainilla

Stuffed with the typical recipe of squash in syrup and a creamy mousse with vanilla ice cream on the side

► SUNDAE DE LA CASA | HOUSE SUNDAE \$8

Helado de vainilla, Chantilly, almendras rebanadas, topping de caramelo o chocolate

Vanilla ice cream, sliced almonds, whipping cream and topping of caramel or chocolate syrup

*Precios con impuestos incluidos

Prices with taxes included.

