

DESSERT

## DESSERTS

### SUSPIRO ARDIENTE 8

Light soft meringue with dulce de leche, lucuma fruit, beetroot and dry limo chilli pepper

### CHOCOLATE 8

Mousse of Peruvian chocolate from the Palo Blanco Community with blue potato crisp and chancaca syrup

### AMAZONIAN TREE TOMATO 7

Tree tomato mousse with 75% Amazonian chocolate and kañiwa crisps

### CAFÉ PERUANO 7

Coffee ice cream with purple potato and red kiwicha

### PASSION FRUIT 7

Cubes of frozen organic yogurt with passion fruit and hierba buena

### ALFAJORES 8

Traditional Peruvian shortbread-style biscuits with dulce de leche ice cream

### COFFEES & TEAS

ESPRESSO	3
MACCHIATO	3.5
AMERICANO	3.5
CAPPUCCINO	3.5
MOCHA	3.5
TEA	3.5

(Ask for our selection)

## BAJO BAR

After dinner you can enjoy further drinks including our own Pisco based & Classic Cocktails downstairs in the bar!

Open till 1am  
Fridays & Saturdays

Food allergies and intolerances: before ordering please speak to our staff about your requirements.

All prices inclusive of VAT. A 12.5% discretionary service charge will be added to your bill.

## PISCO (50ML\*)

Pisco is Peru's national drink – a clear pure spirit obtained from the distillation of fermented grape must (in a similar fashion to brandy). As well as the key ingredient of the Pisco Sour cocktail it is a delicious drink to sip as a digestif.

### QUEBRANTA 6

The most common Pisco with flavours of banana, pastry and ripe dark berry balanced with delicate citrus notes

### NEGRA CRIOLLA 6.5

Sweet aroma, similar to a ripe sweet fruit or chocolate

### ALBILLA 6.5

Herb and flower aromas and a fruity, floral taste

### MOSCATEL 7

Pear and grape aroma with a hint of chocolate

### TORONTEL 7

A Muscat derivative, known for its powerful floral aroma and velvety texture

### ACHOLADO (BLENDED PISCO) 7.5

Aromas of ripe fruit with light floral notes complemented with hints of spices

### ITALIA 8.5

Aromatic honeysuckle, rose petals and tropical fruits

*\* Also available in measures of 25ml or 35ml on request - please ask your waiter*

## DESSERT WINE

**Sauternes, 2009 (375ml)** (50ml) **6** (375ml)**37**  
Chateau Monteils(Sauvignon Blanc/Sémillon/  
Muscadelle)  
Bordeaux, France

**Patricius 2013** (50ml) **7** (375ml)**44**  
(Furmint, Yellow Muscat, Zeta)  
Tokaji, Hungary