

DESSERT MENU

Flan- *Caramel Custard*

Natilla- *Vanilla Custard*

New York Style Cheesecake

Key Lime Pie

Raspberry Linzer Tart

Chocolate Mousse Cake

Crème Brulee Español

Warm Pecan Pie *w/ Ice Cream*

Peras Al Vino

(Pears, Red Wine Sauce, Vanilla Ice Cream)

Profiteroles

(Ice Cream filled pastries, Chocolate sauce)

Cascos de Guayaba con Crema de Queso

(Guava shell w/ Cream Cheese)

ALL OF THE ABOVE \$9.00 EACH

Tablesides Crepes ‘Marbella’ for Two 28.00

Crepes for One 16.00

Ice Cream or Sorbet 6.50

Tres Helados 7.50

Coffee & Tea

Coffee\Decafe	2.95	Espresso	3.95
Double Espresso	5.50	Select Tea	2.95
Cappuccino	5.75	Spanish Coffee	9.50

COGNACS

REMY MARTIN

COURVOISIER

HENNESSY

SPANISH BRANDY

CARDENAL MENDOZA 14 TORRES 10 11

LEPANTO 15 Gran Duque D Alba 15

FELIPE II 11 FUNDADOR 11

SINGLE MALTS

GLENLIVET 12yr GLENFIDDICH 12yr

Buchanans 12yr Macallan 12yr

BOURBON/ WHISKEY

KNOB CREEK MAKERS MARK

BULLEIT ROE & CO

WOODFORD RESERVE DICKEL

PORT / CORDIALS

Sandeman Late Bottled Vintage Porto

Sandeman Ruby Porto

Sandeman Fine Tawny Port

Chocolatier Port

Baileys – Drambuie - Grand Marnier

Frangelico - Sambuca - Averna

Licor 43 – Cointreau