

DESSERTS

POSTRES

(Desserts)	Buñuelo, salted caramel glaze, roasted banana ice cream	8.5
	Mexican mango, homemade chamoy, lime sorbet, tajin (ve, gf)	10.5
	Tres Leches cake, cinnamon custard crème, kiwi, corn meringue (v)	10.5
	Burnt cheesecake, orange jam, Mexican dark chocolate sorbet (v,gf)	11.5
	Choice of sorbet (ve, gf) or ice cream (v, gf)	6.5
Sorbet: mango / lime		
Ice-cream: charred corn / roasted banana / strawberry		

AFTER YOUR MEAL

(Cocktails)

Margarita & sorbet 818 blanco, lime, natural agave, prosecco, lime & cucumber sorbet sweet - creamy - citric	16.8
Horchata vivir cafe, rice milk, cinnamon sweet - creamy - nutty	16.8
Carajillo licor 43, double espresso sweet - bitter - intense	16.8
White Moon grey goose, vivir cafe, evaporated milk, peanut butter, cinnamon buttery - full bodied - nutty	16.8

		(75ml)	(Bottle)
(Sweet Wines)	Sauternes, La Fleur d'Or pineapple - honey - peach	Bordeaux, France	18.9
	10 Year Old Tawny Dona Antonia, Ferreira red fruit - roasted nuts - caramel	Douro, Portugal	14.7
	Sauvignon Blanc Late Harvest, Morande marmalade - honey - candied nuts	Aconcagua, Chile	10.5
	Tokaji Aszú 3 Puttonyos, Oremus (50cl) marmalade - honey - candied nuts	Tokaj, Hungary	- 137

If you have allergies or any dietary requirements, please speak to the team prior to ordering.
All prices are inclusive of VAT. A discretionary 13.5% service charge will be added to your bill.