

## DESSERTS

### COOKIE • 85

Chocolate Medleys, Pecan Nuts & Vanilla Ice Cream (D,G,N)

### GIANDUJA • 70

Hazelnut Ice cream, Namelaka Gianduja & Cacao Crumble (D,N,G)

### COCONUT • 65

Exotic Fruit Salad, Coconut Sorbet, Coconut Espuma Cream & Toasted Coco Flakes (D)

### CHEESECAKE SAN SEBASTIAN • 175

Caramelized Banana, Crumble & Chocolate Sauce (D,G)

### TROPEZIENNE • 185

Brioche, Mousseline Cream & Pearl Sugar (D,G)

### ROASTED PINEAPPLE to share • 155

Roasted Victoria Pineapple, Vanilla & Lemon Ice Cream (D)

### WATERMELON GRANITE • 295

Half Watermelon infused with Mint and Lime Seasonal Fruits

### FRUTTINI Small/Large • 95/195

Mix Fruits with Sorbet

### FRUIT PLATTER Small/Large • 85/175

Freshly cut Seasonal Fruits

## SIGNATURE COCKTAILS

### AMOR DE CARAJILLO • 90

Tequila 1800 Añejo, Grand Marnier, Vanilla Galliano Kahlúa & Espresso

### BAILEMOS • 80

Tequila 1800 Blanco, Aperol, Grapefruit, Lime Bitters & Agave

### COCO LOCO • 90


Tequila 1800 Blanco & Coconut, Pineapple, Coconut Puree & Citrus

### EL AMOR AMOR • 150

Clase Azul Plata, Jalapeño, Citrus & Agave

### TE AMO • 90

Tequila 1800 Reposado, Port, Campari, Mancino Rosso, Angostura & Mezcal

(N) Nuts (R) Raw (S) Shellfish (V) Vegetarian  
(VG) Vegan (D) Dairy (G) Gluten  Healthy

We are happy to provide detailed allergen information for all dishes and drinks on our menus. Please note that our dishes are not prepared in a completely allergen-free environment.

All prices are in UAE Dirhams and are inclusive of 7% Municipality fees, 10% Service charge and 5% Value Added Tax.

