

POSTRES

FLAN LORENA	4.95
<i>A rich, denser version of the popular Spanish custard.</i>	
ALMENDRADO	7.95
<i>Crisp, warm almond pastry served with homemade vanilla ice cream.</i>	
TRES LEGHES	7.50
<i>The famous merengue cake with three fresh creams and nutmeg.</i>	
HELADOS CON FRUTAS	6.50
<i>Homemade ice cream, vanilla or coconut with fresh fruit and berries.</i>	
TORTA VALENCIANA	8.50
<i>Rich chocolate cake served with vanilla cream, raspberry sauce, orange zest and fresh berries.</i>	
PUDIN DE LA PAN	7.95
<i>Bread pudding made with dried fruits and Spanish Brandy, served with ice cream.</i>	
CRÈMA CATALANA	7.95
<i>Traditional Spanish creme brulee in a dark chocolate shell.</i>	
TRILOGIA DE CHOCOLATES	7.95
<i>Trilogy of white, milk and dark chocolate mousse with white chocolate rum sauce.</i>	

Café Ole

CAFÉ CEVICHE	7.50
<i>Licor 43 and Gran Torres Orange Brandy, coffee and whipped cream.</i>	
CAFÉ ESPAÑA	7.50
<i>Spanish brandy and Kahlua, coffee and whipped cream.</i>	
CAFÉ GUAPO	7.50
<i>Baileys Irish Cream, Kahlua and butterscotch liqueur, coffee and whipped cream</i>	
BLACK FOREST	7.50
<i>Chocolate and raspberry liqueurs, with coffee and whipped cream.</i>	

SHERRY

FINO - is the driest and palest of the traditional varieties of Sherry.

MANZANILLA - is a variety of Fino Sherry made around the port of Sanlúcar de Barrameda.

AMONTILLADO - is a variety of Sherry that has been aged first under a cap of flor yeast, and then is exposed to oxygen, which produces a result darker than Fino but lighter than Oloroso.

OLOROSO - is a variety of Sherry aged oxidatively for a longer time than a Fino or Amontillado, producing a darker and richer wine.

SWEET SHERRY - is created when one of the preceding varieties of Dry Sherry is sweetened with Pedro Ximénez or Moscatel wine. Cream Sherry is a common variety of Sweet Sherry made from Oloroso, with other varieties including Pale Cream Sherry (made from Fino) and Medium Sherry (made from Amontillado).

TIO PEPE EXTRA DRY FINO 8.

Pale yellow color, crisp, clean, dry finish.

OSBOURNE FINO 8.

Pale, dry and straw colored with an almond like fragrance.

HIDALGO LA GITANA 8.

Dry, fresh, crisp and delicate.

OSBOURNE MANZANILLA 8.

Moderately dry, young, delicate with a tangy flavor.

HARVEY'S BRISTOL CREAM 8.

Flavors of roasted nuts and raisins, subtle spicy finish.

DRY SACK 8.

Light cream and almond flavors, touch of sweetness on the finish.

LUSTAU EAST INDIA SOLERA 8.

Nutty, sweet crème brulee aroma.

OSBOURNE OLOROSO DULCE CREAM 8.

Rich and velvety with intense raisin characteristics.

HIDALGO CREAM 8.

Sweet with a nutty and dried fruit aroma.

LUSTAU SAN EMILIO 8.

Very sweet, smooth and delicious.

DON PX 1979 13

Heavy, rich molasses color with loads of dried fruit.

PORT

RUBY PORT - is aged for a minimum of 2 years in large vats prior to being bottled. It has a rich red color and a full fruity taste.

TAWNY PORT - is aged for 2 years in the smaller casks and then bottled. It has a deep mahogany color and a drier wine.

AGED TAWNY PORT - is usually aged for 10 years but some of the more expensive ones have been aged for more than 40 years.

COLHEITA PORT - is aged for at least seven years in the smaller casks before being bottled. It also only uses grapes from a single harvest year and is not blended with grapes harvested from other years. The label will have the year of the harvest.

LATE BOTTLED VINTAGE - (often referred to simply as LBV) was originally wine that had been destined for bottling as Vintage Port, but due to lack of demand was left in the barrel and bottled later. LBV is intended to provide some of the experience of drinking a Vintage Port but without the decade-long wait of bottle aging.

VINTAGE PORT - is aged for two years in large vats prior to being bottled and then is allowed to age for five to fifty years in the bottle. It is one of the most sought after wines in the world and also one of the most expensive.

SANDEMAN, TAWNY 8.

Red-amber color aromas of vanilla and dried fruit.

SANDEMAN, FOUNDERS RESERVE 8.

Intense ruby red color, brilliant red fruit aromas.

RAMOS, PINTO FINE RUBY 9.

Fresh, vibrant aromas of cherry, blackberry and plum.

ROYAL OPORTO, LBV 1999 9.

Plump flavors and an attractive fruity palette showing good complexity.

FONSECA, BIN 27 9.

Full body and luscious blackcurrant and cherry flavors

TAYLOR FLADGATE, 10 YR. 10.

Russet in color with a lovely balance of fruit and nut flavors

TAYLOR FLADGATE, 20 YR. 12.

Amber in color with subtle fruit nuances underlying nutty, caramel flavors.

DELAFORCE, CURIOUS & ANCIENT, 20 YR. 12.

An elegant balance between the nutty honey finish and the vivid raisin-like fruit

PENFOLDS, GRANDFATHER FINE OLD TAWNY, AUSTRALIA, (SYRAH/MOURVEDRE) 14.

Deep amber color, rich and full flavored with a slightly dry finish.

ROYAL OPORTO, COLHEITA 1977 16.

A dark garnet color; complex aroma of raisins, almonds & butterscotch, full-bodied and remarkably elegant.

TAYLOR FLADGATE, 40YR. 22.

Intense bronze in color with subtle dried fruit flavors underlying rich, exotic layers of burnt sugar and nuts culminating in an endless finish.

SPANISH CORDIALS

CUARENTA Y TRES (LICOR 43)	8.
<i>43 ingredients in this brandy-based liqueur, very popular in Spain. Sweet with strong vanilla influence.</i>	
GRAN TORRES ORANGE LIQUEUR	8.
<i>Fine brandy with orange extract, aged in oak casks.</i>	
BOSCH ANISADO REFINADO VERDE	8.
<i>Dry Spanish Anisette.</i>	
BOSCH ANISADO REFINADO ROJA	8.
<i>Spanish Anisette with a hint of sweetness.</i>	

SPANISH BRANDY

CARDENAL MENDOZA	9.
<i>Flavors of cocoa, toffee, caramel, cream, sherry and vanilla.</i>	
CARLOS I	9.
<i>Vanilla and nutmeg on the palate. Assertive, rich aftertaste.</i>	
GRAN DUQUE D ALBA	9.
<i>Velvety texture with flavors of caramel, chocolate and orange, with a long finish.</i>	
TORRES, JAMIE I	11.
<i>Concentrated complex bouquet, with marked overtones of coconut, dried fruits and spices.</i>	