

# Charcutería & Dessert

## CHARCUTERÍA

**Jamón Serrano Gran Reserva (20 month) 9.5**

**Chorizo Ibérico 9.5**

**Salchichon Ibérico 9.5**

*Dry cured pork sausage*

**Lomo 9.5**

*Cured pork loin*

SERVED WITH ARTISINAL BREAD, SPICED NUTS  
& DRIED APRICOTS  
SUB GLUTEN-FREE BREAD +0.50

## QUESOS

**San Simon 9.5**

*Lightly smoked cow's milk, pasteurized*

**Murcia al Vino 9.5**

*Red wine soaked goat's milk, pasteurized*

**Roquefort 9.5**

*Blue, sheep's milk, unpasteurized*

**Manchego 9.5**

*3 month aged, sheep's milk, pasteurized*

SERVED WITH ARTISINAL BREAD, SPICED NUTS  
& DRIED APRICOTS  
SUB GLUTEN-FREE BREAD +0.50

## HOUSE MADE DESSERT

**Pastel de Chocolate 10** (GF)

*Flourless almond chocolate cake with crème anglaise*

**Crema Española 10**

*Licor 43 Spanish cream & chocolate ganache with crumbles*

**Tarta de Queso 10**

*Cheese cake with caramel cream, Maldon sea salt flakes*

## DESSERT COCKTAIL

**Mini Beer 6.5**

*Licor43 & heavy cream*

**Carajillo 7**

*Licor43 & espresso*