

# —❧— 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

**Crema Española 10.5**

*Licor 43 Spanish cream & chocolate ganache with crumbles*

**Tarta de Queso 10.5**

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

**The Orchard 13** (GF)

*Roasted pressed apples, licor 43,  
chestnuts & tonka beans mousse,  
almond & cinnamon crust*

## DESSERT COCKTAIL

**Mini Beer 6.5**

*Licor43 & heavy cream*

**Carajillo 8**

*Licor43 & espresso*



GLUTEN-FREE



DAIRY-FREE