

Dessert Menu



Latina-misu: \$6

A cross between a Brazilian Chocotorta & Italian Tiramisu: chocolate, dulce de leche, cream, & coffee

Mocha Flan: GF \$5

Traditional baked custard with a coffee twist ... our signature dessert!

Fried Ice Cream: \$5

Vanilla bean ice cream flash fried in a cinnamon sugar & cornflake coating

Plantains con Crema: GF \$5

Sweet/savory plantains served warm in Amaretto Cream

Vegan with cinnamon sugar/no sauce

Cheesecake of the Month: \$7

Chef Liborio's homemade cheesecake in his creative flavor of the month

Café Osorio: \$8

Our signature coffee drink; Kahlua, Irish Cream, & a splash of Macadamia Nut Liqueur in hot coffee

Mocha Martini: \$8

Espresso & Chocolate Vodkas with chocolate & cream