

## Desserts

### Chocolate fudge slice

A decadent and rich chocolate fudge slice topped with chocolate mouse with a hint of spice, served with house made Mexican Chamoy sauce, made with dried apricots and plums, chilli and citrus juices 9

### Seasonal Tres Leches

A twist on a Mexican classic. Sponge cake soaked with three types of milks, topped with a yoghurt frosting.  
Please ask your server for current flavour 8

### Churros Con Cajeta

Cinnamon and sugar dusted churros for sharing with Cajeta for dipping 6.5

### Selections of ice creams and sorbets

Please ask your server for current flavours  
Three scoops 6.5

## Coffee cocktails

Espresso Martini El Rayo Blanco Tequila, Cazcabel Coffee tequila, coffee, sugar. 15.5

Carajillo Licor 43, coffee, sugar rim. Served on ice. 10

## Cafe

### Mexican Café de Olla

Filter coffee with orange and cinnamon syrup 5

We offer a selection of coffee or tea, as well as digestives.  
Please see our drinks menu.

## TEQUILA & MEZCAL FLIGHTS

A curated selection of different tequila and mezcal varieties served in small glasses, allowing you to savour and compare the unique flavours and aromas of these iconic Mexican spirits.

### *Natalie's tequila flight*

£16 all three

#### **Don Julio Blanco** [38 %] 10ml

Commonly referred to as “silver” tequila. It has a crisp agave flavor with refreshing citrus notes.

#### **Herradura Reposado** [40 %] 10ml

The flavour benefits from 11 months ageing in oak casks. The aroma has an enticing note of cider, sweet apples, vanilla and cinnamon.

#### **Patron Añejo** [40 %] 10ml

Handcrafted from Weber Blue Agave, carefully distilled in small batches and aged in a combination of oak and whiskey barrels.

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### *Edson's mezcal flight*

£14 all three

#### **Corte Vetusto Espadín** [45 %] 10ml

Subtly creamy at points, with robust wafts of smoke maintaining dominance of the palate. A finish of flinty minerals, and a touch of vegetal oak.

#### **Amores Cupreata** [41 %] 10ml

Notes of roasted pumpkin seeds, leather and cocoa on the nose. Bold, bright, vegetal flavours with a hint of bell pepper and spice.

#### **Leyenda Oaxaca** [41 %] 10ml

Citric sharpness with rich earthiness and developing in to sweet juicy fruit flavours with a lingering finish and smokey undertones.