

DESSERT MENU



The Hairy Lemon
SOTOGRANDE







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DESSERTS MENU





LEMON TART WITH RASPBERRY
SORBET AND FRESH BERRIES    8,00€




APPLE & PEAR CINNAMON
CRUMBLE with vanilla ice cream    7,50€





CHOCOLATE FONDANT with     8,50€
vanilla ice cream and toasted
hazlenuts (allow 15 mins prep)

SALTED CARAMEL CHEESECAKE   7,50€
with toffee apples

WARM CHOCOLATE BROWNIE     7,00€
with vanilla ice cream,
raspberry coulis & honeycomb
crumbs

CARROT AND WALNUT CAKE     6,50€
with cream frosting served
with cream

OREO SUNDAE Chocolate &    8,00€
vanilla ice cream, oreos,
caramel sauce topped with
cream

CHOCOLATE SUNDAE     8,00€
Chocolate ice cream, toffee
and chocolate sauce, warm
chocolate brownies, topped
with cream

COFFEE

NORMAL/LARGE

WHITE COFFEE   2,50€ 4,00€

LAYERED LATTE   2,50€

ESPRESSO OR AMERICANO  2,00€ 3,50€

CAPPUCINO   2,75€ 4,00€

MOCHA   3,00€ 3,50€

HOT CHOCOLATE   2,75€

with cream or foam +1,00€

with marshmallows

TEA: Breakfast, Mint, 3,00€

Camomile, Green, Earl Grey

IRISH COFFEE 7,00€

BAILEYS COFFEE  3,50€ 7,00€

DIGESTIF

Brandy, Pacheran, Baileys, 8,00€

Tía María etc.

ALL OUR DESSERTS ARE
HOMEMADE



ALLERGENS:



EGGS

GLUTEN



LACTOSE

NUTS



SOYA

PEANUTS



SULPHATE

SESAME



CELERY

LUPIN



MUSTARD

FISH



CRUSTACEANS

MOLLUSCS



VEGETARIAN

VEGAN