# DESSERTS

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|---|---|
| **Creamy cheesecake** *with quince paste* | $8.500 |
| **Nemesis cake**, *chocolate dessert served with peanut farofa and artisanal cumarú ice cream* | $8.500 |
| **Chocolate mousse** *with olive oil and fleur de sel* | $6.500 |

## OUR CLASSICS

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|---|---|
| **Tres Leches Cake** | $8.500 |
| **Coconut Flan** *Our traditional creamy flan. A gentle temptation.* | $7.500 |
| **Mille-feuille cake** | $8.500 |
| **Dulce de Leche Pancake "Cabaña las Lilas"** | $8.500 |
| **Dulce de Leche Lava Cake** *(10–12 min) Fluffy sponge cake filled with dulce de leche, served with banana ice cream* | $9.000 |

## TO SHARE

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| **House Tasting** | $25.000 |
| **Tarte Tatin** *With vanilla ice cream (15-20 min)* | $25.000 |

## SUGAR-FREE AND GLUTEN-FREE

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|---|---|
| **Seasonal Fruits** | $6.500 |

## ARTISANAL ICE CREAM – TWO SCOOPS

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|---|---|---|---|
| **Belgian Bitter Chocolate** | $6.200 | *Sorbets* | |
| **Vainilla** | $6.200 | **Raspberry** | $6.200 |
| **Dulce de leche** | $6.200 | **Lúcuma** | $7.000 |
| **Cumarú** | $6.200 | | |
| **Banana** | $6.200 | | |

*All products may contain gluten and lactose, as they are not prepared in dedicated environments or with exclusive equipment.*

## SWEET WINES BY THE GLASS

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|---|---|
| **Viña Calyptra \| Fort \| Valle de Cachapoal \| Chile**<br>Cabernet Sauvignon - Syrah - Merlot | $8.900 |
| **Ferreira \| Ferreira Tawny Porto \| Portugal** | $10.500 |
| **Viña Tarapacá \| Valle Central \| Chile**<br>Late Harvest | $6.500 |

## BRANDY AND COGNAC – GLASS

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|---|---|
| **Hennessy V.S.O.P** | $15.500 |
| **Jaime Primero** | $17.000 |
| **Remy Martin V.S.O.P** | $18.000 |
| **Torres 10** | $11.000 |
| **Torres 20** | $13.500 |

## LIQUEURS

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|---|---|---|---|
| **Amaretto Disaronno** | $8.900 | **Jagermeister** | $6.500 |
| **Amaretto Luxardo** | $6.500 | **Kahlua** | $6.500 |
| **Araucano** | $6.500 | **Licor 43** | $6.500 |
| **Baileys** | $6.500 | **Limoncello Luxardo** | $6.500 |
| **Campari** | $6.500 | **Maraschino Luxardo** | $8.600 |
| **Cassis Giffard** | $8.900 | **Menta Giffard** | $6.500 |
| **Cointreau** | $7.300 | **Pacharán** | $7.500 |
| **Drambuie** | $6.500 | **Ruibarbo Giffard** | $8.600 |
| **Fernet Branca** | $6.500 | **St. Germain** | $7.900 |
| **Frangelico** | $6.500 | **Vishniak Z Guindas** | $6.500 |
| **Grand Marnier** | $9.500 | | |

## TEA, COFFEE AND INFUSIONS

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|---|---|
| **Italian Cappuccino** | $3.200 |
| **Cortado** | $3.200 |
| **Decaffeinated** | $2.900 |
| **Espresso** | $2.900 |
| **Double Espresso** | $5.500 |
| **Herbal Infusions** | $3.000 |
| **Ristretto** | $2.900 |
| **Twinings Earl Grey** \| *English Breakfast* \| *Flavored Teas* | $3.000 |

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