

DESSERT

Menu


Served daily from 6:30pm to 8:30pm



Prices include 13% VAT and 10% service tax

DESSERTS

CHOCOLATE

TART   _____ ₡ 9.000

Almond tart with spicy chocolate ganache.

PASSION

FRUIT BRÛLÉE   _____ ₡ 9.000

Made with passion fruit and served with coconut sorbet.

TIRAMISU

  _____ ₡ 9.000

Coffee infusion, white chocolate mousse, and biscuit.

CHOCOLATE

SPONGE   _____ ₡ 9.000

Moist chocolate cake, caramelized white chocolate mousse, chocolate crumble, and banana ice cream.

ICE CREAM


VANILLA _____ ₡ 5.000

Made with natural vanilla from the Osa Peninsula.


CHOCOLATE _____ ₡ 5.000

Made with local organic chocolate and cacao nibs.


CARAMELIZED

POPCORN  _____ ₡ 5.000

Made with popcorn and Costa Rican whole sugarcane caramel.

BANANA  _____ ₡ 5.000

Made with natural banana.

MOCHA  _____ ₡ 5.000

Natural vanilla base infused with coffee.

PUMPKIN HONEY _____ ₡ 5.000

Traditional Costa Rican recipe turned into ice cream. Flavored with cinnamon and cloves.

SEASONAL

FLAVORED SORBETS _____ ₡ 3.000

Ask about the available options.

- Mango
- Coconut
- Guava
- Costa Rican guava

The ice cream and sorbet crumble ingredients may contain gluten and nuts!



GLUTEN



DAIRY



NUTS