

# Laxeiro

## DESSERT MENU

### BRANDY

35ml

- Torres 10 yr old**.....8  
*Dried fruit and extremely smooth*
- Gran Duque D'Alba**.....8  
*Caramel, cream & dried fruit*
- Cardenal Mendoza Gran Reserva**.....8  
*Dark, concentrated burnt caramel*

### LIQUEURS

35ml

- Anis del Mono**.....8  
*Dali's favourite tippie. Sweet Aniseed*
- Licor 43**.....8  
*Vanilla pudding with notes of Citrus*
- Ponche Caballero**.....8  
*Brandy infused with Orange Peel & Vanilla*
- Pacharan Zoco**.....8  
*Sloe flavoured digestif from Navarra*

### CHUPITOS - SHOTS

- Spanish Flavoured Shots**.....4  
*Hazelnut or Peach*
- Orujo - Pazo Galician Firewater**.....4.80  
*Good old firewater*
- Licor de Cafe**.....4.80  
*Coffee liqueur*
- Licor de Hierbas**.....4.80  
*A traditional Galician Herb Firewater*

### CAFE

- Cortado** ..... 2.50
- Cappuccino** ..... 2.80
- Cafe Con Leche** ..... 2.80
- Cafe Americano** ..... 2.80
- Flat White** ..... 2.80
- Cafe Latte** ..... 3.50
- Cafe Mocha** ..... 3.80
- Espresso** ..... 2.50
- Double Espresso** ..... 2.90
- Hot Chocolate** ..... 3.50
- Coconut Hot Chocolate** ..... 4
- Tea herbal or Breakfast** ..... 2
- Bombita** ..... 6.50  
*Hot Chocolate with Brandy*
- Carajillo** ..... 6.50  
*Double espresso with a brandy shot*
- Soya Coffee add 30p Coconut Milk add 40p**

### SHERRIES

100ml

- Bertola Pedro Ximenez**  
**12 Yr old Jerez (sweet)** ..... 6.50  
*Intense raisiny flavours, sweet, dark and elegant. Stunning!*
- Bertola Cream Sherry**  
**Jerez (Medium sweet)** ..... 6.50  
*Barrel aged, dark coloured and deliciously sweet. Elegant!*
- Bertola Manzanilla Jerez (Dry)** ..... 6.50  
*100% Palomino fino manzanilla. Exquisite*
- Bertola Amontillado**  
**12 Yr old Jerez (Medium)** ..... 6.50  
*Wonderfully aged, medium dry and nutty.*
- Floralis** ..... 7  
*Golden sweet unmistakable Moscatel from the Torres family estate Conde de los Andes '03*
- Conde de Los Andes '03 Rioja** ..... 8  
*With a golden orange colour, semi-sweet yet dry. The perfect way to end your meal.*

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## DESSERT MENU

TRY OUR DESSERT & DRINK PAIRINGS FOR JUST £11

### DESSERT

#### Tarta de Queso - Cheesecake ..... 7

Home made Spanish style cheesecake

Pairing option - Bertola 12 Yr old Pedro Ximenez - Jerez 11

#### Tarta de Santiago ..... 7

A traditional Galician almond tart served with home made jam & cream **G L V**

Pairing option - Floralís Moscastel - Malaga 11

#### Crema Catalana ..... 7

Catalan Brûlée cream with a toasted sugar top **L**

Pairing option - Licor 43 11

#### Churros con Chocolate ..... 8

Spanish Churros with thick hot chocolate and topped with cream **G L V**

### SPANISH CHEESE BOARD

#### Surtido de Quesos Español ..... 18

A selection of cheeses from Spain accompanied with membrillo - home made quince jelly and toasted bread

### DESSERT COFFEES

#### Cafe Bombón ..... 4.50

From Alicante, the classic cafe bombón has condensed milk, an espresso shot floating on top and topped with frothy milk. A perfect end to your night.

ALLERGY ADVICE: ALL DISHES ARE MARKED  
GLUTEN **G** LACTOSE **L** CONTAINS NUTS **N**  
VEGAN **V**

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE,  
PLEASE ASK OUR STAFF FOR FURTHER INFORMATION

GM SOY VEGETABLE OIL MAY BE  
USED FOR DEEP FRYING



SCAN TO SEE OUR  
INTERACTIVE MENU

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