

Laxeiro

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 - Floralis 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

Laxeiro

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL.

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** 2.70
- Cappuccino** 3.50
- Cafe Con Leche** 3,50
- Cafe Americano** 3
- Flat White** 3.50
- Cafe Latte** 3.70
- Cafe Mocha** 3.80
- Espresso** 2.70
- 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.