

• POSTRES •

TERRINA DE CHOCOLATE 🍫

Terrina en dos texturas de chocolate, turrón de maní, helado de yogurt

\$ 11

COULANT DE PISTACHO 🍫

Coulant glasé de pistacho y chocolate blanco, helado de limonaria, matcha
demora 20 mins en el horno

\$ 14

TORRIJA DE BANANO

Cake de banana humectado en leche ahumada, helado de arroz

\$ 11

MERENGUE DE LIMÓN

Crema de limón, guanábana, fresas, kiwi deshidratado, tejas de merengue de limón

\$ 11

LYCHEES CON CREMA

Lychees, crema de cardamomo, sorbete de toronja, crumble, tejas de leche

\$ 11

• BEBIDAS CALIENTES •

AMERICANO \$4

EXPRESSO \$4

CAPUCCINO \$5

MACCHIATTO \$4

INFUSIONES \$4

I FEEL STRONG

Goji, elderberries, malva, gengibre, equinacea, saril

LIMÓN MENTA

Hierba de limón Thai, hierbabuena

MANZANILLA

Flores enteras de manzanilla Europea

PINK MOON

Manzana, pera, canela, lavanda, rosa, saril

• DESSERTS •

CHOCOLATE TERRINE 🍫

Chocolate terrine in two textures, peanut nougat, yogurt icecream

\$ 11

PISTACHO COULANT 🍫

Pistacho & white chocolate coulant glasé, lemongrass icecream, matcha
takes 20 mins in the oven

\$ 14

BANANA TORRIJA

Banana cake soaked in smokey milk, banana foam, rice icecream

\$ 11

LIME MERENGUE

Lime custard, soursop, strawberries, dehydrated kiwi, lime merengue shards

\$ 11

LYCHEES WITH CREAM

Lychees, cardamom cream, grapefruit sorbet, milk shards

\$ 11

• HOT BEVERAGES •

AMERICANO \$4

EXPRESSO \$4

CAPUCCINO \$5

MACCHIATTO \$4

INFUSIONES \$4

I FEEL STRONG

Goji, elderberries, mallow, ginger, equinacea, hibiscus

LEMON MINT

Thai lemongrass, fresh mint

CHAMOMILE

Whole flowers of European chamomile

PINK MOON

Apple, pear, cinnamon, lavender, rose, hibiscus