



DESSERTS

Crafted In-House

TIRAMISU

\$10

Espresso-soaked ladyfingers layered with mascarpone cream, coffee liqueur, and chocolate shavings.

TRES LECHEs CAKE

\$10

Light sponge cake soaked in three milks, finished with fresh whipped cream.

CRÈME BRÛLÉE

\$10

Silky vanilla custard with a crisp, caramelized sugar crust.

AFFOGATO

\$10

Vanilla ice cream “drowned” in a fresh shot of hot espresso.
