

DESSERT MENU



The Hairy Lemon
SOTOGRANDE

DESSERTS MENU

**LEMON TART WITH RASPBERRY
SORBET AND FRESH BERRIES**    9,00€

**APPLE & PEAR CINNAMON
CRUMBLE** with vanilla ice cream    8,50€

CHOCOLATE FONDANT with     10,00€
vanilla ice cream and toasted
hazlenuts (allow 15 mins prep)

SALTED CARAMEL CHEESECAKE   8,50€
with toffee apples

WARM CHOCOLATE BROWNIE     8,00€
with vanilla ice cream,
raspberry coulis & honeycomb
crumbs

CARROT AND WALNUT CAKE     7,50€
with cream frosting served
with cream

OREO SUNDAE Chocolate &    9,00€
vanilla ice cream, oreos,
caramel sauce topped with
cream

CHOCOLATE SUNDAE     9,00€
Chocolate ice cream, toffee and
chocolate sauce, warm chocolate
brownies, topped with cream

HOT WAFFLE with vanilla ice cream     9,00€
and chocolate sauce

COFFEE

NORMAL/LARGE

WHITE COFFEE   3,00€ 4,00€

LAYERED LATTE   4,50€

ESPRESSO OR AMERICANO  2,50€ 3,50€

CAPPUCINO   3,50€ 4,50€

MOCHA   3,50€ 4,50€

HOT CHOCOLATE   3,50€ 4,50€

with cream or foam

with marshmallows

ICED LATTE   4,50€

MATCHA LATTE   4,50€

ICED CAFE CON LECHE   3,50€

Oat / Lactose-free / Soy milk +0,50€

TEA: Breakfast, Mint,  4,00€

Camomile, Green, Earl Grey

DIGESTIF

Brandy, Pacheran, Baileys, 8,00€
Tía María etc.

ALL OUR DESSERTS ARE
HOMEMADE



ALLERGENS:

 EGGS
 GLUTEN

 LACTOSE
 NUTS

 SOYA
 PEANUTS

 SULPHATE
 SESAME

 CELERY
 LUPIN

 MUSTARD
 FISH

 CRUSTACEANS
 MOLLUSCS

 VEGETARIAN
 VEGAN