

Postres caseros

Tiramisú con pistacho, crujiente de
café y helado de mascarpone 15
*Pistachio Tiramisu, layered on a rich coffee
crumble and served with a velvety mascarpone
ice cream*

‘Lemon Pie’ crema de limón y merengue con
galleta de almendras y jengibre confitado 14
*Lemon pie with lemon and cream meringue
almond cookie base and a touch of candied
ginger*

Ganache de choco caramelo,
avellanas y almendras caramelizadas
con helado de chocolate negro 16
*Choco and caramel ganache with caramelized
hazelnuts and almond served with dark
chocolate ice cream*

Babà bañado en almíbar de ron, con
crema de vainilla y lima, servido con
piña confitada 12
*Baba soaked in rum syrup, with vanilla and lime
cream, served with candied pineapple*

Cheesecake de maracuya 14
*Amante’s classic fresh cheesecake served with
passion fruit*

Plato de fruta fresca tropical y de
temporada 16
Tropical and seasonal fresh fruit plate

Vinos dulces

Pedro Ximenez “very old” 12
Passito di Pantelleria 13

Cocktails de postre

Espresso and chocolate Martini 16
Mezcal express 16

Selección de digestivos50ml

Santa Teresa 1796 (ron de Venezuela) 16
Ron Zacapa 23 (ron de Guatemala) 15
Nikka Coffey Grain (Whisky de Japon) 18
Dewar’s 21 Oloroso sherry cask (Scotch) 20
Hennessy VS (Brandy) 12

Infusiones

Chili rojo, limón y jengibre 5
Red chilli, lemon and ginger
Menta fresca 5
Fresh Mint
Cardamomo y piel de naranja 5
Cardamon and orange peel
Selección de tes classicos 5
Selection of classic teas