



## DULCE

Our desserts are personal takes on Spanish classics, inspirations from our travels, or recipes from our Bar 44 Tapas y Copas book. Recommended sherries are underneath each option

### Chocolate 7

Dark chocolate & olive oil truffle, sea salt, smoked paprika, roast pistachio, sherry (rg, n, v)

Recommended with a glass of Nectar Pedro Ximénez sherry 5.8 (rg, vgn)

### Bizcocho 7

Flourless Valencian orange & almond cake, vanilla ice cream, orange & lemon syrup (rg, n, v)

Recommended with a glass of Xixarito moscatel sherry 7.5 (rg, vgn)

### Crema catalana 7

Baked apple crema catalana, roast apple purée, tart apple salsa (rg, v)

Recommended with a glass of Micaela cream sherry 4.8 (rg, vgn)

### Helado

Salted Catalán almond & caramel ice cream (rg, n, v)

Rama 44 olive oil ice cream (rg, v)

Chocolate ice cream (rg, n, v)

Lemon sorbet (rg, n, vgn)

Mango sorbet (rg, vgn)

3 each or 8 for 3 scoops

### Fuero 9

Goats' cheese, rosemary crackers, tomato relish (v)

Recommended with a glass of Matusalem 30-year-old sweet oloroso 13 (rg, v)

### Ultimate Manchego plate 14

9-month cave matured, truffled, Ibérico pork whipped, rosemary aged

Recommended with a glass of Xixarito 15-year-old oloroso 12 (rg, v)

**rg (No intentional gluten)\* n (Contains nuts) \* v (Vegetarian) \* vgn (Vegan, dairy free)**

**Please note, all allergens are present in our kitchens  
We cannot guarantee that any of our food is allergen free**



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INFO