

# Cantina LAREDO

## DREAMING OF DESSERTS

The delights of cocoa were discovered by the Mayan Indians, who lived on the Yucatan Peninsula, as long ago as 600 AD. Mexican's love of everything "dulce" still flourishes and their desserts are testament to that!

### POSTRES

- Brownie de chocolate con Helado de Vainilla** 6  
Chocolate, pecan and walnut brownie, vanilla ice cream and agave vanilla butter (V) (N)
- Pay de Manzana con Helado de Canela** 6  
Mexican spiced apple tart with cinnamon ice cream and agave vanilla butter (V)
- Churros de Canela y Azucar con dips de Chile Chocolate y Fresas con Crema** 5.8  
Cinnamon and sugar churros, chile chocolate and strawberry cream (V)
- Cheesecake de Jamaica con sorbete de Guayaba** 6.5  
Hibiscus cheesecake with guava sorbet
- Chocolate Abuelita Fondant con Helado de Dulce de Leche** 6.2  
Mexican chocolate fondant with salted Dulce de Leche ice cream (V)

### CAFÉ, TÉ Y CHOCOLATE

- Café** 2.5  
Ethically sourced Arabica beans ~ Espresso, Macchiato, Americano, Latte, Cappuccino
- Té** 2  
Ethically sourced teas – English breakfast, earl grey, camomile, green tea, fresh mint, peppermint
- Mexican Hot Chocolate** 3.3  
Rich and creamy Mexican hot chocolate. Made with Abuelita chocolate, Grand Marnier and cinnamon
- Café Del Patron** 8  
Patrón XO Café, Kahlúa and Absolut vodka combined with hazelnut espresso cream (N)
- Espresso Martini** 8  
Absolut vodka shaken with freshly made espresso, Kahlúa and vanilla

(V) Suitable for vegetarians (G) Gluten free (N) Contains nuts (S) Spicy

All dishes may contain traces of nuts. For further information on allergens please ask your waiter.  
All prices include VAT. A discretionary 12.5% service charge will be added to your bill.