

# Dessert

## **BROWNIE A LA MODE \$120**

A delicious brownie from an original recipe with locally sourced ingredients. With a ball of vanilla ice cream onto, sprinkled with nuts.

## **HOMEMADE FLAN \$110**

An original Flan recipe from our Chefs grandmother.

## **LOS TULES COCONUT PIE \$120**

We roast and grate some coconuts grown on here on the palm trees of Los Tules and them bake them into a tasty pie.

*With Ice cream \$150*

## **ICE CREAM \$85**

Choose between Strawberry, chocolate, vanilla, butter pecan and our personal favorite coconut.

## **RASPBERRY CHEESECAKE \$120**

New York style cheesecake topped with a rich raspberry sauce.

## **SOUTHERN STYLE PECAN PIE \$120**

An amazing homemade slice of pecan pie.

*With ice cream \$150*

## **CHOCOLATE CAKE \$110**

Moist chocolate cake that melts in your mouth with a sweet creamy frosting.

## **SWEET CREPES \$85**

A fluffy crepe stuffed with up to two of your favorite ingredients (strawberry, banana, cream cheese, Nutella, chocolate, caramel, condensed milk, wip cream or walnuts)

## **SPECIALTY DESSERTS \$210**

*(for two)*

### **BANANA FLAMBÉ**

Fresh bananas flame cooked with a touch of banana liquor and brandi. Served with Vanilla Ice Cream.

### **MANGOS FLAMBÉ**

Sliced mangos flame cooked with a touch of mango liquor and brandi. Served with Vanilla Ice Cream.

### **STRAWBERRIES FLAMBÉ**

Strawberries flame cooked with a touch of strawberry liquor and brandi. Served with Vanilla Ice Cream.

### **CREPES FLAMBÉ**

A fluffy crepe flame cooked with brandi. Served with Vanilla Ice Cream.

*Strawberries or bananas \$139*

## **COFFEE SPECIALS \$210**

### **MEXICAN COFFEE**

Tequila, Kahlua, coffee and ice cream.

### **JALISCO COFFEE**

Mezcal, Kahlua, coffee and ice cream.

### **CHAPULTEPEC COFFEE**

Brandy, Kahlua, coffee and ice cream.

### **IRISH COFFEE**

Irish Whiskey, Baileys, coffee and ice cream.

**TRY OUR ESPRESSO, CAPPUCCINOS  
AND LATTES**