

Dessert



BROWNIE A LA MODE \$165

A delicious brownie from an original recipe with locally sourced ingredients. With a vanilla ice cream scoop on top, sprinkled with diced nuts.

HOMEMADE FLAN \$155

The chef's grandmother's original recipe

LOS TULES COCONUT PIE \$165

We roast and grate some coconuts grown in Los Tules to bake them into a tasty pie.

With Ice cream \$205

ICE CREAM \$129

Strawberry, chocolate, vanilla, butter pecan or coconut. Topped with chocolate and a cookie stick.

RASPBERRY CHEESECAKE \$149

New York style cheesecake topped with raspberry sauce.

With ice cream \$195

SOUTHERN STYLE PECAN PIE \$165

A homemade slice of Café Chapultepec's sweet joy.

With ice cream topped with chocolate \$205

CHOCOLATE CAKE \$155

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

With ice cream \$199

SWEET CREPES (8am-12pm & 6pm-10pm) \$195

A fluffy crepe stuffed with up to two ingredients.

Strawberry, banana, cream cheese, Nutella, chocolate, caramel, condensed milk, whip cream or pecan.



SPECIALTY DESSETS (6pm-10pm) \$345

FLAME COOKED DESSERTS PREPARED AT YOUR TABLE (FOR TWO)

BANANA FLAMBÉ

Fresh bananas flame cooked with a touch of banana liquor and Brandy. Served with vanilla ice cream.

STRAWBERRIES FLAMBÉ

Strawberries flame cooked with a touch of strawberry liquor and Brandy. Served with vanilla ice cream.

CREPES FLAMBÉ \$435

Strawberries or bananas on a fluffy crepe flame cooked with Brandy. Served with vanilla ice cream.



COFFEE SPECIALS (6pm-10pm) \$320

FLAMED COFFEE PREPARED AT YOUR TABLE

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 \$349

Irish Whiskey, Baileys, coffee and ice cream.



¡Try out our espressos, cappuccinos and lattes!