



Pair your dessert with one of our sweet dessert wines.  
Our Sommelier's suggestions are in red (priced by the glass).

Torrija Semilíquida Crujiente con Sorbete de Platano y Aromas de Menta y Cítricos...8.00  
Crunchy, Semi-liquid French Toast with Banana Sorbet, Citric and Mint Aromas  
Dulce Christina 2005 (Tempranillo, Merlot)...9

Soufflé Relleno de Piña, sus Texturas y Picatostes Caramelizados...8.00  
Chocolate Soufflé Stuffed with Pineapple and Caramel Croûtons  
Ochoa (Moscatel)...9

Sopa de Chocolate Blanco y Yogurt, Fresas y Maceradas y Sorbete de Kiwi...8.00  
White Chocolate and Yogurt Soup, Macerated Strawberries with Kiwi Sorbet  
Casta Diva Cosecha Miel (Moscatel)...8

Biscuit de Cafe Helado y Cristal de Cacao...8.00  
Frozen Coffee Biscuit in a Cocoa Crystal  
Don PX 2004 (Pedro Ximenez)...5.5



Tarta de Creme Brulee a la Vainilla con Coulis Gelificado de Frambuesas...8.00  
Vanilla Creme Brulee Cake with Jellied Raspberry Coulis  
Barnard Griffin Port 2007...6.5

Tarta de Manzana con Helado de Canela...8.00  
Apple Tart with Cinnamon Ice Cream  
Olivares 2004 (Monastrell)...10

Surtido de Quesos con Carne de Membrillo y Pan Crujiente de Sabores...8.00  
Assortment of Cheeses with Quince Paste and Flavored Crunchy Flatbread  
Vi de Gel 2004 (Gewurtztraminer)...7

Frutas Frescas con Velo de Fresas y Mango...8.00  
Fresh Fruits with a Strawberry and Mango Veil  
La Noria 2003 (Pedro Ximenez)...8

Ask your server about our selection of Brandies for the perfect finish to your meal.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase



your risk of food-borne illness, especially if you have certain medical conditions.”



## POSTRES-DESSERTS



**TABERNA DEL ALABARDEIRO**

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