

# Postres ~ Desserts

All of our sweet treats are homemade



ARROZ CON LECHE



FLAN DEL GRAN FLANERA



PUDIN DE PAN



BRAZO GITANO



TORREJAS



TARTA DE LIMA

**Arroz con Leche** \$ 4.95

Rice pudding laced with anise, topped with whipped cream and dusted with cinnamon

**Flan del Gran Flanera** \$ 6.50

A smooth, rich Spanish custard with a caramel sauce

**Toronja con Queso Crema** \$ 4.95

Cuban candied grapefruit skin served over cream cheese

**Pudin de Pan con Chocolate** \$ 5.50

Warm chocolate bread pudding studded with Ghirardelli chocolate chips served with a rum fudge sauce and whipped cream

**Pudin de Pan con Helado**  \$ 6.95

Warm chocolate bread pudding studded with Ghirardelli chocolate chips served with a rum fudge sauce, ice cream and whipped cream

**Brazo Gitano** \$ 6.50

"Gypsy's Embrace" ~ A rolled sponge cake flavored with sherry and filled with apricot preserves and rum custard. Iced with homemade buttercream frosting and topped with chopped walnuts and garnished with raspberry sauce

**Torrijas** \$ 7.50

Cuban bread dipped in a rich milk custard and pan fried, sprinkled with cinnamon sugar and served over strawberry sauce

**Mango Melba**  \$ 7.50

Vanilla ice cream and sliced mango, served with raspberry and guava sauces

**Pastel de Queso** \$ 7.50

A rich, homemade cheesecake served with your choice of guava, strawberry or rum fudge sauce

**Tarta de Lima** \$ 6.50

A refreshing lime pie baked in an almond crust

**Marquesa de Chocolate** \$ 5.95

A rich and creamy double chocolate paté laced with Grand Marnier and served with whipped cream and toasted walnuts

**Flan de Coco con Coco Rallado** \$ 6.50

Coconut flan topped with mango sauce and candied coconut

**Caribbean Candy Bar** \$ 7.50

Coconut flan topped with rum fudge sauce, candied coconut and toasted almonds

**Pastel de Tres Leches** \$ 6.50

A Latin layer cake soaked in a rich blend of milk and filled with pineapple and Mandarin oranges

**Frutas Frescas** \$ 5.95

A medley of seasonal fresh fruits

**Mango, Mango, Mango**  \$ 7.50

Häagen Dazs Mango Sorbet surrounded by mango slices, topped with mango Sauce and whipped cream

**Pastelitos de Guava** \$ 5.50

Flaky pastry filled with guava fruit. Baked to order – allow 35 minutes.

**Dessert Sampler** \$ 10.95

Chocolate Bread Pudding with rum fudge sauce, Coconut Flan with mango sauce and candied coconut, Brazo Gitano, and Lime Tart...Perfect for sharing!

## Cafes y Tes ~ Coffees and Teas

<b>Café Cubano</b> espresso ~ regular or decaf	\$2.95
Double espresso ~ regular or decaf	\$5.00
<b>Café Americano</b> regular or decaf	\$2.75
<b>Cappuccino</b> regular or decaf	\$3.95
<b>Cortadito</b> ~ Café Cubano laced with steamed milk	\$3.50
<b>Te Caliente</b> hot tea ~ regular, decaf or herbal	\$2.75
<b>Te Helado</b> ~ our special blend of refreshing mango tea served over ice	\$2.75

## Spanish Liqueurs & Brandies

<b>Anis del Mono</b>	\$7.00
The famous Spanish anise liqueur ~ very smooth	
<b>Cardenal Mendoza Brandy</b>	\$13.25
Full bodied with flavors of apricot, peach, flan and smoke. Creamy texture with a lingering finish.	
<b>Licor 43 Cuarenta y Tres</b>	\$7.75
Made from 43 fruits and aromatic herbs, this citrus and vanilla-toned liqueur has a Latin history that dates back more than a thousand years!	
<b>Carlos I Brandy</b>	\$12.25
Flavors of caramel and walnuts with an aroma of sweet pipe tobacco. Full bodied with rich texture.	
<b>Conde de Osborne Brandy</b>	\$12.50
A “solera gran reserva” Spanish brandy that’s aged in oak for more than ten years.	
<b>Sol y Sombra</b> ~ “Sun and Shadow” Anis del Mono and Spanish Brandy	\$9.00

**Please ask your server about our sipping Rum selections**

## Felices Conclusiones ~ “Happy Endings”

Our steaming specialty drinks make a terrific accompaniment to our desserts, or are soothing and satisfying on their own.

<b>Moro Castle</b>	\$8.75
Dark rum, Bailey’s and butterscotch schnapps combined with Cuban coffee - a Havana Cafe specialty	
<b>Caribbean Dream</b>	\$7.50
Steaming coffee accented with dark rum, crème de banana and crème de cacao, topped with whipped cream and a sprinkle of chocolate	
<b>Café Patron</b>	\$7.50
Fresh brewed coffee laced with Patron’s XO Café Liqueur	
<b>Café Espanol</b>	\$8.50
Steaming coffee, brandy and Kahlua crowned with whipped cream and a sprinkle of cinnamon	

## Oportos ~ Ports by the glass

Served with homemade chocolate pate coins for a wonderful finish to your meal.

<b>Cockburn’s Fine Ruby Port</b>	\$6.00
From the Douro region of Portugal, this is a full-bodied wine with a fruity flavor. Blended and matured in oak casks.	
<b>Porto Pocas Lagrima</b>	\$6.00
A very sweet port produced from traditional white grape varieties. Served cold for fullest flavor.	
<b>Smith Woodhouse</b>	\$6.00
Blended wines from the Upper Douro vineyard region of Portugal combine to make this robust yet smooth port. Known for it’s rich fruit style.	
<b>Taylor Fladgate Vintage L.B.V.</b>	\$8.00
Taylor’s finest port with concentrated flavors and a solid, masculine style. Goes great with Flan!	
<b>Graham’s 20 Year Old</b>	\$12.00
Tawny in color, this mellow port is matured in wood and carefully tended for at least 20 years.	