

DESSERT

Menu



Prices include 13% VAT and 10% service tax



DESSERTS

PASSION FRUIT

MOUSSE  _____ ₡ 6.000

Passion fruit textures and vanilla crisp.

COLD CHOCOLATE



CAKE   _____ ₡ 6.000

Traditional cake and chocolate ice cream served with berries.

TRES LECHES   _____ ₡ 6.000


Cake soaked in coconut milk, white chocolate mousse with basil, and pineapple textures.

COCONUT

FLAN   _____ ₡ 6.000


With caramel, peppermint gel, and coconut crisp.

ICE CREAM


COCADA  _____ ₡ 5.000

Simmered natural coconut with whole sugar cane and ginger. An ice cream version of the traditional Costa Rican Caribbean *cocada*.

**Plant-based option.*

YAM PUNCH  _____ ₡ 5.000

Inspired by a traditional Caribbean recipe from Costa Rica, yam punch is a drink made with milk, yam, cinnamon, cloves, and rum.

SOURSOP  _____ ₡ 5.000

Made with fresh local soursop.

**Plant-based option.*

SPICY CHOCOLATE  _____ ₡ 5.000

Organic chocolate infused with Panamanian pepper.

**Plant-based option.*

BANANA  _____ ₡ 5.000

Flavored with banana and flambéed. Prepared with whole sugar cane and rum.

COCOMANÍ   _____ ₡ 5.000

Made from a traditional Costa Rican recipe with natural coconut and granulated peanuts.

VANILLA  _____ ₡ 5.000

Made with natural vanilla from the Osa Peninsula.

**Plant-based option.*

**COCONUT, GINGER,
AND LEMONGRASS**  _____ ₡ 5.000

Delicious coconut ice cream infused with lemongrass tea and ginger syrup. Sweetened with whole sugar cane.

**SEASONAL
FLAVORED SORBETS** _____ ₡ 3.000

Ask about the available options.

The ice cream and sorbet crumble ingredients may contain gluten and nuts!



GLUTEN



DAIRY



NUTS



PLANT-BASED