




DESSERT



Menu









Prices include 13% VAT and 10% service tax

DESSERTS


ROASTED BANANA    _____ ₡ 6.000
With coconut and whole sugar cane sauce, almond crumble, and banana ice cream.


COCONUT CHEESECAKE   _____ ₡ 6.000
Cream cheese with white chocolate coconut ganache, and tropical fruit.


COCADA    _____ ₡ 6.000
Tártara coconut cookie filled with chocolate and coffee sauce, chocolate crumble, and coconut-peanut ice cream.

BROWNIE    _____ ₡ 6.000
Served with chocolate mousse, almonds, caramel sauce, chocolate crumble, and yam ice cream.


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!

