

BY EDGAR NUÑEZ

DESSERTS

ICE CREAMS & SORBETS

RED BELL PEPPER AND RASPBERRY ICE CREAM

FRESH SAGE AND LIME SORBET 🕯 🖲

MANGO SORBET 🕪 😁

PINEAPPLE, "HOJA SANTA" AND KOMBUCHA ☺ ☻ FRESH PINEAPPLE INFUSED WITH CHAMOMILE, PINEAPPLE SORBET AND HOJA SANTA KOMBUCHA	\$235
CANTALOUPE, BUTTERNUT SQUASH AND WHITE VERMOUTH CANTALOUPE SORBET, FRESH BUTTERNUT SQUASH AND PINK PEPPER CRYSTAL	\$235
BANANA, PECAN NUTS AND CHOCOLATE "MARQUESITA" © TRADITIONAL "MARQUESITA" STUFFED WITH PECAN NUTS FOAM TOPPING WITH FRESH BANANA, CARAMELIZED PECAN NUTS AND EDAM CHEESE	\$235
HAZELNUT TART, BUTTERSCOTCH AND FRANGELICO © CRUNCHY BUTTER BASE FILLED WITH NUTS CREAM, FRANGELICO-SOAKED PANCAKE, SALTY BUTTERSCOTCH AND HAZELNUT MOUSSE	\$235
SEASONAL DESSERT	

PRICES PER PERSON IN MEXICAN PESOS (MXN) | TAXES INCLUDED | TIP IS NOT INCLUDED





















\$160

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