

La Paloma

Desserts



LA PALOMA RESTAURANTE

Desserts

<i>Meringue filled with brandy chestnut cream and plum & raisin ice cream with rum.</i>	<i>11,75€</i>
<i>Assorted chocolate dessert (sorbet, sponge cake and mousse).</i>	<i>12,50€</i>
<i>“Milhojas” pastry with caramelised Williams pear.</i>	<i>11,75€</i>
<i>Galician-style crêpes (filloas) filled with cream, cinnamon and orujo sorbet.</i>	<i>11,75€</i>
<i>Warm chocolate soufflé with vanilla ice cream.</i>	<i>12,50€</i>
<i>Dates filled with chantilly cream, baked almond marzipan and cinnamon ice cream.</i>	<i>11,75€</i>
<i>Quark mousse with red berries and honey ice cream.</i>	<i>11,75€</i>



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<i>Cava or vodka sorbets.</i>	<i>13€</i>
<i>Sorbet selection (lemon, passion fruit, mango, mandarin and chocolate).</i>	<i>10€</i>
<i>Assorted ice creams (vanilla, prunes, honey, cinnamon and nougat).</i>	<i>10€</i>
<i>Assorted Spanish cheeses (5 varieties).</i>	<i>25€</i>
<i>Apple tart. House specialty, made to order (30 minutes).</i>	<i>13€</i>
<i>Coffee, decaffeinated coffee, infusions and teas.</i>	<i>3,25€</i>



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