

# orilla



## *Desserts*

Ⓜ GF Gluten free    Ⓜ V Vegan    🌿 Vegetarian

**Flan** Ⓜ GF **\$8.00**  
*Dulce de Leche, Whipped Cream, Hazelnut Crunch*

**Key Lime Pie** Ⓜ V **\$9.00**  
*Lime Curd, Coconut Cream, Fresh Berries*

**Raspberry Cheesecake** Ⓜ GF **\$9.00**  
*Yogurt Cream, Raspberry Coulis, Sesame Brittle*

**Tropical Pavlova** Ⓜ GF **\$10.00**  
*Acai, Hibiscus and Activated Charcoal Pavlova with Tropical Fruits*

**Baked Alaska** Ⓜ GF **\$14.00**  
*Chocolate, Strawberry and Vanilla Ice Cream with Flame Merengue*



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## *After Dinner / Digestives*

**Limoncello** \$8.00

**Grand Marnier Cuvee  
Louis Alexandre** \$19.00

**Amaro Nonnino Quintessentia** \$14.00

**Amaro Montenegro** \$12.00

**Braulio** \$12.00

**Fernet Branca** \$12.00

**Sambuca** \$12.00

**Galliano** \$12.00

**Mastiha** \$12.00

**Tignanello Grappa,  
Antinori.** \$14.00



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## *Sweet/ Fortified Wines*

<b>Moscato d’Asti, Az.</b> <b>Agricola Mustela</b> <i>Italy</i>	<b>\$12.00</b>
<b>Vermouth “Lunfa” Rosato</b> <i>Argentina</i>	<b>\$12.00</b>
<b>Malbec Malamado</b> <b>Port Style, Zuccardi</b> <i>Argentina</i>	<b>\$12.00</b>
<b>Sherry Tio Pepe Fino</b> <i>Spain</i>	<b>\$12.00</b>
<b>Viognier Tardio</b> <b>“Late Harvest” 2018</b> <i>Argentina</i>	<b>\$14.00</b>
<b>Sherry Pedro Ximenez,</b> <b>Vino Dulce Natural</b> <i>Spain</i>	<b>\$16.00</b>
<b>Sauternes “Emotions”</b> <b>De La Tour Blanche</b> <i>France</i>	<b>\$16.00</b>
<b>Port 20Y Taylor Fladgate</b> <i>Portugal</i>	<b>\$18.00</b>

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## *Brandy, Cognac & Armagnac*

<b>Pierre Ferrand</b>	<b>\$18.00</b>
<b>Remy Martin XO</b>	<b>\$35.00</b>
<b>Calvados "Busnel" VSOP</b>	<b>\$18.00</b>
<b>Armagnac Seven Tails</b>	<b>\$19.00</b>
<b>Hine Rare VSOP</b>	<b>\$19.00</b>
<b>Courvoisier XO</b>	<b>\$37.00</b>
<b>Dussé Vsop</b>	<b>\$20.00</b>

