

orilla



Desserts

Ⓞ GF Gluten free Ⓜ V Vegan 🌿 Vegetarian

Flan Ⓞ GF **\$12.00**
Dulce de Leche, Whipped Cream, Hazelnut Crunch

Key Lime Pie Ⓜ V **\$13.00**
Lime Curd, Coconut Cream, Fresh Berries

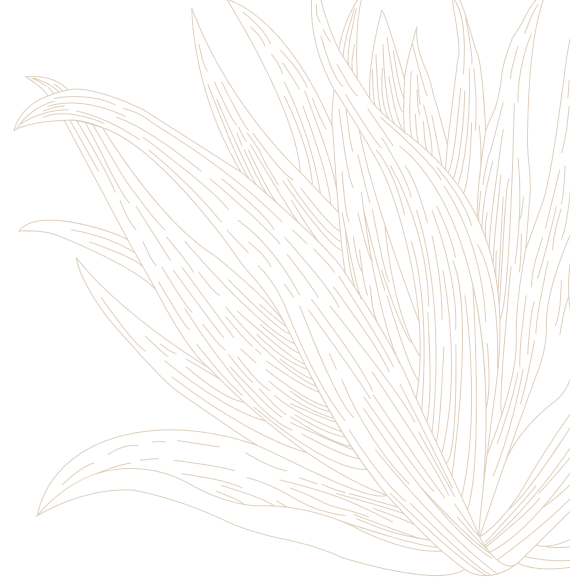
Raspberry Cheesecake Ⓞ GF **\$13.00**
Yogurt Cream, Raspberry Coulis, Sesame Brittle

Tropical Pavlova Ⓞ GF **\$14.00**
Acai, Hibiscus and Activated Charcoal Pavlova with Tropical Fruits

Baked Alaska Ⓞ GF **\$19.00**
Chocolate, Strawberry and Vanilla Ice Cream with Flame Merengue



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After Dinner Drinks

COCKTAILS

Carajillo Del Alma \$20.00

Ojo de Tigre, Mr. Black, Licor 43, Amaro Montenegro, espresso, Za'atar.

MiTo Favorito \$20.00

Antica Formula, Amaro Lucano, Campari, Bas Bas, Burnt Orange.

Shiny Nail \$22.00

Knob Creek 9 Year Old, Santa Teresa 1796, Faretti, Cynar.

DIGEST SPIRITS & DIGESTIVES

Limoncello \$16.00

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

Amaro Nonino \$18.00

Braulio \$16.00

Fernet Branca \$16.00

Sambuca \$16.00

Sambuca Romana Black \$16.00

Baileys \$16.00

**Tignanello Grappa,
Antinori.** \$16.00

Calvados "Busnel" VSOP \$18.00

Armagnac Seven Tails XO \$19.00

Glenfiddich 15 \$21.00
(Scotch Single Malt)

Diplomatico Ambassador \$63.00
(Venezuelan Rum)

Courvoisier XO \$37.00

Dussé Vsop \$20.00

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Sweet/ Fortified Wines

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