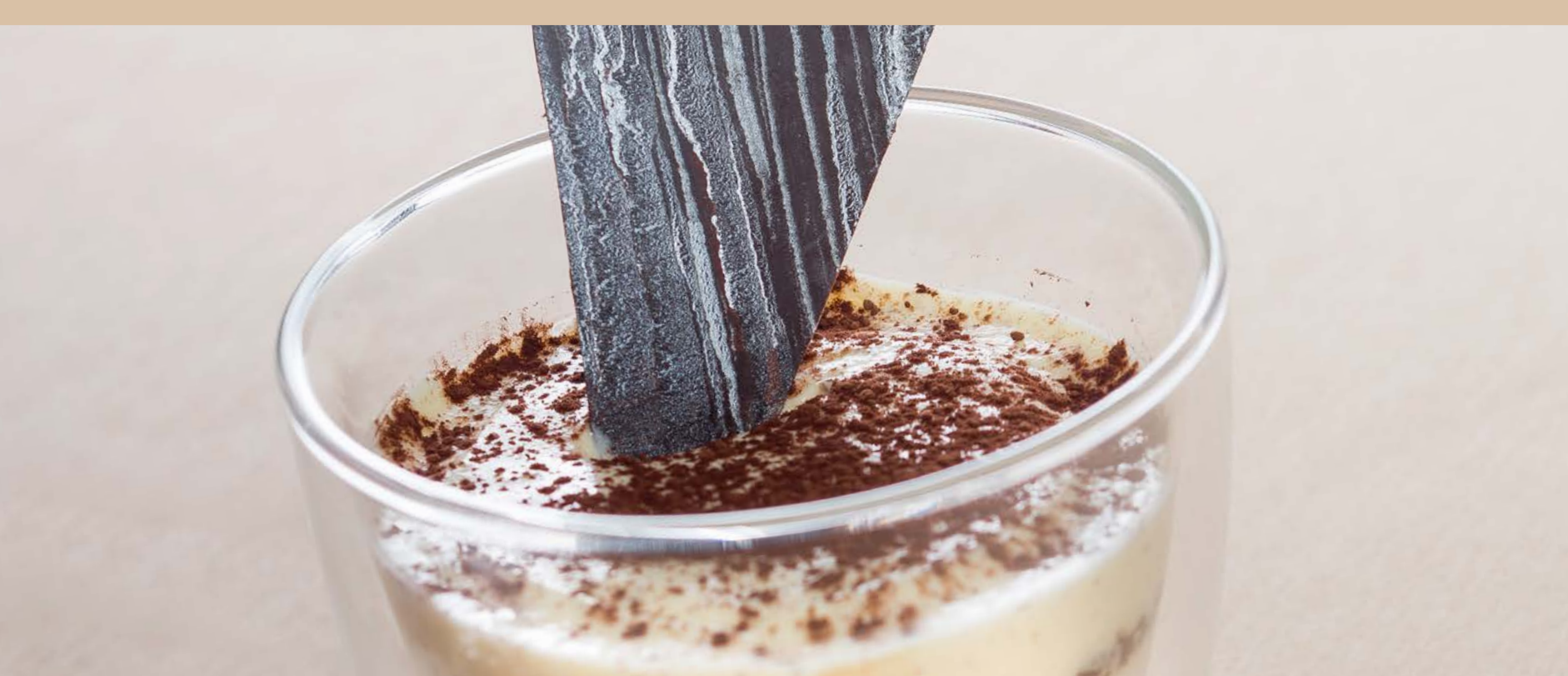


# CENACOLO

IL RISTORANTE ITALIANO

## IL DOLCE



### Tiramisù

Nuestra versión, la amaras!  
Our own house specialty, you will love it!



### Panna Cotta

Salsas a elegir:  
\* Caramelo  
\* Chocolate  
\* Mango  
\* Amarenas

Sauces to Choose:  
\* Caramel  
\* Chocolate  
\* Mango  
\* Amarenas



### Flan

La receta de la familia con almendras tostadas.

### Flan Custard

The family recipe with toasted almonds.



### Gota de Chocolate

Pastel de chocolate relleno de crema, mascarpone acompañado de frutos del bosque.

### Chocolate Drop

Chocolate cake filled with mascarpone cream accompanied by mixed berries.

## LOS CAFÉS | THE COFFEE

- Espresso | Espresso.....
- Americano | American coffee.....
- Capuccino | Capuccino (Decaf).....
- Espresso Doble |  
Double Espresso (Descafeinado).....
- Capuccino Doble |  
Capuccino Double (Descafeinado).....
- Café Mexicano | Mexican Coffee.....  
Espresso, Kahlua, Baileys & Tequila.
- Café Español | Spanish Coffee.....  
Espresso, Kahlua, Baileys & Brandy.
- Café Caribeño | Caribbean Coffee.....  
Espresso, Kahlua, Baileys & Ron.
- Café Irlandés | Irish Coffee.....  
Espresso, Kahlua, Baileys & Whisky.
- Café Shakerato | Shakerato Coffee.....  
Refrescante espresso frío con Baileys y Amaretto.  
Refreshing cold espresso with Baileys and Amaretto.

### Mix de trufas artesanales

De nuez, almendra y cocoa, en salsa de chocolate con trocitos de grana padano y frutos rojos.

### Mix of artisan / handmade truffles

Walnut, almond and cocoa in a dark chocolate sauce with pieces of Grana Padano cheese and red fruits.

### Souffle de chocolate

El rey de los postres de chocolate amargo recién horneado y salsa de crema inglesa.

Le sugerimos ordenarlo con anticipación ya que el tiempo de preparación es de 30 min.

### Chocolate Souffle

The king of dark chocolate desserts. Freshly baked with a touch of English cream sauce.

Our suggestion is to order it in advance, preparation time is 30 minutes.

### Bosco di Mascarpone

Crema mascarpone con salsa casera de frutos rojos y fresas frescas.

Mascarpone cream with homemade red fruit sauce and fresh strawberries.

### Copa Amarenas

Gelato de Panna, servido con una salsa de Amarenas.

### Amarenas Cup

Panna Gelato, served with Amarenas sauce. (Exquisite combination of the taste and texture of the cherry with the essence of almonds).

