



## Postres

### **Pastel de Guayaba**

*Creamy guayaba cheesecake garnished with fresh guayaba and mint, topped with whipped cream* \$12

### **Pastel de Chocolate**

*Rich fudge-style chocolate cake, glazed with a ganache of pure dark chocolate, served with vanilla bean ice cream* \$12

### **Pan de Elote**

*Sweet Mexican corn bread, made with fresh corn and cream cheese, moist and tender cake-like texture, served with vanilla bean ice cream* \$12

### **Pastel Tres Leches**

*A moist sponge-style cake made with three types of milk and topped with almonds and cajeta (goat's milk caramel sauce)* \$12

**Mocha Tres Leches** with Patron Tequila and Coffee \$12

**Coconut Tres Leches** with Coconut 1800 Tequila, cream of coconut \$12

### **Flan**

*A traditional Mexican dessert, rich baked caramel custard* \$10

### **Fried Ice Cream**

*Vanilla bean ice cream rolled in corn flakes, nuts and honey, served in a buñelo basket* \$10

### **Ice Cream**

*Choice of vanilla bean ice cream or Mexican Oaxacan chocolate ice cream with a taste of cinnamon* \$10