

DESSERT


Menu






DESSERTS



TRES LECHES   _____ ₱ 7.000
Tropical fruit, white chocolate mousse, and passion fruit sauce.

BROWNIE    _____ ₱ 7.000
Chocolate textures, wild blackberry pulp, caramelized macadamia nuts. Served with natural vanilla ice cream.

ARROZ CON LECHE  _____ ₱ 6.000
Moist rice with coconut milk served with berry compote.

LAVA CAKE    _____ ₱ 8.000
Dark chocolate soufflé, dulce de leche, whole sugarcane caramel, rum, and caramelized banana. Served with natural vanilla ice cream.

FLAN DE CAFÉ    _____ ₱ 6.000
Moist chocolate cake base, Café Rica syrup, and caramelized nuts.


CHOCOLATE LAYERS   _____ ₱ 6.000
Chocolate crisp with mixed nuts, chocolate mousse, and avocado. Served with fresh berries.

COCONUT CHEESECAKE  _____ ₱ 6.000
Cookie base, cream cheese, and coconut with golden berry jam.

WHITE CHOCOLATE TEXTURES   _____ ₱ 6.000
White chocolate layers with almonds, white chocolate mousse and pineapple jam.

CHEESE PLATTER _____ ₱ 10.000

ICE CREAM


VANILLA  _____ ₱ 5.000
Infused with natural vanilla.
**Plant-based option.*


YOGURT AND BERRIES  _____ ₱ 5.000
Made with homemade yogurt and local berries

HAZELNUT PRALINE   _____ ₱ 5.000
Prepared with homemade hazelnut praline.

APPLE STRUDEL  _____ ₱ 5.000
Made with applesauce, brown sugar, rum, raisins, and cinnamon.

FIG COFFEE  _____ ₱ 5.000
Made from local organic coffee infusion with figs.

BEET  _____ ₱ 5.000
Made from candied beetroot pulp with maple syrup.
**Plant-based option.*

CHOCOLATE  _____ ₱ 5.000
Made with locally sourced organic chocolate.
**Plant-based option.*

The crumble ingredients may contain gluten and nuts!



GLUTEN



DAIRY



NUTS



PLANT-BASED