

ORTZI

— N Y C —

POSTRES

\$9

COPA CARAMEL

Milk Chocolate Cream, Caramel Espuma,
Pedro Ximénez, Orange, Sea Salt

GRANITA DE CEREZAS

Cherry Granita, Pistachio Meringue,
Patxaran Infused Pears, Pistachio Gelato

PASTEL VASCO

Basque-Style Custard Tart, Apricot, Olive Oil,
Marcona Almonds

PASTELES DE CHOCOLATE

Chocolate Cream Puffs, Dark Chocolate Cream,
Passion Fruit Curd

CAFÉ Y TÉ

COFFEE

\$4

TEA

\$5

CAPPUCCINO

\$5

ESPRESSO

\$4

AMERICANO

\$5

CAFÉ CON LECHE

\$5

VINO DULCE Y LICORES

CASA DE LA ERMITA Monastrell Dulce 2014 *Spain*

\$11

TOMAS GARCÍA Montilla-Moriles “Pedro Ximénez” *Spain*

\$13

ABADÍA DA COVA Coffee Liqueur *Spain*

\$9

ABADÍA DA COVA Cream Liqueur *Spain*

\$13

TOSTADO DE BEADE “Passum” *Spain*

\$17

LIEUTENANT DE SIGALAS Sauternes 2011 *France*

\$17

MARIE DUFFAU Bas-Armagnac Napoleon *France*

\$14

DARTIALONGUE Bas-Armagnac Hors d’Age *France*

\$20

Add our
CAFÉ BOMBON MARTINI
to any dessert for \$7

*Consumers are advised that eating raw or undercooked food may increase the risk of foodborne illness.