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CHIMICHURRI'S
— South American Grill —

Postres / Desserts

Any choice: 8.00

Tres Leches

Dig into a light, airy white cake soaked in three sweet milks.

Helados & Nieves

A combination of fresh fruit sorbets & Ice creams.

Flan

Immerse yourself in cream caramel with coffee liquor, a rich custard topped with a soft layer of caramel.

Arróz Asturiano

This traditional Spanish rice pudding has an irresistibly creamy texture and the mouth-watering aroma of cinnamon.

Chocolate, Chocolate y más Chocolate

Amusing combination of chocolates to be enjoyed in three different versions: white chocolate foam, milk chocolate semifredo and bitter chocolate mousse.

Dessert..? No Thanks!!!

Crispy phillo pastry filled with a soft mango confit. Served with a delicate vanilla sauce and a refreshingly sweet passion fruit sorbet.

Specialty Coffees

Café Chimichurri's 9.00

Colombian coffee, Bailey's cream, Pampero rum & Kahlua

Mochatini 9.00

Colombian coffee, Godiva chocolate Liqueur & Smirnoff Vanilla

Espresso 4.50

Cappuccino 5.00

Digestif

Cognac Selection

COURVOISIER VSOP - 12

Vanilla, dried fruit and heady summer flowers

REMY MARTIN XO - 25

Floral, smoothness, complexity and yet well balanced.

REMY MARTIN VSOP - 11

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DARON CALVADOS - 13

Lovely apple smell, full and smooth

HENNESSY PARADIS - 115

Exceptional, intense dark aromas with sweet spices and finish

Scotland Tour - 32.00

GLENKINCHIE

Rich gold, fresh, citric, faintly floral and good balance

DALWHINNIE

Medium body, dry and very aromatic with hints of vanilla and citric.

OBAN

Full body, dried fig and honey sweet spices with a long finish

TALISKER

Full body, powerful peat smoke with sea-water saltines

Porto Flight - 16.00

FONSECA PORTO BIN 27

Rich with luxuriant blackberry and plum flavors, soft tannins.

TAYLOR FLADGATE 10 YEARS

Elegant and smooth with delicate wood notes

TAYLOR FLADGATE VINTAGE PORTO

Full body shows wet earth, stem and mineral aroma