

DESSERT

Menu

Served daily from 12:00pm to 3:00pm



Prices include 13% VAT and 10% service tax

DESSERTS

PANNA COTTA  _____ ₡ 6.000

Made with sour cream and served with strawberry sauce and vanilla crunch.

MILLE-FEUILLE  _____ ₡ 6.000

Crispy puff-pastry, white chocolate mousse, and mocha ice cream.

TROPICAL  _____ ₡ 6.000

Mango sorbet, lemon meringue, and coconut mousse.

ICE CREAM


VANILLA _____ ₡ 5.000

Made with natural vanilla from the Osa Peninsula.

CHOCOLATE _____ ₡ 5.000

Made with local organic chocolate and cacao nibs.


CARAMELIZED

POPCORN  _____ ₡ 5.000

Made with popcorn and Costa Rican whole sugarcane caramel.

BANANA  _____ ₡ 5.000

Made with natural banana.

MOCHA  _____ ₡ 5.000

Natural vanilla base infused with coffee.

PUMPKIN HONEY _____ ₡ 5.000

Traditional Costa Rican recipe turned into ice cream. Flavored with cinnamon and cloves.

SEASONAL

FLAVORED SORBETS _____ ₡ 3.000

Ask about the available options.

- Mango
- Coconut
- Guava
- Costa Rican guava

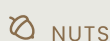
The ice cream and sorbet crumble ingredients may contain gluten and nuts!



GLUTEN



DAIRY



NUTS