

## DESSERTS \$12

### Ricotta Bunuelos

with Vanilla Ice Cream/Ganache/Meyer Lemon Curd

### Chocolate Crema Catalana

Orange/Chocolate-Hazelnut Streusel/Berries

### Strawberry Empanada

Cream Cheese Frosting/Lemon Zest/Basil Ice Cream

### Classic Flan

Caramel/Almond Brittle/Huckleberry/Creme Fraiche Ice Cream

## HOUSEMADE ICE CREAM & SORBET \$6

### Vanilla Ice Cream

Rosemary Infused Olive Oil/Sea Salt

### Chocolate Ice Cream

Chocolate Fudge Chunks

### Dulce de Leche Ice Cream

Candied Walnuts

### Rum Raisin Ice Cream

Golden Raisins/Cinnamon

### Mango or Coconut-Lime Sorbet

## Cheese \$18

### Cheese Board

Assorted Spanish & Regional Cheeses with Apple/Candied Walnuts/  
Breadsticks

## AFTER DINNER COCKTAILS

### Espresso Martini

\$17

### Carajillo

\$17

### Irish Coffee

\$16

## DESSERT WINES

### Pedro Ximenes Premium Sherry

\$10

### Ochoa Moscatel

\$17

### Christian Dourin Calvados

\$16

### Tawny Port 10 Year

\$20

### Fanal Madeira

\$12

## COFFEE & TEA

### Illy French Press

Small \$6

Large \$10

### Earl Grey

\$6

### Chamomile

\$6

### Mint

\$6

### Espresso \$5

### Double Espresso \$9

### Americano \$6

### Cappuccino \$8

# ABRAZO

ABRAZO - 2000 Hyde Street - San Francisco, CA 94109

Michael Pawlik, Executive Chef & Owner

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