

MAR | MUNTANYA Dessert Menu

NORTHERN SPANISH CUISINE

POSTRES

Desserts & Sweet

10

ASHLEY'S BUTTER CAKE *NF*

Pomegranate Seeds, Warm Spruce Jelly,
Vanilla Whip

DULCE STUFFED CHURROS

Dulce de Leche Caramel,
Cinnamon Sugar, Fudge Sauce

BASQUE BURNT CHEESECAKE *NF, GF*

Intentionally Burnt & Crustless,
Seasonal Conserva

TARTA DE SANTIAGO *GF*

Flourless Marcona Almond Cake,
Lemon Rosemary Coulant

GRANDMA'S BREAD PUDDING

Brioche & Croissants, Candied Pecans,
Dark Chocolate, Sun Dried Cherries,
Salted Caramel, Vanilla Whip

SORBET & ICE CREAM

By the Scoop **3** (FLAVORS ARE SEASONAL & LIMITED)

SALTED CARAMEL BANANA GELATO

LOCAL RASPBERRY SORBET

SPRUCE TIP SORBET

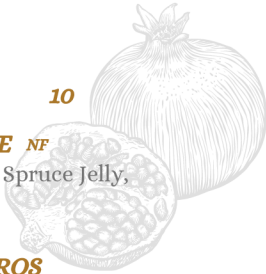
Our Signature Flavor in Sorbet Form

SPRUCE TIP ICE CREAM

with Utah Honey & Yarrow Caramel Ripple

OF THE MOMENT

Sorbet or Ice Cream Inspired by
the Season or Something Wild



DESPUÉS

After Dinner Drinks

ESPRESSO

Espresso Drinks



IDLE HANDS ESPRESSO

Sustainable Fair Trade Locally Roasted Coffee

5 ESPRESSO double shot

6 MACCHIATO 1:1 parts espresso to milk

7 CORTADO 1:2 parts espresso to milk

8 FLAT WHITE 1:3 espresso to milk

9 LATTE 1:4 espresso to milk

6 AMERICANO 1:4 espresso to water

9 AFFOGATO A scoop of Banana Gelato with espresso

CÓCTEL

Cocktail

CARAJILLO ESPRESSO MARTINI **19**

Alpine Distillery Persistent Vodka, Licor 43,
Idle Hands Espresso, Vanilla, Cinnamon

XERÈS

Sherry

PEDRO XIMÉNEZ San Emillio - aged 12 years **15**

AMONTILLADO Los Arcos - aged 8 years **10**

FINO Tio Pepe - aged 4 years **10**

PORTO

Port

RUBY Grahams Six Grapes Reserve - aged 2 years **14**

TAWNY 4YR Fonseca - aged 4 Years **18**

TAWNY 10YR Dow's - aged 10 years **18**

TAWNY 20 YR Taylor Fladgate - aged 20 years **28**

WHITE Quevado - aged 2-3 years **8**

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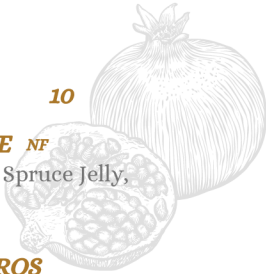
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