

Los Postres

Despertador

Tiramisu style delicate beds of sponge cake, bathed in Kahlua, Bacardi Anejo and espresso, layered with mascarpone cheese and cocoa powder.

7

Flan

Vanilla flavored flan topped with caramel sauce drizzled with honey and powdered sugar. Topped fresh fruit

6

Pinguino

Light chocolate mousse layered with whipped cream and fresh blackberries, topped with a hand-dipped chocolate strawberry.

7

Capirotada

Rich and creamy bread pudding baked with apple and Banana slices, pecans and raisins, drenched with Vanilla cream and whipped cream, garnished with strawberry slices.

6

Tres Leches

A very moist chocolate cake, topped with a velvety chocolate mousse and drizzled with a wild raspberry sauce.

8

Try it with

Dulce de Leche Liquor on top, yummy!!!

4

El Grand Final!

A delicious platter of mixed bite size Alegria desserts perfect for any celebration!

22

Coffee Drinks

Almond Delight

Disarrono Amaretto, Captain Morgan, Cream Cacao Hot Coffee topped with Whipped Cream.

Café Ole

Brandy, Kahlua, Malibu, White Godiva Chocolate Liqueur, Hot Coffee and Whipped Cream.



Mexican Coffee

Tequila, Kahlua, Hot Coffee and topped with Whipped Cream.

After Dinner Drinks

French Connection

Courvoisier V.s Cognac and Grand Marnier

Navan

French Cognac Touched by Black Vanilla from Madagascar

Licor 43 (Spain)

A mixture of 43 different ingredients, fruits, herbs and has a vanilla like flavor.

Dulce de Leche

Delicious liquor made of Rum and Fresh Milk.
Try it with our Tres Leches desert.

Other Drinks

Tuaca

Grand Marnier 150 years

Grand Marnier 100 years

Harvey's Bristol Cream- Sherry

PORTS

Fonseca 10

Fonseca 20

Taylor 10

Taylor 20

Taylor 30

Taylor 40