

DESSERT MENU

FLAN..... \$ 5.95

Mexican custard in delicious caramel sauce

MANZANA FRITA (Linda's Favorite)..... \$ 5.95

Spiced apple slices rolled in a flour tortilla, deep fried, served over ice cream and topped with whipped cream

RASPBERRY WHITE CHOCOLATE CHEESE CAKE \$ 5.95

A silken smooth, yet refreshingly light, white chocolate cheese all aswirl with vibrant red raspberry hand fired and glazed in simple elegance

ORIGINAL CHEESECAKE XANGOS \$ 5.95

Rich, smooth cheesecake, with a slight tangy finish, rolled in melt-in-your-mouth, flaky pastry tortilla

FIVE HIGH CHOCOLATE CAKE \$ 5.95

Five layers of dark, moist chocolate cake, sandwiched with the silkiest smooth chocolate filling and finished with elegant dark chocolate ganache

THE BIG BLITZ..... \$ 5.95

The original pie that eats like a candy bar! Large chunks of Snickers bars, fudgy brownie, caramel, peanuts and a tart cream cheese filling.

BUNUELOS \$ 5.95

Triangles of cinnamon and sugar coated Mexican pastry served over ice cream and topped with honey.

DESSERT COCKTAILS

DULCE DE LECHE MARTINI \$ 6.50

Served chilled with a float of whipped cream

MEXICAN COFFEE COCKTAIL \$ 6.50

Made with Patron XO Tequila Liqueur

MEDITERRANEAN COFFEE COCKTAIL \$6.50

A blend of Frangelico Italian Liqueur, Chambord French Liqueur and coffee

Eduardo Bocanegra, Executive Chef