

## tea

hot	5.	cold	4.
<b>Green Tea</b>		<b>SUSHISAMBA Iced Tea</b>	
<b>Peppermint</b>		<b>Sour Apple</b>	
<b>White Tea Tropics</b>		<b>Raspberry Iced Tea</b>	
<b>Mango</b>			

## coffee

<b>Cafezinho</b> espresso	5.	<b>Café com Cacao Blanco</b> coffee, milk, white chocolate	5.
<b>Americano</b> espresso and hot water	3.	<b>Café BomBom</b> espresso and doce de leite	5.
<b>Café com Leite</b> espresso and milk	5.	<b>Café con Crème</b> coffee, milk, whipped cream, cocoa powder	5.
<b>Cappucino</b> espresso, hot milk, foam	5.	<b>Brazilerinho</b> coffee, milk, condensed milk, cacao <i>add cachaça \$1.25</i>	6.

## dessert cocktails

<b>Choco Loco</b> vanilla-infused vodka, coffee liqueur, dark chocolate liqueur, fresh whipped cream	12.
<b>Javatilda</b> espresso, white chocolate liqueur, Hennessy VS, egg white	12.

## dessert wines and sakes

<b>Hoshi Usagi</b> , “Star Rabbit” sparkling sake infused with blueberries	330ml	25.
<b>Croft</b> , Distinction Porto Special Reserve	750ml	9/63.
<b>Gunderloch</b> Riesling, Eiswein, Rheinhessen, Germany, 2005	375ml	20/100.
<b>Taylor Fladgate, 10yr Tawny</b> , Douro, Portugal	750ml	10/80.
<b>Taylor Fladgate, 20yr Tawny</b> , Douro, Portugal	750ml	18/105.
<b>Nivole, Moscato D’Asti</b> , Italy, 2007	375ml	12/48.
<b>Stanleg Lambert</b> , Choc-a-Bloc, <b>5 year Tawny</b> , South Australia	750ml	12/84.

## digestivos

<b>La Diablada</b> , Pisco, Peru	15.
<b>Patron Gran Platinum</b> , Tequila, Mexico	50.
<b>Jose Cuervo Reserva La Familia</b> , Tequila, Mexico	40.
<b>Cardenal Mendoza Solera Gran Reserva</b> , Jerez, Spain	14.
<b>Courvoiser V.S.O.P.</b> , Cognac, France	15.
<b>Hennessey X.O.</b> , Cognac, France	40.
<b>Delamani X.O.</b> , Cognac, France	25.
<b>Sempe V.S.O.P.</b> , Armagnac, France	13.
<b>Johnny Walker Blue Label</b> , Whiskey, Scotland	60.
<b>Glenmorangie Nectar D’Or</b> , Whiskey, Scotland	23.
<b>Yamazaki Single Malt 18yr</b> , Whiskey, Japan	15.

## desserts

### small plates

- Peruvian Hot Chocolate com Crème** served with traditional churros 6.
- Coco Duo** dark and white chocolate custard with praline 7.
- Carmen Miranda** seasonal fresh fruit and yuzu sorvete 7.
- Coconut Soup** seasonal fresh fruit, passion fruit sorvete, coffee pearl 7.

### share plates

- Rosca** homemade doughnuts with hazelnut chocolate dipping sauce 9.
- Chocolate Fondue** (minimum 2 people) passion fruit marshmallow, 6 pp.  
japanese rice meringue, brigadeiro brownie, peruvian alfajores, fruta fresca, green tea ice cream
- Mochi** soft japanese rice cake filled with ice cream 10.
- Honey Crisp Taquitos** (2 per order)
  - Banana** doce de leite and peruvian chocolate 5.
  - Mango** ginger crema and micro shiso 5.

### large plates

- Manchego Cheesecake** brazil nut crumble, mixed berry sorvete, 10.  
sea salt, red wine reduction
- Cassava Carrot Cake** brown butter ice cream, cinnamon cream, 10.  
rainbow carrot chip, orange reduction
- Warm Chocolate Banana Cake** maple butter, banana chip, vanilla 10.  
rum ice cream
- Housemade Ice Cream and Rioja Berry Sorvete** three scoops 6.  
*please ask your server for flavors*

also enjoy a variety sampler of dessert miniatures, ask your server  
for details...

Pastry Chef Jill Montinola