

## DESSERTS

“Sweet Milpa”, green bean ice cream, corn pudding  
and candied zucchini blossoms

\$140

Mamey panna cotta, sweetened corn crumble and mamey seed ice cream

\$140

Hot Mexican chocolate pot with sweetened corn ice cream

\$ 140 (15 minutes in the oven)

Ocosingo cheese flan, celeriac ice cream, sugarcoated cocoa nibs  
and toasted almond tile

\$140

Soursop rocks with caramelized white chocolate and pink pepper corn

\$140

Tropical “caos”

\$140

Dessert tasting / \$ 300 (per person)

\* If you have any allergies or restrictions, please let us know.

## COFFEE

Species: Arabica | Variety: Typica | Origin: Comala,  
Colima (below the Nevado de Colima volcano)

Producer: Fincas La Yerbabuena | Height: 1,500 masl

Taster notes: Aroma of chocolates and spices.

Chocolate-like flavor with nuts, fruits and flowers.

Subtle, citric acidity. Fruit-like aftertaste.

## NATURAL INFUSIONS

With the harvest from our garden