





# DISCOVER THE BEST FUSION OF THE RIVIERAS OF MEXICO AND EUROPE

## DESSERTS

### RIVIERA CAKE

Vanilla 3 milk cake, covered with meringue, on Frangelico sauce. 125

### ORANGE AND CARDAMOM CRÈME BRÛLÉE

Traditional French, covered with a slight layer of burnt caramel. 105

### LOUIS XV CAKE

Chocolate textures, biscuit, ganache, mousse, and red fruit sauce. 180

### IRISH TORRIJA

Bread dipped in Orange and vanilla cream, caramelized with blonde sugar, on Bailey's sauce. 130

### NICE CUP

lce cream serve with philo pastry and creme fraiche. 125

### CASSEROLE OF SIN

Wood-baked with vanilla ice cream and whisky toffee sauce. 155

### CHEESECAKE WITH APPLE

Creamy cheesecake covered in caramelized apple, and salted caramel sauce. 160

### CRÊPES SUZETTE

With fresh orange, bathed in orange sauce, flamed with Cointreau and vanilla ice cream. 115

All our dishes are homemade with the highest hygiene standards. The weights may vary according to the type of preparation or cooking. The preparations that do not have any cooking, consumption is under your responsibility. Our prices include VAT and are in Mexican pesos. Tips are not mandatory.



# SPECIAL COFFEES



### **AFFOGATO**

Espresso with scoop of ice cream. 60

### **CARAJILLO**

Espresso coffee and Liquor 43. 160

### MEXICAN CARAJILLO

Espresso, mezcal and agave syrup. 120

### **IRISH COFFEE**

Irish whisky, Kahlua and chantilly. 130

### FRENCH COFFEE

Cointreau, chantilly and cocoa powder. 160

### **ITALIAN COFFEE**

Amaretto, chopped almonds and chantilly. 130

### RIVIERAS COFFEE

Espresso coffee, pox, chantilly and cocoa powder. 125

# LIQUORS

AMARETTO 120

**ANCHO REYES 100** 

APEROL 100

BAILEYS 140

CAMPARI 110

JAGERMEISTER 110

KAHLÚA 95

XILA AGAVE LIQUOR 110

SAMBUCA VACCARI BIANCO 100 LIMONCELLO 110

LICOR 43 140

XTABENTÚN LIQUOR 95

FRANGELICO 115

**COINTREAU 140** 

NIXTA 110

POX SIGLO CERO 110

**GREEN APPLE LIQUOR 90** 

SAMBUCA VACCARI NERO 110

