

Tango Dulces

Pastry Chef Joanna Chau

Valencia Tres Leches \$7.5

Milk drenched, orange infused cake, Grand Marnier ganache, almond cookie
Capataz Andres Cream Sherry \$7.5

Dulche de Leche Flan \$7.5

Dulce De Leche custard, spiced vanilla poached apples, glazed pecans, cinnamon pear chip
Lustau San Emilio PX Sherry \$9

El Diablo \$10

Bittersweet cube of sinfully rich dark chocolate graced with cayenne, spicy almonds, cocoa nibs and burnt meringue finished with a tequila caramel sauce
Porto Kopke Ten Year Tawny \$8.5

Broa Bread Pudding \$7.5

Portuguese corn bread, caramelized bananas, coconut macadamia ice cream, Meyers rum caramel, crispy plantains
Ron Zacapa 23 year Solera Rum \$12

Housemade Ice Cream or Sorbet \$6

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