



la sombra
— Bar & Grill —

desserts ~ postres

ARROZ CON LECHE | 6

Rice & milk pudding with whipped cream & a
Chai-Port syrup, raisins, cinnamon,
& an almond-coconut crumble

CREMA CATALANA CON JENGIBRE | 7

Cream custard with a hint of ginger, fresh berries,
& a chocolate biscuit

PASTEL DE CHOCOLATE EN CAPAS | 8

Layered tort made with chocolate cake, chocolate
mousse, brigadeiro, & manjar blanco on a pistachio
crust & dusted in cocoa powder with a mango coulis
& whipped cream

TARTA DE LA PASIÓN | 7

Mango & passion fruit tart on a graham cracker crust
with whipped cream & berries

TEO'S GELATO & SORBETTO TRIO | 7

Texican vanilla, El Rey chocolate, & chicha morada

coffee ~ café

Third Coast Fair Trade – Organic South American Roast

COFFEE | 3.25

after dinner drinks ~ bajativos

SOL Y SOMBRA | 8
E & J Brandy and Sambuca

MANZANILLA DE LA MUERTE | 8
Pisco Capel, Pedro Romero Manzanilla Extra Dry
Sherry, & Dekuyper Apple Puckers

cognac

RÉMY MARTIN VS | 7

RÉMY MARTIN VSOP | 9

sweet wine ~ vino dulce

TABALÍ LATE HARVEST MUSCAT '09 | 6

sherry ~ Jerez

SANDEMAN ROYAL AMBROSANTE 20 YEAR
OLD SHERRY SOLERA PEDRO XIMÉNEZ | 6

madeira

RWC HISTORIC SERIES
CHARLESTON SERCIAL | 11

port wine ~ vinho do porto

TAYLOR FLADGATE 2003
LATE BOTTLE VINTAGE | 6

TAYLOR FLADGATE 20 YEAR TAWNY | 8