



L I T O R A L

cocina de mar

By Chef **Ricardo Muñoz Zurita**

DESSERTS





Prices in mexican pesos.

Taxes included.

August

2023

- \$125 **Hot Choco, Mexico city**
A very special chocolate, made from selected cocoa beans from Tabasco and Chiapas, manufactured in Oaxaca. Prepared with not so hot water, rather warm to be able to enjoy all the aromas and flavors of the chocolate. Done at your table. We have different flavors.
240 ml
- \$155 Add Mezcal de Leyendas , Cupreata. Guerrero. **30 ml**
- \$190 **Three Milks Cake**
A great classic for all birthday parties and gatherings in Mexico City.
1 piece
- \$210 **Belgian Chocolate Cake**
A great chef's classic chocolate cake, fluffy, served cold with vanilla ice cream.
1 piece
- \$190 **Mex lime Pie**
Served with Italian style meringue. **1 piece**
- \$195 **Chocolate Tamalito**
The ancient traditions of the central valleys in Oaxaca, when a mother gives birth to a boy or baptized, the tamales are made of chocolate and when it is a girl, the tamales are made of strawberry. It contains pineapple and walnut, bathed with more chocolate sauce, accompanied by red fruits, vanilla sauce and whipped cream, made with corn dough. **1 piece**
- \$195 **Strawberry Tamalito**
Served with vanilla sauce and berries. **1 piece**
- \$190 **Cajeta crepe**
Served with vanilla ice cream. **1 large piece**
- \$320 **Tabasco Floating Island**
A very old dessert from Tabasco. A chef's specialty. Light wheat flour pancake, baked and served in a milk sauce with cinnamon. It is ideal for sharing.
2 to 4 servings
- \$164 **Large scoop of ice cream or sherbet**
We have different seasonal flavors. Ask about them. **90 g**