



Our desserts are homemade and enough for two to share.

### **Tres Leches Centro America** 6<sup>00</sup>

Our own version of this very satisfying dessert. A blend of three different types of milk and Dark Rum, soaked in a deliciously soft white cake, topped with whipped cream & garnished with our mango and berry sauces.

### **Chocolate Tres Leches Our Very Own Recipe** 6<sup>50</sup>

Rich, Creamy, Delightful and Innovative! A blend of three different types of milk and Dark Rum soaked in a delicious Chocolate cake topped with chocolate-whipped cream & garnished with berry & mango sauces.

### **Texas Sundae** 7<sup>00</sup>

Fresh strawberry puree topped with layers of white vanilla cake. Topped with chocolate and vanilla ice-cream, fresh raspberries, strawberries, and caramelized banana slices. Finished with plenty of whipped cream and garnished with a cherry.

### **A Latino Sundae** 7<sup>00</sup>

Pistachio ice cream topped with pineapple foster, chocolate sauce and whipped cream.

### **Chocolate Empanada** 6<sup>00</sup>

Chocolate lovers, this delicious dessert consist of chocolate, peanuts and caramel in pastry dough deep fried to a golden brown. Served with ice cream and laced with a wine caramel sauce.

### **Creme Brulee** 6<sup>00</sup>

Creamy and with a citrus flavor, just to be different! Magnificent.

### **Coconut Flan** 4<sup>50</sup> *Light and tasty!*

### **Apple Burrito Cobbler** 6<sup>50</sup>

Far from traditional, our Cobbler is made from delicious fresh apples, sprinkled with sugar & cinnamon and rolled in a sweetened flour tortilla. Once fried golden brown, it is beautifully arranged and garnished with whipped cream, ice cream and a fresh apple slice.

### **The Honduran** 4<sup>95</sup>

A sweet & ripe banana dusted with cinnamon & sugar, and wrapped in a large, sweetened flour tortilla. It is then fried 'till golden brown and beautifully arranged with whipped cream and strawberry.

### **Cookie Loca** 6<sup>50</sup>

Fresh, baked to order cookie, topped with two scoops of ice cream. Garnished with fresh whipped cream, chocolate chips, fruit & laced with red wine caramel sauce. Allow 20 minutes preparation time.

### **Tropical Sorbets** 4<sup>50</sup>

Refreshing Mango or Passion fruit Sorbet, served with Ojuelas de Harina (light & crispy flour wedges) laced with our fruit sauce. Just enough to satisfy your palate.

### **Cheesecakes** Try our delicious & exotic cheesecakes

### **Goat Cheese & Apple Cheesecake** 6<sup>00</sup>

### **Mango-Papaya Cheesecake** 6<sup>00</sup>

### **Guanabana Cheesecake** 6<sup>50</sup>

Acclaimed most creative dessert by the Art Institute of Houston.

### **Tropical Shakes** Try our refreshing fruit shakes 3<sup>95</sup>

Strawberry, Banana, Papaya, Cantaloupe Mango and Guanabana.