



**A'BARRA**  
RESTAURANTE

## DESSERTS

### WINE SUGGESTIONS BY THE GLASS

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<b>Banoffee, red miso ice cream, creamy soy and amaranth popcorn</b>	12€
Banana, bourbon vanilla, miso, salted toffee, biscuit, corn, amaranth	
<i>France 2012 Les Jardins de Babylone</i>	24€
<b>Choco-passion, orange, tumeric and cardamom</b>	12€
Guanaja "Valrhona" chocolate, passion fruit, orange, dairy, turmeric, cardamom	
<i>Spain 1955 Don P.X.</i>	55€
<b>Tangerine, rose water, LC virgin olive oil cake and saffron</b>	12€
Tangerine, rose essence, marcona almond, Ivoire "Valrhona" chocolate, saffron	
<i>France. Labranche</i>	14€
<b>Strawberries mara de bois "Finca Mojarama", LC extra virgin olive oil ice cream, balsamic touches and ice cream</b>	12€
Organic strawberries, Modena vinegar, basil, citrus, olive oil	
<i>France Passerille</i>	15€

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\*Price including VAT

We have information on allergies and intolerances