CANTINA
VALENTINA

DESSERTS

ARROZ CON LECHE — €12
Chilled creamy rice pudding, mango sorbet, toasted coconut, passionfruit (4)

Pair with: Rare apple ice wine
Ireland, Killahora Orchards - €12

PERUVIAN CHOCOLATE — €12
Ganache, dulce de leche, cacao crisp, toasted quinoa ice cream (1a,4,7)

Pair with: Domaine bousquet, Sweet Malbec
Argentina, Mendoza - €12.5

PISCO POACHED PEAR — €12
Blood orange sorbet, red fruit tiger's milk, toasted hazelnut (3b, 13) (vegan)

Pair with: Domaine de Baumard
France, Coteaux du Layon, chenin blanc - €12

TRES LECHES — €12
Three-milks cake, almond, berries (1a,3a,4,7)

Pair with: Strawberry wine
Ireland, Wicklow, Moineir winery - €9

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Customers: All products/dishes are stored, prepared, and handled in an environment where food allergens are used. We have implemented controls to reduce the risk of cross contamination but cannot guarantee the absence of allergen transfer. Please see the table above outlining the direct allergens used in our products/dishes. Please ask our staff should you have additionnal queries

1 Cereals Containing Gluten (A) Wheat (B) Spelt (C) Khorasan (D) Rye (E) Oats | 2. Peanuts | 3. Nuts (A) Almonds (B) Hazelnuts (C) Cashews (D) Pecan Nut (E) Brazil Nuts (F) Pistachio (G) Macadamia / Queensland Nut (H) Walnut (I) Pinenut | 4. Milk 5. Crustaceans (A) Crab (B) Lobster (C) Crayfish (D) Shrimp 6. Molluscs | 7. Eggs | 8. Fish | 9. Celery | 10. Soy | 11. Sesame Seeds | 12. Mustard | 13. Sulphur Dioxide & Sulphites | 14. Lupin