

# pastres



**MOUSSE DE CHOCOLATE VEGANO >>\$5.300**

Mousse de chocolate belga vegano y sin azúcar.

**BROWNIE VEGANO >>\$5.300**

Acompañado de helado de avellanas y pistacho gluten y sugar free.

**QUINDIM DE COCO >>\$5.300**

Dulce de coco brasilero servido con brunoise de mango.

**ENSALADA DE NARANJAS MARROQUI >>\$3.500**

con almendras tostadas, canela y menta fresca en agua de azahar.

**SABAYON DE BERRIES >>\$5.300**

Frutos rojos al cassis en sabayón y helado de mascarpone.

**TARTE-TATIN DE MANZANAS >>\$5.300**

Tartaleta de manzana caramelizada y helado de vainilla.

**FONDANT DE CHOCOLATE >>\$5.300**

Volcán de chocolate tibio con helado de vainilla (15min).

**TARTELETA DE MARACUYA >>\$5.300**

Tartaleta horneada en masa briséé con cremoso de maracuyá.

**CREME BRULÉE CHAI >>\$5.300**

Custard gratinado de vainilla aromatizado con especias Chai.

**PASTILLA MARROQUI CON ALMENDRAS >>\$5.300**

Mil hojas marroquí ... con almendras, canela y agua de azahar.

# para compartir

**DEGUSTACION ZANZIBAR >>\$9.500**

Degustación de los best-sellers del Zanzibar para dos.

**DEGUSTACION VEGANA >>\$9.500**

# café o té

**CAFE expresso >>\$2.000**

**CAFE cortado >>\$2.200**

**CAFE TURCO**

PARA 1 >>\$2.500

PARA 2 >>\$3.900

**ROOFTOP TEA >>\$5.600**

Ron, chai masala, estrella de anís, limón. (PARA 2)

**TE MARROQUI**

PARA 1 >>\$2.500

PARA 2 >>\$3.900



# desserts



## BRASILIAN COCO QUINDIM >> \$5.300

A Northeastern Brazilian coconut dessert, served with mango salad and banana toffee.

## MOROCCAN ORANGE SALAD >> \$3.500 V

Orange slices with toasted almonds, innamon and fresh mint served with orange blossom water.

## BERRIES SABAYON >> \$5.300

Berries macerated in cassis with champagne sabayon and mascarpone ice-cream.

## APPLE TARTE-TATIN >> \$5.300

Upside down apple tart served with vanilla ice-cream.

## CHOCOLATE FONDANT (15 min) >> \$5.300

Warm Belgian chocolate fondant served with vanilla ice-cream.

## PASSION FRUIT TART >> \$5.300

Homemade pâte brisée tart with fresh passion fruit curd filling.

## CREME BRULÉE CHAI >> \$5.300

Vanilla custard with crunchy Chai caramelized top.

## VEGAN CHOCOLATE MOUSSE >> \$5.300 V

Belgian vegan chocolate mousse without sugar

## BROWNIE VEGANO >> \$5.300 V

Acompañied with gluten and sugar free hazelnut and pistacchio ice cream.

## MOROCCAN PASTILLA WITH ALMONDS >> \$5.300

The Pastilla is a moroccan strudel ... refined and simple. Its preparation with milk and almonds has ha delicious

## to share

## ZANZIBAR DESSERT TASTING >> \$9.500 V

Tasting of Zanzibar best-sellers for two

## VEGAN DESSERT TASTING >> \$9.500 V

Vegan Brownie, Vegan Chocolate Mousse and hazelnut ice cream.

## coffee or tea

ESPRESSO >> \$2.000

CAPUCCINO >> \$2.200

TURQUISH COFFEE

PARA 1 >> \$2.500

PARA 2 >> \$3.900

ZANZIBAR

ROOFTOP TEA >> \$5.600

Matuzalém Rhum, chai masala, anís, cloves, lemon and brown sugar. (pot for 2)

MOROCCAN TEA POT

For 1 >> \$2.500 for 2 >> \$3.900

