

ZANZARA

“provoca piacere”

DESSERT

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CREAM PUFFS hot chocolate sauce - whipped cream - raspberries	10
HAZELNUTS - COCOA - COFFEE maldon salt caramel	10
OUR SIGNATURE TIRAMISÙ	10
CREAMY KEFIR - BERRIES - CRUNCHY CEREALS	8
HOMEMADE SORBET OF THE DAY	7
SLICED FRESH AND EXOTIC FRUIT	15
TEA PASTRY	5

DESSERT WINES

PASITHEA 2018 - Moscato Rosa - Giralan	7
AUR 2017 - Traminer - Ronco del Gelso	7
SAUTERNES 2019 - Sauvignon, Semillon - Chateau Piada	10
PEDRO XIMENEZ "COMMEMORATIVO 1918-2018" - Ximénez Spínola	10

OUR SPIRITS TASTING

DISCOVERING THE BRANDY 18

DON VITTORIO Riserva 25 anni Di Meo [40°] ^[ITALY]
VECCHIA ROMAGNA Riserva 18 anni [43.8°] ^[ITALY]
XIMENES SPINOLA Criaderas Diez Mil Botellas [40°] ^[SPAIN]

DISCOVERING THE WHISKY

HIGHLANDS TOUR 18

Dalmore 12y [40°]
Glenfarclas 15y [46°]
Linkwood 14y Wilson & Morgan [57.9°]

ISLAND TOUR 22

Highland Park 10y Ambassadors Choice [46°]
Ledaig 12y Gordon & Macphail [43°]
Oban 12y SR 2021 [56.2°]

ISLAY TOUR 18

Bowmore Darkest 15y [43°]
Caolila 14y Wilson & Morgan [58°]
Laphroaig 10y cask strength [57.9°]

JAPAN TOUR 22

Murasaki-Obi Kyoto distillery [43°]
Hibiki Japanese Harmony Suntory [43°]
Nikka Taylored [43°]

DISCOVERING THE RUM - a journey through the 3 styles of Rum 22

EMINENTE Reserva 7 anos [41.3°] ^[CUBA]
DAMOISEAU 2008 [47.9°] ^[GUADALUPE]
WORTHY PARK Single Estate 2006 [57.9°] ^[JAMAICA]

EACH FLIGHT SERVICE IS 20ML PER PORTION, FOR A TOTAL OF 60ML

ATTENTION, THE WINES WE PROCESS CONTAIN SULPHITES.
FOR ANY INFORMATION PLEASE CONTACT THE WAIT STAFF.

WE WOULD LIKE TO WARN OUR CUSTOMERS THAT ALLERGENS ARE PRESENT IN OUR FOOD, SO ALLERGIC AND/OR
INTOLERANT PEOPLE ARE ASKED TO ASK THE STAFF FOR THE APPROPRIATE MENU WITH ALLERGENS.