



# Desserts

HOMEMADE ARTESANAL

## Vanilla Flan

Creamy flan melted in silky sweetened condensed milk with a radiant amber caramel finish. Passion fruit, Mexican syrup and vanilla yellow cake complete this flavorful dessert. **\$6.95**



## Mexican 3 Leches

A traditional Latin favorite. This deliciously light and airy sponge cake is soaked in a sea of three milks. A Mexican delight. **\$7.95**



## Deep-Fried Ice Cream

A vanilla or chocolate ice cream ball, deep fried with a crunchy coating, served in a light flour tortilla puff. Honey and cinnamon sugar completes this fantastic dessert. **\$6.95**



## Chocolate Mousse Cake

Dark chocolate ganache topped with a Nutella crust and a savory sweet chocolate sauce. **\$7.95**



All Desserts contain Gluten.  
Some Desserts contain Nuts.





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## Churros

Always a fan favorite. 6 pieces of fried dough pastry topped with sprinkled sugar and cinnamon. Served with strawberry and caramel dipping sauce. **\$6.95**



## Guava 3 Leches

Dulce de leche paired with rich Mexican cream cheese and topped with a sweet tropical guava glaze. **\$7.95**

## Adelita

One flan with scoops of chocolate & vanilla ice creams and surrounded by sopapillas **\$7.95**



**BEST MEXICAN RESTAURANT**  
**BEST MARGARITA TEQUILA SELECT**

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MAGAZINE  
Readers Choice Best of 2015 Mexican Restaurant

**BEST OF Hartford MAGAZINE 2016 WINNER**