

Restaurant



Desserts

Postres

Tres Leches Churchill \$11

A traditional Costa Rican cake made with cream, evaporated milk, and condensed milk.

Pastel tradicional costarricense elaborado con crema, leche evaporada y leche condensada.

Berries Cheesecake \$11

Layered dessert with a graham cracker crust, homemade berry puree, and creamy cheesecake topped with berries.

Postre en capas con base de galleta graham, puré de bayas casero y tarta de queso cremosa cubierta con bayas.

Tiramisu \$10

Ladyfingers, coffee liqueur, amaretto.

Ladyfingers, licor de café, amareto.

Coconut Flan \$9

Cold dessert based on coconut and caramel.

Postre frío a base de coco y caramelo.

Ice Cream \$8

Strawberry, Vanilla, Chocolate.

Fresa, Vainilla, Chocolate.

Sorbet \$7

Mango or Berries.

Mango o Frutos rojos.

Lava Flow \$12

Chocolate lava cake, Vanilla ice cream.

Pastel lava de chocolate, helado de vainilla.

Crème brûlée \$11

Classic French dessert consisting of a rich custard base topped with a layer of hardened, caramelized.

Postre francés clásico que consiste en una rica base de crema pastelera cubierta con una capa de azúcar caramelizado endurecido.

Hot Drinks

Black Coffee \$4

Coffee with Milk \$5

Decaffeinated \$5

Espresso \$5

Cappuccino \$5

Irish Coffee \$8

Observatory Coffee \$8

Digestifs

Rica Coffee \$6

Coffee Liqueur

Licor de café

Bailey's \$6

Sambuca \$6

Cointreau \$8

Amaretto Disaronno \$8

Pisco \$7