

Restaurant

El Jolguero

Desserts

Postres

Tres Leches Churchill **\$11** Tres Leches Churchill

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** Cheesecake Frutos Rojos

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 **\$11** Tiramisú

Ladyfingers, coffee liqueur, amaretto.

Ladyfingers, licor de café, amareto.

Coconut Flan **\$9** Flan de Coco

Cold dessert based on coconut and caramel.

Postre frío a base de coco y caramelo.

Ice Cream **\$8** Helado

Strawberry, Vanilla, Chocolate.

Fresa, Vainilla, Chocolate.

Sorbet **\$7** Sorbete

Mango or Berries.

Mango o Frutos rojos.

Lava Flow **\$12** Lava Flow

Chocolate lava cake, Vanilla ice cream.

Pastel lava de chocolate, helado de vainilla.

Crème brûlée **\$11**

Crème brûlée

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

Bebidas Calientes

Black Coffee **\$4**

Café Negro

Coffee with Milk **\$5**

Café con Leche

Decaffeinated **\$5**

Descafeinado

Espresso **\$5**

Espresso

Cappuccino **\$5**

Capuchino

Irish Coffee **\$10**

Café Irlandés

Observatory Coffee **\$8**

Café Observatory

Digestifs

Digestivos

Rica Coffee **\$6**

Café Rica

Coffee Liqueur

Licor de café

Bailey's **\$8**

Sambuca **\$6**

Cointreau **\$14**

Amaretto Disaronno **\$10**

Pisco **\$7**