

DESSERTS :: SOBREMESAS

HOMEMADE ICE CREAMS PER SCOOP / POR BOLA 4.00€

ICE CREAM CLASSICS

- Vanilla Baunilha
- Chocolate Chocolate
- Milk toffee Doce de Leite
- Raspberry Ripple Gelado de baunilha e framboesa
- Dark Chocolate with hot chocolate sauce 5.00€
Chocolate Negro com calda de chocolate quente

SORBET

- Lemon Limão
- Red Berries Frutos vermelhos
- Passion Fruit & Banana Maracujá & Banana
- Strawberry Morangos
- Fruit Ice Mix de Frutas

DULCE DE LECHE CHEESECAKE 9.00€

Served with dark chocolate ice cream
Cheesecake de doce de leite servido com gelado de chocolate negro

APPLE CRUMBLE 7.50€

Warm apple crumble served with vanilla ice cream
Crumble de maçã servido com gelado de baunilha

VIENNETA PARRILLA 9.00€

Vanilla mousse layered with chocolate lamination
Mousse de baunilha em camadas com lâminas de chocolate

CHOCOLATE TRUFFLES 5.50€

Petit four selection of homemade truffles
Seleção de miniatura de trufas caseiras

CHOCOLATE TEMPURA 9.50€

Caramel chocolate bar, deep fried in an almond tempura, served with vanilla ice cream
Tempura de Chocolate com caramelo & amêndoa servido com gelado de baunilha

TEXTURES OF CITRUS 8.00€

Lemon Meringue, Lemon ice cream, Lime mousse and citrus gel, finished with a chocolate crumb
Gelado de limão, suspiros de limão, mousse de lima e crumble de chocolate

DULCE DE LECHE PANCAKES 8.00€

Toffee pancakes, served with dulce de leche ice cream
Panquecas de doce de leite servidas com gelado de doce de leite

DESSERT SHARING PLATES FOR 2 SOBREMESAS PARA PARTILHAR 2 PESSOAS

ICE CREAM DEGUSTATION 23.50€

Selection of 8 different ice creams and sorbets
Seleção de 8 diferentes gelados e sorvetes

CHEESE PLATTER 16.00€

Selection of cheese, served with biscuits and homemade chutney
Variedades de queijos, servidos com biscoitos e geleias caseiras

CHOCOLATE FONDUE 17.50€

Berries, fruits and cakes with a rich chocolate Fondue
Frutas frescas, bolos e chocolate derretido



PORT & DESSERT DRINKS

Vinhos do porto e vinhos de sobremesa

PORTOS

DOW'S WHITE	3.50€	35.00€
DOW'S RUBY	4.00€	40.00€
DOW'S TAWNY	4.50€	45.00€
DOW'S TAWNY 10 YRS	9.00€	65.00€
DOW'S TAWNY 20 YRS	13.00€	85.00€

Age oaked for a deeper flavour, delicate notes of oak, coffee, chocolate and honey. Complex and fresh
Notas delicadas de carvalho, café, chocolate e mel. Complexo e fresco

PORTO LBV (LATE BOTTLED VINTAGE)

QUINTA DE LA ROSA 9.00€ 45.00€

4 to 6 year matured in wooden barrels. Aromas of ripe fruit, violets & spices. An exceptionally rich, vibrant Port wine

Os LBVs são amadurecidos em barris de madeira por 4-6 anos Aromas de frutas maduras, violetas e especiarias. Um vinho excepcionalmente complexo rico, mas em grande harmonia.

DESSERT COCKTAILS | COCKTAILS DE SOBREMESA :: 13.00€

WHITE CITRUS

Lemon sorbet, mint and vodka
Lima, menta and vodka

TIRAMISU MARTINI

Vanilla vodka, cacao liqueur, chocolate ice cream & cream
Vanilla vodka, cacao liqueur, almond liqueur & cream

ESPRESSO MARTINI XO PATRON

Espresso, Tequila XO Patron café, brown cacao liqueur
Espresso, Tequila XO Patron café, Licor de cacau escuro

SORBET A LA RUSSIA

Vodka shot with lemon sorbet
Shot de Vodka with lemon sorbet

SPECIAL COFFEE & TEAS | CAFÉS ESPECIAIS & CHÁS

SPECIAL COFFEE :: 7,50€

- Irish Coffee
- Baileys Coffee
- Calypso Coffee
- Caribbean Coffee
- French Coffee

FLAVOURED COFFEES :: 4.50€

- Caramel
- Vanilla
- Chocolate
- Hazelnut
- Crème Brûlée
- Apple Pie

TEAS :: 2.50€

- English Breakfast
- Green
- Fresh Mint
- Fruit
- Earl Grey
- Camomile

DESSERT WINE

Vinho de sobremesa

QMF LATE HARVEST 10.00€ 50.00€

Bright appearance, with an intense aroma, notes of honey, citrus and apricot. Sweet and aromatic

Aparência brilhante, aroma intenso, notas de mel, flores cítricas, casca de damasco. É doce, aromático e longo.

PETIT MANSING LATE HARVEST 9.00€ 45.00€

Fresh & delicate aroma, with hints of honey, peach & apricot. Fruity to the pallet with a vibrant golden colour.

Complex but well balanced

Aroma fresco e delicado com sugestões de mel, pêssego, flores & fruta. Paladar doce, acidez presente, damascos cristalizados, trufas brancas. Complex & harmonioso.

CHARDONNAY LATE HARVEST 10.00€ 50.00€

A Chateau Vartely, Moldova 2013. A crisp well balanced beauty, with intense notes of baked apples, peach and floral honey. Perfect with dessert or cheese

Vem da casa Chateau Vartely, Moldova, colheita tardia de 2013, com notas de maçã, pêra e é melado. Na boca é doce, aromático e longo.

DIGESTIVES | DIGESTIVOS

COGNACS

COURVOISIER 10.00€
RÉMYVOSP 10.00€
MARTELLXO 30.00€
RÉMY MARTINXO 30.00€
HENNESSY XO 30.00€

ARMAGNAC

CHABOT VSOP 12.00€
SOMALENS VS 12.00€

BRANDY

MACIEIRA 7.00€
KVINT X0 15.00€

AGUARDANTE

CRF 8.50€
ADEGA VELHA 12.00€
JM FONSECA 1964 14.00€

RUM

DIPLOMATICO RESERVA EXCLUSIVE 15.00€
PLANTATION 17.00€

SCOTCH

CHIVAS ROYAL 25^{YRS} 25.00€
DIMPLE 15^{YRS} 15.00€
J.WALKER BLUE 30.00€

SINGLE MALT

GLENDTICH 12^{YRS} 12.00€
CARDHU 18^{YRS} 17.00€
KNOCKANDO 13.00€

IRISH

BLACK BUSH 10.00€
JAMESON RESERVE 13.00€

AMERICAN / BOURBON

MAKER'S MARK 11.00€
JACK DANIELS 10.00€
CANADIAN CLUB 12^{YRS} 12.00€

LIQUEURS

AMARAGUINHA 7€
BEIRAO D'HÓNRA 10€



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