

DESSERT *Postres*

- CHURROS AND CHOCOLATE** 7
Traditional Mexican “doughnut” rolled in cinnamon and sugar. Accompanied by a bowl of our own Oaxacan hot chocolate.
- MEYER LEMON TART WITH FRESH KIWI – MANGO COMPOTE** 6
Tangy seasonal meyer lemon matched with kiwis and mango.
- PROFITEROLES WITH ESPRESSO BEAN ICE CREAM** 8
Yes, the French occupied Mexico. Think Cinco de Mayo! Three warm crusty pastry shells. Ice Cream and our homemade chocolate sauce.
- PLATO DE CREMA QUEMADA** Δ 8
Three pots of crème brûlée, highlighting distinct Oaxacan flavors. Cinnamon, Coffee & Chocolate.
- NICUATOLE AND CHILACAYOTA** Δ 5
A natural gelatinous dessert that is made from dried corn. Natural color from cochinita, a bug living off the nopal cactus. Gluten free. Served with Agua de Chilacayota. A fresh squash drink with pineapple and lime.
- FARM FRESH APPLE CAKE WITH CINNAMON ICE CREAM** 6
Apples are from K & J Farms at the downtown Palo Alto Farmers’ Market.
- THE OAXACAN CHOCOLATE EXPERIENCE** Δ 8
Flourless Chocolate Cake • Hot Chocolate Drink • Valrhona Chocolate Ice Cream.
TASTE THE EXPERIENCE!
- SORBETE O NIEVE DEL DIA** Δ 3 EACH/THREE FOR 7
PLEASE ASK FOR TODAY’S FLAVORS

DRINKS *Bebidas*

Traditional Oaxacan

- OAXACAN HOT CHOCOLATE 3
ATOLE or CHAMPURRADO - pre-Columbian drink made from ground corn 4
CAFÉ DE OLLA - Spiced Mexican Coffee with cinnamon 2.5
COFFEE OR TEA 2
ESPRESSO 2.5
MEXICAN MOCHA 4
CAFÉ LATTE 3
- HUSCH VINEYARDS 2006 LATE HARVEST GEWURZTRAMINER** 8
BONNY DOON VINEYARD 2007 LE VOL DES ANGES 12
GRAHAM’S “SIX GRAPES” NV Reserve Porto 6.5