

ROBERT BURNS HOTEL

POSTRES • DESSERTS

Chocolate brownie, hazelnut praline,
vanilla ice cream \$13

Crema Catalana (gf) \$12

Churros con chocolate y
dulce de leche (4pcs) \$12

Salted Manchego cream flan
with raspberry sorbet \$12

VINO DULCE • SWEET WINE

Spanish sweet wines are an excellent way
to complete a meal and are especially delectable
paired with traditional and more savoury desserts.

Lustau 'Emilin' Moscatel Sherry \$11

This is a very dense and dark sherry, with
the unmistakable taste of sweet dark fruits.
Served at room temperature.

Equipo Navazos Gran Solera Pedro Ximenez \$14.00

This sweet, fortified wine is made using artisan
techniques, with 100% Pedro Ximenez grapes and
sun ripened raisins. Served at room temperature.

Quinta do Vallado 10YO Tawny Port \$15

Made famous in Porto, this tawny is fortified during
fermentation, and aged for 10+ years in the famous
barrels of Portugal. A perfect compliment to any
good meal!

QUESOS • CHEESES

We always keep a selection of artisan Spanish
cheeses on hand at Robbie. Served with home
made quince, dried and fresh fruits, and lavosh
biscuits. Ask us what we have at the moment.
1 for \$8, 2 for \$15, 3 for \$22, or all 4 for \$28.

DIGESTIVOS • DIGESTIVES

Digestifs are drinks designed to be taken after
a meal, and often contain carminative herbs
or spices to aid digestion. Here is what we consider
to be the best conclusion to your meal.

Zarate Orujo Blanco \$11

Sometimes known as Aguardiente (Fiery Water),
Orujo is a distilled grape liqueur from the Galician
region of Spain.

Zarate Orujo de Hierbas \$12

The same Orujo formula, but with a selection
of herbs said to aid digestion and increase
imperviousness to pain! Muy Bien!

Cardenal Mendoza Brandy \$16

Finest brandy aged in old Pedro barrels
giving a nutty, spicy complexity. The ultimate
digestif.

Patzaran \$11.50

This delicious Basque liqueur is made from soaked
Sloe berries, and presents a blackcurrant fruitiness,
with aniseed hints in the background. Refreshing
and cleansing.

Condes de Albarei Cafe \$10

Perfect for your sobremesa, this coffee liqueur is not
as sweet as some. Naturally flavoured with roasted
coffee beans and served neat and chilled.

DESSERT & COCKTAIL COFFEES

In the evening or after a meal, you finally have the
time to stop and enjoy a coffee that isn't in a paper
cup. These are our favourite ways to really enjoy the
taste of coffee.

Bombón Coffee \$6

Condensed milk, and espresso coffee topped with
frothed milk – one for those with a sweet tooth.

Maria Coffee \$9

Double shot of espresso coffee served on ice over a
shot of Baileys

Espresso Martini \$16

Vanilla Vodka, cold drip espresso coffee
dark chocolate liqueur and Licor 43



