

SAZÓN

New World Cuisine ✦ Mezcaleria ✦ Tequileria



DESSERTS AND AFTER DINNER DRINKS

DESSERTS

Dulce Sinfonía

Chef Olea's signature dessert. A masterpiece of flavors and textures.

16

Volcán de Chocolate

For true chocolate lovers! Decadent chocolate cake served with a lava flow of yet more chocolate.

13

Princesa

Fresh berries served in a natilla sauce over layers of crispy pastry. Light and delicious.

13

Nube de Mango

Raspberry, roasted almonds, pinon nuts and filo dough covered in a mango foam.

An explosion of flavors.

13

Coffee	3.5
Espresso	3.5
Cappucino	6
Various Teas	3.5

Carajillo

Coffee Mexico City style with Chef's own special interpretation.

Liquor 43, Godiva Chocolate Liqueur,
Espresso, Foamed Milk

14

Mi Sherry

The sherry from Jerez, Spain is unique.

We use a very special type of sherry called Pedro Jimenez sherry.

Dark, sultry and unforgettable.

Bodegas Hidalgo Pedro Jimenez Sherry, Raspberry Syrup, Lemon Juice, La Fogata Anejo Mezcal

16

Paraíso del Chocolate

A dessert in and of itself. Sample these chocolate flavored tequila, bacanora, and sotol. Muy Rico!

1921 Tequila Liqueur, Sonora Bacanora Crema,
Hacienda Chihuahua Sotol

20