

DESSERT MENU

[D][G][N]	Urla Golden Torrija Cinnamon Milk-Soaked Bread, Maraş Ice Cream	150	[N][D][G]	Urla Profiteroles Choux Pastry With Homemade Filling	85
[N][D][G]	Pineapple Brûlée Crema Catalana, Pineapple Compote, White Chocolate	95	[D][N][G]	Chocolate Spaghetti Warm Chocolate Cake, Vanilla Ice Cream	75
[N][D][G]	Coco Loco Passion Fruit, Coconut Ice Cream, Popping Candy, Coconut Crumble	80	[D][N]	Pistachio Gelato Roasted Pistachio, Maldon Salt Served With Olive Oil	145
[D][N][G]	Cacao Hazelnut Praline Cream, Crumble, Fresh Berries, Brownie Served With Hazelnut Sauce	125	[D][N][G]	Frozen Yoghurt Greek Yoghurt Served With Honey	140
[D]	San Sebastián Cheesecake Fig Confit	80	[N][D][G]	Cheese Platter Orange Jam, Nuts, Anise Crackers	220
[G][D][N]	Churros Cream de Milk, Caramel Sauce, Hazelnut, Gianduja Chocolate	120		Fruit Platter Seasonal Fruit Selection	90
[D]	Pavlova Mascarpone, Raspberry Sorbet	75	[G][D][N]	Ice Cream Vanilla, Chocolate, Maraş,Coconut	30
[N][D][G]	Urla Napoleon Maraschino Cherry, Cheese Cream	80		Sorbet Lemon, Raspberry, Cherry	30
[G][D][N]	Urla Dessert Platter Selection Of Assorted Desserts	350			

WINE PAIRING

Dessert Wines	50 ML	Fortified Wines	50 ML
2019 Planeta Passito Di Noto Sicily, Italy	90	Taylor Fladgate, 10 Year Old Tawny Port, Portugal	70
2019 Inniskillin, Pearl Vidal, Icewine Niagara Peninsula, Canada	200	Taylor Fladgate, 20 Year Old Tawny Port, Portugal	150
2013 Disznoko, Tokaji Aszu, 5 Puttonyos Tokaj, Hungary	152	Taylor Fladgate, 40 Year Old Tawny Port, Portugal	300
2016 Oremus, Tokaji Aszu, 3 Puttonyos Tokaj, Hungary	95	Lustau, Solera Gran Reserva, VRO Sherry, Andalucia, Spain	65
2020 Ken Forrester, Late Harvest Stellenbosch, South Africa	165	Lustau, Solera Reserva, PX Sherry, Andalucia, Spain	75

(D) Dairy (G) Gluten (N) Nuts (S) Seafood (A) Alcohol (H) Honey

All prices are in AED, inclusive of 5% V.A.T., subject to 7% municipality fee & 10% service charge