

..... **DESSERT MENU**

BASIL CUSTARD TARTA 16

*strawberry basil tart, oat crumble, candied walnuts,
strawberry balsamic sorbet, basil walnut ice cream*

MATCHA MANGO CHEESECAKE 20 (V) GF

*white chocolate and mango cream, cashew agave brittle,
oat granola, mango sorbet*

SALTED CARAMEL + CHOCOLATE TRUFFLE 18

*swiss meringue, vanilla pavlova kisses, chocolate crumble,
crunchy almonds, chocolate ice cream*

BLANCA Y LIMON 18

*lemon cake, strawberry sauce, fresh strawberry
& mint relish, lemon coulis, strawberry ice cream*

BROWN BUTTER TARTA 16

*brown butter tart, feuilletine crunch, caramel sauce,
blueberry gelee, brown butter ice cream*

PEANUT BUTTER MOUSSE 18

*peanut butter chocolate truffle sphere, honey sponge cake,
honeycomb toffee, peanut butter snow*

CRISTALINO 100

*cristal champagne infused raspberry cake,
cristal macarons, raspberry coulis, black truffle ice cream*



CASA MADERA

executive pastry chef: lito morin follow/tag us: @thecasamadera

