

La Martola

DESSERT MENU

FORTIFIED

madera (portugal)

TRWC, hist.series "savannha verdelho", NV. 25

TRWC, hist.series "charleston sercial", NV. 20

TRWC, hist series "new york malmsey", NV. 20

port (portugal)

quinta do noval, "national", cosecha 2020, Portugal. 26

dow's, cosecha 2016, portugal. 25

marsala (italy-sicily)

marco de bartoli, "Vecchio samperi", NV. 28

sherry (spain)

lustau, pedro ximenez "VOS 30 year old", NV. 24

TEA (la via del te) 8

early grey imperial black

jasmine green.

camomile herbal.

gunpower green.

darjeeling black.

DESSERT

la màrtola gelato al fiordilatte. (for two) 30

from master gelataio simone bonini, daily toppings.

chouquettes. 16

profiteroles filled with gelato, hot valrhona chocolate.

panna cotta. 14

dulce de leche, espresso toffe cream, amaretto cookies.

flan au liquor d'orange. 18

orange zest, raisin, orange liqueur.

chocolate flourless cake 22

valrhona chocolate, orange peel, vanilla, amarena cherries,
banana-rum cream

homemade raisin-valrhona chocolate cookie 15

fiordilatte gelato from master gelataio Simone Bonini

CAFÉ (hausbrandt coffee)

espresso, americano. 6

espresso doppio. 8

macchiato, cortadito. 7

cappuccino, latte 8

LaMartola.com
Miami, Florida