



CASA MADERA

DESSERT

TRES LECHES 16*

fresh mango, raspberry, mango coulis

HAZELNUT MOUSSE vg/gf 18

vegan chocolate, chocolate ganache, fresh berries

BUTTER CAKE 22

bourbon toffee, french vanilla ice cream

CHOCOLATE + PEANUT BUTTER 25

peanut butter mousse, milk chocolate, cocoa nibs, raspberry coulis

COFFEE

AMERICANO 5

ESPRESSO 5

CAPPUCCINO 6

COFFEE 4

LATTE 6

COLD BREW 5

MATCHA LATTE 7

gf - gluten-free vg - vegan

executive chef **justin abram**

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A M A R O

BONAL QUINQUINA 11

BRAULIO 11

CIOCIARO 10

COCCHI BAROLO CHINATO 11

CYNAR 11

FERNET BRANCA 12

LO-FI GENTIAN AMARO 12

LUCANO 10

MONTENEGRO 11

NONINO 13

RAMAZZOTTI 11

SAMBUCA 11

A R T O F T E A

POT \$10

CLASSIC BLACK

CHAMOMILE

EARL GREY CREME

RELAX TEA

HIBISCUS COOLER

EISAI'S CHOICE SENCHA

GUNPOWDER GREEN

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NOBLE 33

COLLECTION