



PEDRO
NOLASCO
RESTAURANTE

DESSERTS

Upside-Down Oreo Tart with NECTAR Pedro Ximénez mousse and chocolate ice cream	8
Tocino de Cielo Emulsion with yuzu ice cream and Tajín seasoning	8
Inés Rosales Cinnamon Crisp with rice pudding espuma, orange soaked in SOLERA 1847 Sherry and caramelised almonds	8
Lemon Cream Mille-Feuille with coconut ice cream	8
Traditional Jerez Sherry Trifle with pistachio quenelle and pistachio crumble	8