

Marabel

WINE · CICCHETTI · RISTORANTE

DESSERTS

Mango and passionfruit cheesecake with mascarpone (<i>gluten free</i>)	4.95
Belgium waffles served with ice cream, maple syrup and fresh fruit	4.95
Tiramisù - <i>homemade coffee flavoured Italian custard dessert served with chocolate sauce and fresh fruits</i>	4.95
Chocolate fondant served with vanilla ice cream	4.95
Sticky toffee pudding served with either ice cream or custard	4.95
Churrus style doughnuts filled with caramel, dusted with icing sugar and served with fresh fruit	4.95
Homemade chocolate and hazelnut cheesecake served with fresh fruits	4.95
Cheese board - <i>selection of cheeses</i>	4.95

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COFFEE & HOT CHOCOLATE

Espresso	2.50
Double Espresso	3.00
Americano	2.50
Cappuccino	2.90
Latte	2.90
Hot chocolate	2.50
Tea / Green Tea	3.00

LIQUEUR

Irish coffee - <i>Jameson Irish Whiskey, a shot of espresso, topped with water and a cream float</i>	3.95
French coffee - <i>Orange Cognac Liqueur, espresso, topped with water and a cream float</i>	3.95
Baileys latte - <i>Baileys Irish Cream, topped with water. Smooth, rich and creamy</i>	3.95
Brandied hot chocolate - <i>Courvoisier Cognac blended together with coca powder, brown sugar and cinnamon</i>	3.95

APERITIVO

Limoncello, Montenegro, Frangelico	3.95
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