

LIQUEURS

25ML

| | |
|---|-------------|
| BAYLEYS 17%ABV | 2.90 |
| LICOR BEIRÃO 22%ABV | 3.20 |
| LICOR 43 40%ABV | 3.70 |
| PATRÓN XO TEQUILA CAFE 35%ABV | 3.00 |
| LUXARDO MARASCHINO CHERRY 32%ABV | 2.80 |
| STRAWBERRY TEQUILA ROSE | 3.60 |
| LUXARDO LIMONCELLO 27%ABV | 3.20 |

COFFEES

| | |
|--|-------------|
| ESPRESSO | 3.40 |
| DOUBLE ESPRESSO | 3.60 |
| AMERICANO | 3.40 |
| LATTE | 3.60 |
| CAPPUCCINO | 3.60 |
| MOCHA | 3.90 |
| MACCHIATO | 3.60 |
| CORTADO | 3.50 |
| (Espresso with drop of milk) | |
| BOMBON | 3.80 |
| (Espresso with condensed milk) | |
| TEA | 3.20 |
| (Breakfast, Camomille, Earl grey, Green tea, Peppermint) | |
| LIQUEUR COFFEE | 8.50 |

(Please see our selection of liqueurs, or ask for a recommendation)



SAMBÔ

RODIZIO BAR & GRILL

DESSERTS
&
AFTER-DINNER
DRINKS

DESSERTS

BRAZILIAN FUDGE CAKE (BRIGADEIRO) G D E S N*

A deliciously chocolate sponge cake inspired by Brazil's most beloved dessert: the brigadeiro

8.95

PUDIM DE LEITE D E

Classic Brazilian style toffe flan, served with whipped cream.

8.00

WHITE CHOCOLATE & RASPBERRY G D S N*

Biscuit base topped with white chocolate cheesecake, with ripples of raspberry sauce, decorated with feathered raspberry glaze & a brulee finish.

7.95

STICKY TOFFE PUDDING G D E N*

Served with vanilla ice cream.

8.95

PASSION FRUIT & MANGO CHEESE CAKE (GLUTEN FREE/ VEGAN)

Creamy baked cheesecake swirled with passion fruit & mango, on a coconut & biscuit base. D E

7.95

MINI CHURROS

Crisp, tender and soft fillet with chocolate.

G D E* S* N* F* C*

8.50

ICE CREAMS & SORBET SELECTIONS

CHOOSE BETWEEN

Strawberry, Vanilla, Chocolate, Salted caramel, *Lemon*.

7.50

ALLERGY INFO:

G GLUTEN **D** DAIRY **E** EGGS

S SOY **N** NUTS **C** CRUSTACEAN **F** FISH

* MAY CONTAIN TRACES OF

AFTER DINNER COCKTAILS

LEITE DE ONÇA D

Brazilian cachaça, cream, cocoa milk and condensed milk.

10.50

AFTER DINNER DELIGHT

Irish cream, green crème de menthe & Frangelico.

12.00

BRANDY ALEXANDER D N*

Hennessy, crème de cocoa, cream and a small touch of nutmeg.

12.50

ESPRESSO MARTINI

Vanilla vodka, fresh espresso and liqueur coffee.

10.50

COGNAC-BRANDY

25ML

METAXA 7 STARS 40%ABV 3.80

MARTEL VS 40%ABV 3.80

COURVOISIER VSOP 40%ABV 5.50

HENNESSY VS 40%ABV 4.50

HENNESSY XO 40%ABV 18.50

SINGLE MALT & BLENDED WHISKY

25ML

LAGAVULIN 16 YEARS 43%ABV 14.50

LAPHROAIG 10 YEARS 43%ABV 8.50

JOHNNIE WALKER BLUE LABEL 40%ABV 18.50

MACALLAN DOUBLE CASK 12 YEAR 43%ABV 13.00

DESSERT WINES

1 BOTTLE / GLASS - 50 ML

Nederburg Winemaker's Reserve Noble Late Harvest, South Africa, 37.5cl

Brilliant gold, with lime-green highlights, it shows aromas of fresh pineapple, dried apricots with floral and spice notes.

10%ABV

42 / 6

Floralis Moscatel Oro Catalunya, Torres, 50cl

The grapes are allowed to ripen and shrivel almost to raisins before pressing. Grape brandy is added to the must to arrest the fermentation.

15%ABV

42 / 5

Muscat de Beauges-de-Venise, Cave des Vignerons, 37.5cl

Produced from the distinctive Muscat à Petits Grains grape grown in vineyards set against the spectacular backdrop of the jagged Dentelles de Montmirail.

15%ABV

32 / 4.2

Bonnezeaux, Château de Fesles, 50c

Complex with notes of honey, baked apple, candied citrus, rich but with a freshness to balance the sweetness.

13%ABV

110 / 12.50

Vin Santo del Chianti Serelle, Ruffino, 37.5cl

wine exhibits aromas of candied fruit and notes of honey, eucalyptus and citrus fruits as well as an intriguing touch of nutmeg and caramel.

55 / 8.50