



la casa sena

Dessert

Key Lime Pie

coconut ice cream, white chocolate crèmeux

13

German Decadence

rich dark chocolate mousse, ganache,
coconut caramel, fresh berries

13

Sorbet Trio

house made sorbets: moscato, mango, avocado,
gluten free almond tuiles

13

Galaktoboureko

classic Greek phyllo rolls, semolina custard,
pistachios, fresh strawberries, vanilla ice cream

13

Tiramisu

elegant and rich layered Italian ladyfinger cookies,
cake with espresso, mascarpone egg,
mint, strawberries

13

Digestif

Haut Mayne

Sauternes

12

Kopke

10 Year Tawny

12

Susana Balbo

Late Harvest Malbec

12

Saracco

Moscato d'Asti

12

Coffee & Tea

Coffee

4.50

Espresso

6

Espresso Macchiato

6

*Decaf available for all coffee beverages

Cappuccino

6

Latte

6

Hot Tea

4

General Manager: Dan F. Liss | Executive Chef: José Rodriguez | Chef de Cuisine: Noé Sanchez
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lacasasena.com