



# la casa sena

## Desserts

### Bombe

rich, dark chocolate bombe, coconut, chocolate mousse, candied walnuts, berries

15

### Galaktoboureko

classic Greek rolls, semolina crusted pistachios, vanilla ice cream, preserved peaches

15

### Semifreddo

lemon basil semifreddo, preserved lemon, black sesame syrup

15

### Sorbet Trio

house made sorbets: guava, basil, moscato served with gluten free almond tuiles

15

### Tiramisu

elegant and rich layered Italian lady finger cookies, cake, espresso, mascarpone, egg, mint

15

### Millefeuille

classic French pastry with pistachios and cream

15

### Affogato

35° North espresso drizzled over our homemade vanilla ice cream

8

## Coffee & Tea

We proudly serve 35° North Coffee. Decaf available for all coffee beverages.

### Coffee

4.50

### Cappuccino

6

### Espresso

6

### Latte

6

### Macchiato

6

### Hot Tea

4

## For Sipping With Coffee

1 oz. / 2 oz.

6 / 11

### Amaro

### Grappa

### Antica

### Limoncello

### Fernet

### Ouzo

## Local Dessert Cocktails

### Brandy Alexander

Vara Fine Spanish Brandy, Cream, Dark Chocolate Liqueur, Lazzaroni Amaretto with soaked cherry

17

### Espresso Martini

Altar Vodka, 35° North Espresso, Dark Chocolate Liqueur, Licor 43

14

### Mezcal Manhattan

Agave de Cortez Añejo, Altar Aradia, Oaxaca Mole Bitters, Orange Peel

20

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