

dessert

CHOCOLATE LAVA CAKE \$14
cajeta, strawberries, powdered sugar

FLAN TRADICIONAL \$12
delicate vanilla custard, berries,
abuelita ganache,

SOPAPILLAS \$10
crispy puffed flatbread pastry
cinnamon sugar, drizzled honey

TRES LECHEs NEOPOLITANO \$12
vanilla - chocolate - strawberry cream,
caramel, berries

CHURROS DE CAJETA \$10
crispy fritter pastry, chocolate
ganache, caramel, cinnamon sugar

NIEVE FRITA \$12
bunuelo(fried dough), fried ice cream,
cajeta, abuelita ganache

HOUSEMADE VANILLA ICE CREAM \$8
choice of guava swirl or abuelita
ganache topping

**TOASTED COCONUT PINEAPPLE
ICE CREAM** \$8



el Bolero

C O C I N A M E X I C A N A

COTTON CANDY

FRESH SPUN

**SINGLE
EL GRANDE**

**\$10
\$24**



CHERRY

STRAWBERRY

GREEN APPLE

ORANGE

GRAPE

BANANA

PINK VANILLA

BLUE RASPBERRY

DESSERT COCKTAILS

MEXICAN CHOCOLATE ESPRESSO \$15
licor 43, kahlua, chocolate liqueur, espresso shot

MEXICAN MUDSLIDE \$18
kahlúa, amaretto, vanilla ice cream,
cinammon, chocolate

TRES LECHES IN A GLASS \$17
rum, sweetened condensed milk, caramel,
whipped cream, cinammon

BOLERO CARAJILLO \$13
licor 43, cold brew, orange, cacao nibs

el Bolero

COCINA MEXICANA