

Pastres

~ DESSERTS ~

KEY LIME & TEQUILA

flambéed tequila reposado, chocolate soil, citrus gastrique - \$21

TRES LECHES

*sponge cake soaked in three kinds of milk, raspberry,
mexican "Obleas" wafers - \$19*

PUMPKIN CHEESECAKE

mexican spices, crème fraîche, vanilla ice cream - \$19

MOUSSE de CHOCOLATE

crema de mezcal, berry compote - \$17

PLATO de FRUTA

seasonal fruit, agave nectar - \$18

After Dinner Drinks

ESPRESSO MARTINI

tequila reposado, coffee, chocolate liquor - \$21

OAXACAN OLD FASHIONED

tepeztate mezcal, agave nectar, xocolatl mole bitters - \$22

HORCHATA con PIQUETE

rice milk, cinnamon, vanilla, roasted corn liquor - \$20



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