

DESSERTS

9

Warm Chocolate Cake

banana mousse, lime ice cream

Raspberries & Cream

light lemon gelee, ginger mousse, crispy phyllo

Coconut Two Ways

coconut panna cotta, coconut sorbet,
vanilla-lime gelée, fresh mango

Rum Cake*

rum brioche, pineapple granité, passion fruit,
El Dorado 15yr rum

Café con Leche

milk chocolate-coffee cream,
pear sorbet, almond milk foam

Sorbet of the Day

6.50

*contains alcohol-must be 21 or older to order this dessert

Coffee and Tea

Café Atlántico house coffee blends
from our friends at Counter Culture Coffee

Coffee/Decaf 3.00

Espresso 3.50 Double Espresso 5.00

Cappuccino, Café Latte, or Café con Leche 4.00

Café Atlántico Iced Coffee 5.00

a shot of espresso with milk and vanilla bean syrup

Café Atlántico artisan tea and tisane selection

5.00

Quiet Evening

caffeine free herbal infusion with chamomile & peppermint.

“Golden Dragon”

elegant rare Chinese black tea, hand rolled whole leaf, complex flavor

Te de Flor Verde

flowering green tea with a mellow sweetness and excellent depth of flavor

Mate-Chai

yerba mate and chai- the ultimate blend for tea lovers,
served with a vanilla bean syrup

Spicy Mint Green Tea

handcrafted blend of green tea, organic peppermint,
and spice trade classics

Te Negra de Noble 4.00

handblended here at Cafe Atlántico using Ceylon, Kenya, Assam, and Keemun.
A robust floral cup of tea in the style of classic black breakfast tea

Yerba Mate 6.50

herbal infusion, brewed from the dried leaves and stems of the yerba mate tree.
In South America, yerba mate is commonly known as the “drink of the gods”
and has been revered for centuries for it’s health benefits and stimulating effect.
(contains naturally occurring caffeine)

Mexican Hot Chocolate 4.00