



# Cubana's organic homemade desserts

## Dulces @ Cubana (D&C)

Cubana resident DJ Mark Jones is mixing more than just the sound of Salsa @ Cubana. The former swiss based patissier is combining his Saturday night DJ slot with his new role of pastry chef producing top class homemade organic dulces (Spanish for Sweets) - these exceedingly scrumptious offerings are now on the menu and available for all to sample at Cubana. Not only do these delicacies taste gorgeous but they're top quality too, made with 100% organic ingredients, no refined sugars and no artificial colouring or additives.

### ★ Mascarpone Orange Cheesecake

Rich mascarpone cheesecake flavoured with vanilla seeds and orange zest on a layer of biscuit crumb base.

### ★ Bramley Apple Tart

Deep apple tart made with top quality Bramley apples, rum soaked sultanas and hazelnuts finished with a delicately spiced crumble topping.

### ★ Tarte au Citron

Classic lemon tart made with a velvety lemon cream filling on a short and sweet fete of pastry delight served with a scoop of delicious vanilla ice cream.

### ★ Chocolate Amaretto Truffle Cake

A delicious chocolate mousse on a dark chocolate sponge soaked with an Amaretto syrup and finished with large white chocolate shavings.

All desserts are £4.50, or served with a scoop of luxurious Italian ice cream £5.50 (choose from the flavours below)...

### ★ Ice cream - Helado

Luxurious, homemade Italian ice creams courtesy of Nonnas Cucina

- Havana rum and raisin
- Vanilla
- Chocolate & hazelnut     £4.50 per portion

### ★ Hot drinks - Café

Our coffee is made from a unique blend of Fair trade beans created and served by Sheffield's own Bragazzis'. FairTrade guarantees a better deal for third world producers. Please ask for details.



[www.cubanatapasbar.co.uk](http://www.cubanatapasbar.co.uk)

**CUBANA**  
Cuban bar / Tapas bar