

dessert

CHOCOLATE LAVA CAKE	\$14
cajeta, strawberries, powdered sugar	
FLAN TRADICIONAL	\$10
delicate vanilla custard, abuelita ganache berries	
SOPAPILLAS	\$10
crispy puffed flatbread pastry cinnamon sugar, drizzled honey	
TRES LECHEs NEOPOLITANO	\$10
vanilla - chocolate - strawberry cream caramel, berries	
CHURROS DE CAJETA	\$10
crispy fritter pastry, chocolate ganache caramel, cinnamon sugar	
MEXICAN CHOCOLATE CAKE	\$12
cajeta, whipped cream, powdered 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
MANGO SORBET	\$6



el Bolero

COCINA MEXICANA

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

tequila, Kahlúa, anise liqueur, hot coffee,
whipped cream

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

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COCINA MEXICANA