

SPRING DESSERTS - 21st of March to 20th of June.

© **Classic**

TEMPORAL

COCINA DE BUEN TIEMPO
POR CHEF DIEGO PÉREZ TURNER

After a profound reflection by Chef Diego Pérez Turner, he was able to understand that his obsession is to find the perfect ingredient in the season, as well as, the fascination to cook an ingredient for several hours until it is perfectly done and the heart-beating emotion of the precise moment when the dish reaches the table, is merely for his deep love for time, as short as eternal.

Indulge in the flavours of time with chef Diego, as there is a real possibility you don't have, like or can invest time to clean, season, marinate and bake those valuable ingredients which here, at Temporal, can be yours.

DESSERTS

© **Fresh goat cheesecake with orange**
grapefruit and lemon
\$170.00

Dulce de leche Crème Brûlée
banana cake and cardamom ice cream
\$180.00

© **Chocolate tart with champagne sauce**
and chocolate ice cream
\$180.00

Sweet tooth
(ask for what we're craving today)
\$170.00

Yogurt and mango panna cotta
strawberry compot and amaranth
\$180.00

COFFEE & TEA

Coffee \$50.00
Capuccino \$65.00
Espresso \$50.00
Irish Coffee \$150.00

Tea \$45.00
Infussion \$45.00

LIQUORS & DIGESTIVES

Bailey's \$140.00
Chinchón dulce \$120.00
Chinchón seco \$120.00
Drambuie \$150.00
Frangelico \$150.00
Armagnac \$250.00

Lillet tinto \$140.00
Lillet blanco \$140.00
Galliano \$130.00
Pacharán \$120.00
Sambuca \$130.00
Sambuca Black \$140.00

Our prices include TAX.
Tip is not mandatory



Temporalrest



Pet Friendly

We accept all credit cards
www.temporalrestaurante.com