

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

© **Classic**

# TEMPORAL

**COCINA DE BUEN TIEMPO**  
BY 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  
\$190.00

© **Chocolate tart with champagne sauce  
(biscuit, frangipane, ganache and mousse)**

and chocolate ice cream  
\$210.00

**Napolitan caramel flan**

\$180.00

**Banana crème brûlée**

with almond and chocolate cake  
with rum  
\$190.00

**Sweet tooth**

(ask for what we're craving today)  
\$180.00

---

## COFFEE & TEA

Coffee	\$50.00	Tea	\$55.00
Capuccino	\$65.00	Infussion	\$55.00
Espresso	\$50.00		
Irish Coffee	\$180.00		

---

## LIQUORS & DIGESTIVES

Bailey's	\$160.00	Lillet tinto	\$170.00
Chinchón dulce	\$160.00	Lillet blanco	\$170.00
Chinchón seco	\$160.00	Galliano	\$180.00
Drambuie	\$180.00	Pacharán	\$160.00
Frangelico	\$180.00	Sambuca	\$170.00
Armagnac	\$250.00	Sambuca Black	\$170.00

Our prices include TAX.  
Tip is not mandatory

   Temporalrest  Pet Friendly

We accept all credit cards  
[www.temporalrestaurante.com](http://www.temporalrestaurante.com)