

Casablanca DESSERT MENU



Double Fudge Chocolate Cake

Made for the chocolate lovers. Starting with three layers of deliciously moist, dark chocolate cake and sandwiched with generous layers of rich, creamy chocolate fudge icing then finished with shavings of fine chocolate.

US\$ 6.00

Tiramisu

Italian dessert, made on two layers of sponge cake soaked with espresso and coffee liqueur, richly layered with cream and real marscapone cheese and finished with a dusting of cocoa.

US\$ 6.00



Quesillo (caramel flan)

Exquisite home made flan covered in delicious caramel sauce. You must give it a try.

US\$ 5.00

Chocolate Mousse

Creamy and flavorful chocolate mousse topped with a touch of whipped cream.

US\$ 5.50



Cheesecake

Starting with a delicious buttery graham cracker crust, layer on a traditional cheesecake filling and slowly baked to perfection.

US\$ 6.00

Brownie with ice-cream

Small, rich, chocolate, baked cake-sliced, served with creamy vanilla ice-cream and topped with whipped cream.

US\$ 7.50



Ice - Cream

Two scoops of delicious ice - cream in three classic flavors: strawberry, vanilla & chocolate.

US\$ 4.50

Casablanca

COFFEE MENU



Regular Coffee

US \$

2.00

Espresso

2.50

Decaf Coffee

3.00

Latte Coffee

3.00

Cappuccino

3.00

Decaf Cappuccino

3.50

Tea

2.00



Special Coffees

US \$

Irish coffee

7.50

(with Irish whiskey)

Italian coffee

7.50

(with Amaretto)

Spanish coffee

7.50

(with Tia María liqueur)

French coffee

7.50

(with Grand Marnier)

Chinese coffee

7.50

(with Kahlúa, Amaretto & Bailey's)

Caribbean coffee

7.50

(with Meyer's Rum)

