

CANTINA VALENTINA



DESSERTS

SUSPIRO DE LIMENA — 12

Vanilla custard, meringue, passionfruit ^{3b, 4, 7}

PAIR WITH: DOW'S PORTO WHITE

PORTUGAL «LBV» €8

PERUVIAN CHOCOLATE TART — 12

Toasted quinoa ice cream,
dulce de leche, cacao ^{1a, 4, 7, 10, 11}

PAIR WITH: EMILIO HIDALGO PEDRO XIMENEZ

SPAIN. JEREZ €12.5

PISCO COLONEL — 11

Yuzu sorbet "pisco sour" ^{7, 13}

PAIR WITH: DOMAINE DES BAUMARD

FRANCE. COTEAUX DU LAYON. CHENIN BLANC €12

TRES LECHES — 12

Three-milks cake, toasted coconut, berries & lime ^{1a, 4, 7}

PAIR WITH: DOMAINE BOUSQUET. SWEET MALBEC

ARGENTINA. MENDOZA. MALBEC €12.5



Follow @CANTINA VALENTINA.DUBLIN

Customers: All products/dishes are stored, prepared, and handled in an environment where food allergens are used. We have implemented controls to reduce the risk of cross contamination but cannot guarantee the absence of allergen transfer. Please see the table above outlining the direct allergens used in our products/dishes. Please ask our staff should you have additional queries. All our beef is of Irish origin.

1 Cereals Containing Gluten (A) Wheat (B) Spelt (C) Khorasan (D) Rye (E) Oats | 2. Peanuts | 3. Nuts (A) Almonds (B) Hazelnuts (C) Cashews (D) Pecan Nut (E) Brazil Nuts (F) Pistachio (G) Macadamia / Queensland Nut (H) Walnut (I) Pinenut | 4. Milk 5. Crustaceans (A) Crab (B) Lobster (C) Crayfish (D) Shrimp 6. Molluscs | 7. Eggs | 8. Fish | 9. Celery | 10. Soy | 11. Sesame Seeds | 12. Mustard | 13. Sulphur Dioxide & Sulphites | 14. Lupin

CANTINA VALENTINA



HOT DRINKS

COFFEE

Coffee by Origin Coffee Roasters,
Certified B Corp

Espresso	€3.5
Macchiato	€4
Americano	€4.5
Cappuccino	€4.5
Latte	€4.5
Flat White	€4.5
Mocha	€4.5

Hot Chocolate	€4.5
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TEA

Teas by Solaris, certified B Corp

Irish Breakfast	€4.5
Earl Grey	€4.5
Green Tea	€4.5
Camomile	€4.5
Oolong	€4.5
Jasmine	€4.5
Fresh mint infusion	€4.5

Non dairy milks:

Oat, soy, almond, coconut	+€0.5
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