



# KOLUCAN

@KOLUCANSRQ

# POSTRES

**TRES LECHES CAKE.** Sponge cake soaked in tres leches, Mexican spiced coffee, cinnamon, and vanilla, with marshmallow whipped cream | \$10

**FLAN DE LA CASA.** Traditional vanilla custard with its own caramel, marshmallow whipped cream, and berries | \$8

**MOCTEZUMA'S LUSH.** Pasilla ancho chocolate cake with Abuelita's chocolate mousse and cinnamon Anglaise | \$10

**CHURROS CON CHOCOLATE.** Flash-fried fritters rolled in cinnamon sugar and served with hot Abuelita's chocolate and caramel dip | \$8

**MANGO CHEESECAKE.** Ripe mango mousse with Galleta María and agave crust with hibiscus honey | \$9



# SOBREMESA

## CAFE DE OLLA.

Mexican coffee flavored with a housemade syrup of cinnamon, cloves, and star anise, sweetened with piloncillo

Non-Alcoholic | \$6 // Make it 21+ | \$12

**COFFEE.** | \$3

**HOT TEA** | \$3

**ESPRESSO.** | \$4

**CAPPUCCINO.** | \$5

**DOUBLE ESPRESSO** | \$5

**AMERICANO.** | \$4

**LATTE.** | \$5

*FOR ADDITIONAL OPTIONS, PLEASE VIEW  
OUR FULL BEVERAGE MENU*