



SEBASTIAN'S

SWEETS AND CHEESE

TIRAMISU Traditional Home-Made Tiramisu	11
MOUSSE AU CHOCOLAT Dark Chocolate	12
CRÈME BRÛLÉE Madagascar Vanilla	11
HOME-MADE SNICKERS BAR Home-Made Vanilla Ice Cream	12
SWEET LOVERS Variety of our Desserts	14
YULI'S CHOCOLATE CAKE Home-Made Chocolate Cake	12
APPLE STRUDEL Home-Made Vanilla Ice Cream	11
CHEESE PLATTER International Selection of Cheese	25
MINI LOVE CAKE Mango Passionfruit Crèmeux, White Choco Vanilla Mousse	16

AFTER DINNER

PORTAL DO DOURO - 29 Grapes Port - Portugal Very smooth, polished and elegant. Made from the classic Douro Grape varieties. The best rubies are blended each year to make this fine reserve port.	10
PEDRO XIMENEZ - Spain Rich with sweet notes of raisins, figs and dates, coffee and dark chocolate. Perfect with chocolate desserts. Also a great companion for Blue cheese.	8
RUBY PORT - Portugal Oak casks for 3,5 years. Freshness, lightness and balance. With delicate nutty aroma and a hint of dried fruits	8
TAWNY PORT - Portugal Average age of 3 years. Fresh vibrant aroma of dark fruits. A youthful wine with good extract and great balance.	8

COFFEE & TEA

COFFEE	4
ESPRESSO	3.20
DOUBLE ESPRESSO	4.50
ESPRESSO MACCHIATO	3.50
CAPPUCCINO	4.50
LATTE MACCHIATO	4.80
FLAT WHITE	4.80
CORTADO	4.20
TEA	4
FRESH MINT TEA	4.50
FRESH GINGER TEA	4.50
ICED COFFEE	5
Add your favorite liquor	5

SPECIAL COFFEE

SEBASTIAN'S COFFEE With Rum Chata and Whipped Cream	10
CARIBBEAN COFFEE With Rom Rincon and Whipped Cream	10
IRISH COFFEE With Jameson Whiskey and Whipped Cream	10
ITALIAN COFFEE With Disaronno Amaretto and Whipped Cream	10
SPANISH COFFEE With Licor 43 and Whipped Cream	10
FRENCH COFFEE With Grand Marnier and Whipped Cream	10
VILLA MASSA COFFEE With Ice Cold Limoncello on the Side	10

SPECIAL COFFEE

"If your favorite style of specialty coffee is not in our selection, please ask your waiter for your personal flavors and we are more than pleased to prepare this for you..!"



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