



DESSERTS

MENU

French vanilla bean and raspberry Crème Brulee with homemade churros	\$13.90
Our signature Passionfruit Soufflé with coconut gelato and passion fruit coulis Specially baked to order, allow 20 minutes	\$14.90
Lemon and Mango Meringue tart served with a coconut sorbet and strawberry coulis	\$13.90
Black forest Pannacotta served with a cherry compote	\$13.90
Trio of Gelato and fruit Sorbets served with pistachio biscotti. Check with your waiter for today's special flavors	\$13.90
A real delight, Affogato, Hazelnut praline gelato, Frangelico liqueur, and a shot of espresso coffee	\$14.90
Our delectable Cheese platter accompanied with dried fruits, fresh apple, quince paste, nuts and lavosh. Check with your waiter for today's cheeses	for One \$19.90 for Two \$29.90

With so many decadent desserts, why choose only one?

Indulge and enjoy Vela's delicious dessert tasting plate to share. A real treat.

Dessert Tasting Plate for 2, please ask for today's selection \$46.00

DESSERT BEVERAGES

DESSERT COCKTAILS \$16.00

Liquid Tiramisu- Espresso coffee, Marsala, Kahlua, Tia Maria and cream

Toblerone- Crème de cocoa white, Baileys, Kahlua, Frangelico, cream and honey

Coco Mango delight. Malibu, vodka, Mango, vanilla bean gelato, mango coulis

Chocolate Dream- Hershey's Chocolate, vodka, crème de cacao, and ice cream

Espresso Martini- a double shot of espresso coffee, vodka, Kahlua, Frangelico, and Baileys

LIQUEUR COFFEES

a blend of a double shot of espresso coffee and liqueur garnished with whipped cream \$14.50

Australian	Bundaberg Rum	Royale	Cognac
French	Grand Marnier	Roman	Galliano
Irish	Jameson's Irish Whiskey	Jamaican	Tia Maria
Irish Cream	Baileys	Mexican	Kahlua