

DESSERT & LIQUEUR MENU



“En cumplimiento del Reglamento (UE) N° 1169/2011, le informamos que tiene a su disposición información sobre el contenido en alérgenos de todos nuestros platos, rogamos solicite dicha información al personal del restaurante.”

“Este establecimiento sigue el REAL DECRETO 1420/2006, de 1 de diciembre sobre Parasitosis por Anisakis en productos de la pesca suministrados por establecimientos que sirven comida a los consumidores finales o a colectividades.”

“In compliance with EU Regulation N° 1169/2011, we would like to inform you that we have at your disposal information on the allergen content of our dishes. Simply request this information from any of our employees”

“This establishment complies with Royal Decree 140/2006 of 1st of December regarding Parasitic Anisakis in fish products for those establishments supplying food for final consumption to individuals or groups”.

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The logo for AMAI BY OC, featuring the word 'AMAI' in a large, blue, serif font, with 'BY OC' in a smaller, blue, sans-serif font to its right. A thin blue wave line passes behind the text.

AMAI BY OC



Liqueurs – Licores

Amaretto di Saronno	€14
Baileys	€14
Licor 43	€14
Tía María	€14
Sambuca	€14
Jägermeister	€14
Limoncello	€14
Pacharan Zoco	€14
Cointreau	€14
Grand Marnier	€14

Dessert Wines – Vino Dulce

Maury AOC Mas Ameil (Musquat)	€129
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Special Coffees

Irish coffee	€15
Italian coffee	€15
French coffee	€15

Postres – Desserts

Dame Blanche
Vanilla ice cream, crème chantilly, chocolate fudge, yoghurt crisp
Helado de vainilla, crema de chantilly, fudge de chocolate, yogur crujiente

Wild berry Mess - Lio de Fresas
Vanilla mascarpone, merengue, crisp, white chocolate
Mascarpone de vainilla, merengue, crujiente, chocolate blanco

Potted Cheese Cake up Side down - Pastel de Queso Al Revés en Maceta
Elder flower, crunch, dehydrated strawberries
Flor de saúco, crujiente, fresas deshidratadas

Ocean Club Mango Misu
Our take on a classic
Nuestra version de un clásico

Fried Banana - Banana Frita
Roasted coconut, condensed milk, lemon caramel, golden ice cream
Coco asado, leche condensada, caramelo de limón, helado dorado

Chocolate Fondant - Fondant de Chocolate
Sangria jelly, yoghurt ice cream, fresh berries
Gelatina de sangria, helado de yogur, bayas frescas

Crêpes
Pancakes, hazelnut, chocolate, bourbon vanilla ice cream
Panqueques, avellana, chocolate, helado de vainilla bourbon

Assorted Sorbets and Ice Creams - Surtido de sorbetes y helados
Pick and choose, served with fresh berries
Escoga y elija, servido con bayas frescas

14€

13€

13€

14€

15€

16€

15€

14 €

Special Drinks

Calvados du Pays d'Auge €24
Roger Groult Doyen d'Age

Grappa €14
Nonino UE Uvarosso

Poire Du Valais "Williamine" €16
Maison Morand

Rum Havana €32
15 year vintage/cosecha 15 años

Havana Máximo €99

Orujo de Galicia €14

Oporto €29
Quinta do Noval "Old Tawny" – Vintage

Cognac & Brandy

Carlos I €14

Remy Martin VSOP €16

Hennessy XO €28

Scotch & Single Malts

Johnnie Walker Black Label €16

Johnnie Walker Blue Label €32

Dewar's White Label €14

Chivas Regal 12 years €16

Chivas Regal 18 years €18

Chivas Regal 21 years €25

Glenmorangie €16
10 year single Highland malt

Glenfiddich €16
12 year single malt

Cardhu Gold Reserve €18