DULCERÍA ARTESANAL

GIRL & the GOOSE



DESSERT MENU

WELCOME TO OUR

DESSERT MENU

Inspired by the nostalgic Central American card game Chalupa - Lotería, our dessert menu comes to life through a fun and playful set of cards.

ALLERGENS

(N) NUTS (G) GLUTEN (D) DAIRY
Before placing your order, please inform your server if a person in your party has a food allergy.
Our dishes may contain traces of nuts, dairy & gluten.
All prices are in AED & inclusive of 7% Municipality fee & 5% VAT

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Churros de la Casa

CHURROS

DE LA CASA

Churros, originating in Spain, spread to Latin America during the colonial period and are now a beloved treat worldwide.

Our Churros de la Casa have a crisp shell and a soft center, lightly sweetened and coated in sugar and cinnamon. Served with dulce de leche & chocolate pink peppercorn ganache. (D, G)

55



Hojuelas Mille-Feuille

HOJUELAS

MILLE-FEUILLE

Crispy, golden pastry layers stacked with tangy soft cheese and toasted white chocolate ganache. Drizzled with sweet & salty dulce de leche, sumac, and smoked sea salt. Finished with homemade passion fruit ice cream. (D, G)

55



Caribbean Coconut Flan

CARIBBEAN

COCONUT FLAN

A creamy coconut flan inspired by the Caribbean coast of Central America, drizzled with rapadura syrup made from unrefined sugar cane. Served with toasted coconut chips, roasted & caramelized pineapple and a unique fermented homemade brown miso ice cream. (D, N)

55



Horchata Tres Leches

NOT SO TRADITIONAL

HORCHATA TRES LECHES

A beloved dessert in Latin America, one of the oldest recipes is said to be found in Nicaragua. A lighter than usual Tres Leches cake soaked in our famous Honduran Horchata rice milk and topped with a light, zesty lemon curd & torched Italian meringue. Served with homemade mango ice cream and a sprinkle of pistachios, pumpkin seeds, and hibiscus. (D, G, N)



Sweet Yoltamal

SWEET

YOLTAMAL

with Tarragon Ice Cream

A labor of love. Young corn transformed into masa dough, delicately wrapped in a fragrant corn husk, and slowly steamed to perfection. Paired with whipped ricotta cheese sauce & berry compote. Finished with a scoop of our homemade tarragon ice cream & white chocolate snow. (D, G)

59



Cacao Fiesta Cake

CACAO

FIESTA CAKE

Cacao beans were a highly valued form of currency among the Aztecs and other Mesoamerican cultures. They hold immense historical, cultural, and economic importance in Central America. A triple-layer, melt-in-your-mouth and not overly sweet cake to make you feel like its your birthday! Covered in chocolate fudge and topped with crispy plantains, a sprinkle of grapefruit salt, fresh cream ice cream & dark chocolate snow. (D, G)

37



Ice Cream

HELADERÍA

CRAFTED IN-HOUSE

ICE CREAM (D)
Coconut & Passion Fruit
Mango
Brown Miso
Tarragon

SORBET
Lychee


13


25


37

Served with our homemade
Supper Club Granola on top!