



Postres

Flan de coco **\$6**

A simple homemade flan taken to the next level with coconut milk. Topped with a liquid golden caramel and served with seasonal fruit.

Platanitos **\$5**

Ripe plantains fried to a golden perfection. Served on a bed of dulce de leche and topped with sour cream and a sprinkle of sugar and cinnamon.

Alfajores from Sabores del Sur **\$2.5**

Made by a *La Cocina* sister organization, *Sabores del Sur*, a Chilean restaurant based in Walnut Creek. Alfajores are two shortbread cookies with dulce de leche inside and topped with powder sugar.



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