

XALISKO

COCINA MEXICANA



Dulce Final



★ BUÑUELO DE VIENTO | 9

Cinnamon-sugar Mexican fritter with cranberry compote, passion fruit, orange zest, and white chocolate cream.

★ GELATINA DE TRES LECHE | 10

A Mexican delightful treat, Tres leches - Pecan gelatin, Cajeta - Licor 43 sauce, toasted pecans.

★ FLAN DE GUAYABA | 10

Baked guava custard, fresh guava sauce.

ARROZ CON COCO | 10

Creamy rice pudding with chocolate shavings, coconut flakes and passion fruit pearls.

RED VELVET | 10

Red velvet Tres leches cake, white chocolate cream.

TRES LECHE DE ROMPOPE | 10

Eggnog tres leches cake, cranberry compote, vanilla cream cheese frosting, orange zest.

FLAN DE CAFÉ | 10

Coffee flan adorned with cotton candy cloud.

CHURRO GORDO | 12

Large churro "Atotonilco El Alto" - style, better known as "Putazos", stuffed with San Juan de los lagos cajeta, served with café de olla.

CHEESECAKE DE GUAYABA | 10

Guava-white chocolate cheesecake, guava sauce, vanilla cream cheese frosting, amaranth.

CREMOSO DE CHOCOLATE | 10

Chocolate mousse, cranberry gelée, gold dust.



JERICALLA | 10

Guadalajara's favorite dessert, custard with caramelized top, passion fruit cream & berries.

Mexican Delights



★ CAFÉ DE OLLA CON ROMPOPE | 7

Traditional Mexican spiced coffee with eggnog foam and “Puerquito” cookie bread.

XOCOLATL | 6

Grandma’s hot chocolate.

CAFÉ DE OLLA | 5

Traditional Mexican spiced coffee and “Puerquito” cookie bread.

CAFÉ DE OLLA MARTINI | 16

Don Julio silver Tequila, Oaxacan coffee, café de olla syrup, coffee foam.

CARAJILLO | 13

Coffee with Licor 43.

CAFÉ UN BRINQUILLO | 14

Bore Rum, Nixta, Maraschino, Oaxacan coffee.

CAFÉ CHAPALA | 13

Charanda, D’ Aristi “Xtabentun” Honey liqueur, Ancho reyes, Oaxacan coffee, piloncillo syrup.

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Authentic Mexican Cuisine – The Woodlands, TX

By: Chef Beatriz Martines