

© OCTOBER 2025



MADRE[®]

PIZZA · COCKTAIL · TIRAMISU

If I must die, I want it to be with you



ESPAÑOL
ENGLISH

A GRAND FINALE

CHOCOLATE COULANT 6,00€

ADD VANILLA ICE CREAM +1,00€

CHEESECAKE 6,00€

ADD BERRIES +1,50€

CLASSIC TIRAMISÚ 6,00€

ADD NUTELLA, SALTED CARAMEL OR PISTACHIO CREAM +1,50€

ADD DISARONNO +2,50€



STRAWBERRIES AND CREAM 6,00€

ANY MOMENT BECOMES SPECIAL
WHEN I'M WITH YOU



MOJITO
TIME!

4 FLAVOURS

6,00€



MISÚ

tiramisù made by yourself

BUILD YOUR OWN TIRAMISÚ

CLASSIC 6,00€

TOPPINGS:

NUTELLA, SALTED CARAMEL
OR PISTACHIO CREAM +1,50€

DISARONNO +2,50€

For all ages and tastes:

Choice of coffee, decaffeinated coffee or milk with cocoa.

ASSEMBLY INSTRUCTIONS

1. Cut the savoiardi biscuits in half and put it in the bowl
2. Pour half of the coffee over the biscuits
3. Pour half of the mascarpone cream over the biscuits
4. Repeat the same operation one more time
5. Finish with extra cocoa or topping
6. Enjoy your tiramisù
7. Congratulations, you have become a future pastry chef

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UNICUM
GRUPO GASTRONÓMICO

WWW.MADREPIZZAPALMA.COM

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NO SEPARAMOS CUENTAS