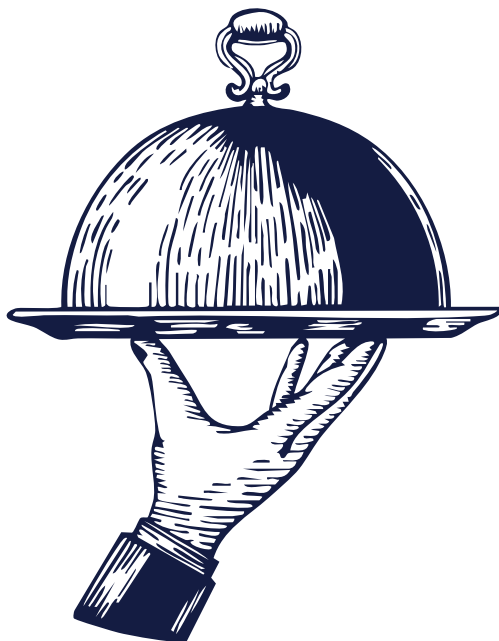


Klaw
MIAMI



DESSERT MENU





CHOCOLATE GANACHE\$18

Guangja chocolate, smoked ice cream, raspberry coulis



COCONUT TRES LECHES\$18

Dulce de leche, raspberry, orange



RASPBERRY ECLAIR\$17

Choux pastry, whipped cream



KLAW TIRAMISU\$22

Lady fingers, mascarpone, coffee



PANNA COTTA\$17

Guava three ways, candied nuts



ICE CREAM AND SORBETS\$12

Selection of three options



ARTISAN CHEESEPLATE\$29

*Capriolina, aged 30 days, pasteurized goat, Italy
Ewephoria Sheep Gouda, aged 12 months, pasteurized sheep, Netherlands
Asiago D'allevo, aged 10 months, thermalized cow, Italy*

