



By Silvia, with Love & Artisanal – Baked from Scratch

Specialty Cakes, Tarts, Pies & More

	8"	11"
Rogel – <i>Silvia's Favorite Argentine Cake. Seven layers of thin pastry with Dulce de Leche in each layer, and topped with meringue</i>	\$35	\$60
Havanette Tart – <i>Pie Crust, Dulce De Leche filling, and topped with dark chocolate ganache</i>	\$30	\$55
Chocolate Marquise – <i>Brownie base (flourless) with Dulce de Leche, and topped with soft meringue or whipped cream</i>	\$30	\$55
Dulce de Leche Tart – <i>Tart filled with Dulce de Leche</i>	\$30	\$55
ChocoTorta – <i>Classic Argentine Birthday Cake made of chocolate cookies dipped in milk, layered between a Dulce de Leche and sour cream mix</i>	\$45	\$65
Strawberry Tart – <i>Pie crust, pastry cream topped with strawberries and gelatin</i>	--	\$55
Strawberry Dulce de Leche Tart – <i>Pie crust, Dulce de Leche, whipped cream and strawberries</i>	--	\$55
Strawberry Pavlova – <i>Meringue discs, Dulce de Leche, whipped cream and strawberries</i>	--	\$60
Walnut Pavlova – <i>Walnut Meringue disc, Dulce de Leche, whipped cream and strawberries</i>	--	\$60
Lemon Meringue Pie	\$30	\$50
Apple Tart	\$30	\$50
Pecan Pie	\$30	\$50
Pasta Frola – <i>Quince jam pie</i>	\$30	\$50
Ricotta Tart	\$35	\$50
Carrot Cake	--	\$50
Lemon or Orange Pound Cake	--	\$30
	Small	Large
Tres Leches – <i>Sponge cake bathed in three milks, topped with meringue</i>	\$35	\$60
Silvia's Flan	\$20	\$40
Cheesecake – <i>Topped with fresh berries</i>	--	\$50
Chocolate Mousse Bowl	\$20	\$40
Dulce de Leche Mousse Bowl	\$20	\$40
Passion Fruit Mousse Bowl	\$20	\$40
Lemon Mousse Bowl	\$20	\$40
Suspiro de Limena Bowl – <i>Peruvian dessert, creamy caramel-like pudding topped with port-flavored meringue</i>	\$20	\$50



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Mini Desserts, Truffles & Dessert Shots (minimum 2 dozen)

Per dozen

Mini Desserts

Alfajorcitos de Maicena – <i>Classic Argentine style</i>	\$18
Alfajores - <i>Classic Peruvian style</i>	\$18
Mini Menringues with Dulce de Leche	\$18
Mini Brownies with Fudge	\$18
Lemon Bars	\$18
Baked Coconut Squares with Dulce de Leche	\$18
Mini Lemon Meringue Pies	\$18
Mini Marquise Tart	\$18
Mini Pecan Pie	\$18
Mini Rogelitos	\$18
Mini Strawberry or Mixed Berries Tart	\$18
Mini Pasta Frolas	\$18

Truffles

Chocolate Brigadeiros	\$18
Coconut Brigadeiros	\$18
Cinnamon Brigadeiros	\$18
White/Milk Brigadeiros	\$18
Passion Fruit Brigadeiros	\$18
Churro Brigadeiros	\$18
Chocolate Truffles w/ <i>White, Milk or Dark Chocolate Crisp Pearls</i>	\$24
Pecan Truffles	\$18
Mana (Plain or Fruit Shaped)	\$30

Dessert Shots

Chocolate Mousse	\$30
Dulce de Leche Mousse	\$30
Passion Fruit Mousse and/or Lemon Mousse	\$30
Chocolate Marquise	\$30
Tres Leches	\$30
Pavlova	\$30
Lemon Meringue	\$30
Suspiro de Limena	\$30



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Made-to-Order Decorated Cakes, Cupcakes & Cookies

Basic Not Decorated -	8"	10"
Chocolate or Vanilla Cakes with Dulce de Leche or Chocolate or Vanilla Frosting	\$55	\$75
Sprinkle Cake	\$70	\$90
Customized Fondant Cakes - <i>Please e-mail us a picture of the cake you want and/or call us to discuss details and accurate pricing</i>	Contact us for pricing	

Decorated Cupcakes		Per dozen
Chocolate or Vanilla Cupcakes with Frosting		\$30
Chocolate or Vanilla Cupcakes with Fondant Decoration	Prices start at:	\$48
Mini Cupcakes with Frosting		\$18
Mini Cupcakes with Fondant Decoration	Prices start at:	\$24
Decorated Cookies		\$48

Tea Sandwiches – Mini sandwiches with thin bread (pan de miga) Per 2 dozen

Triples (<i>three layers of thin bread with Egg, Tomato and Avocado</i>)	\$36
Tuna and Avocado	\$36
Chicken and Avocado	\$36
Cucumber & Cream Cheese	\$36
Kalamata Olives & Pecans	\$36
Ham & Cheese	\$36

Quiches & Mini Quiches 11" / Per 1 dozen

Ham & Cheese	\$40	\$24
Ham & Mushrooms	\$40	\$24
Caprese	\$40	\$24
Zucchini	\$40	\$24
Spinach	\$40	\$24
Broccoli	\$40	\$24
Corn	\$40	\$24
Tuna	\$40	\$24
Caramelized Onions	\$40	\$24