



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	\$65
Havanette Tart – <i>Pie Crust, Dulce De Leche filling, and topped with dark chocolate ganache</i>	\$35	\$65
Chocolate Marquise – <i>Brownie base (flourless) with Dulce de Leche, and topped with soft meringue or whipped cream</i>	\$35	\$65
Dulce de Leche Tart – <i>Tart filled with Dulce de Leche</i>	35	\$65
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	\$75
Strawberry Tart – <i>Pie crust, pastry cream topped with strawberries and gelatin</i>	--	\$65
Strawberry Dulce de Leche Tart – <i>Pie crust, Dulce de Leche, whipped cream and strawberries</i>	--	\$65
Strawberry Pavlova – <i>Meringue discs, Dulce de Leche, whipped cream and strawberries</i>	--	\$65
Walnut Pavlova – <i>Walnut Meringue disc, Dulce de Leche, whipped cream and strawberries</i>	--	\$65
Lemon Meringue Pie	\$35	\$60
Apple Tart	\$35	\$60
Pecan Pie	\$35	\$60
Pasta Frola – <i>Quince jam pie</i>	\$35	\$60
Ricotta Tart	\$35	\$60
Carrot Cake	--	\$65
Lemon or Orange Pound Cake	--	\$35
	Small	Large
Tres Leches – <i>Sponge cake bathed in three milks, topped with meringue</i>	\$35	\$65
Silvia's Flan	\$20	\$45
Cheesecake – <i>Topped with fresh berries</i>	--	\$60
Chocolate Mousse Bowl	\$20	\$50
Dulce de Leche Mousse Bowl	\$20	\$50
Passion Fruit Mousse Bowl	\$20	\$50
Lemon Mousse Bowl	\$20	\$50
Suspiro de Limena Bowl – <i>Peruvian dessert, creamy caramel-like pudding topped with port-flavored meringue</i>	\$20	\$65



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

Per dozen

Mini Desserts

Alfajorcitos de Maicena – <i>Classic Argentine style</i>	\$20
Alfajores - <i>Classic Peruvian style</i>	\$20
Mini Menringues with Dulce de Leche	\$20
Mini Brownies with Fudge	\$20
Lemon Bars	\$20
Baked Coconut Squares with Dulce de Leche	\$20
Mini Lemon Meringue Pies	\$24
Mini Marquise Tart	\$24
Mini Pecan Pie	\$24
Mini Rogelitos	\$24
Mini Strawberry or Mixed Berries Tart	\$24
Mini Pasta Frolas	\$24

Truffles

Chocolate Brigadeiros	\$20
Coconut Brigadeiros	\$20
Cinnamon Brigadeiros	\$20
White/Milk Brigadeiros	\$20
Passion Fruit Brigadeiros	\$20
Churro Brigadeiros	\$20
Chocolate Truffles w/ <i>White, Milk or Dark Chocolate Crisp Pearls</i>	\$24
Pecan Truffles	\$24
Mana (Plain or Fruit Shaped)	\$30

Dessert Shots

Chocolate Mousse	\$36
Dulce de Leche Mousse	\$36
Passion Fruit Mousse and/or Lemon Mousse	\$36
Chocolate Marquise	\$36
Tres Leches	\$36
Pavlova	\$36
Lemon Meringue	\$36
Suspiro de Limena	\$36



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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	\$70	\$85
Sprinkle Cake	\$75	\$95
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	\$60

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>)	\$40
Tuna and Avocado	\$40
Chicken and Avocado	\$40
Cucumber & Cream Cheese	\$40
Kalamata Olives & Pecans	\$40
Ham & Cheese	\$40

Quiches & Mini Quiches	11"/ Per 1 dozen
Ham & Cheese	\$45 \$24
Ham & Mushrooms	\$45 \$24
Caprese	\$45 \$24
Zucchini	\$45 \$24
Spinach	\$45 \$24
Broccoli	\$45 \$24
Corn	\$45 \$24
Tuna	\$45 \$24
Caramelized Onions	\$45 \$24