

The BAKERY

SANTA



TERESA

POSTRES

ECLAIR DE FRESA

Con crema pastelera de vainilla, mascarpone y pistachos...€3.300

ECLAIR TRICOLAD

Mousse de chocolate belga oscuro, glaseado con leche y trozos de chocolate sobre una galleta crujiente de chocolate...€4.500

LA PISTACHE

Confit de fresas y frambuesas, biscuit de pistacho, mascarpone, ganache batido de pistacho y chocolate blanco... €5.200

CHEESCAKE DE FRESAS*

Con ganache de chocolate blanco y pistachos...€3.600

CHEESCAKE DE MARACUYÁ*

El balance justo entre dulce y ácido...€3.600

CHEESCAKE CRUMBLE*

Cremoso con streusel...€3.400

TRÍO*

Mousse cremoso de chocolate oscuro, blanco y chocolate con leche sobre fudge brownie y pistacho...€3.800

PLAISIR SUCRÉ*

Biscuit Dacquiase con avellanas crujientes, avellanas caramelizadas, láminas de chocolate de leche, ganache de chocolate de leche & chantilly de chocolate de leche (GF)...€5.200

FERRERO ROCHER*

Mousse de chocolate oscuro belga, crunch de avellanas y coco tostado, cubierto con chocolate de leche y avellanas caramelizadas...€4.200

LA MANGUE

Mousse de maracuyá y mango, dacquoise de almendra y coco, "risotto con leche" bañada en chocolate blanco, praliné de sésamo negro, biscuit de mazapán y maple...€5.200

PIE DE LIMÓN*

Con merengue esponjoso...€4.200

NOIR

Mousse de chocolate belga oscuro horneado sobre una galleta crujiente de chocolate...€4.200

LA SESAME NOIR

Mousse de vainilla orgánica, caramelo salado, biscuit de mazapán y maple, praliné de sésamo negro sobre una galleta crujiente de almendra y ajonjolí negro...€4.500

CHOCOLATE LAVA CAKE

Con un centro de crema de avellanas fundida
Servido con helado de vainilla...€4.800

VEGAN COCONUT BAR*

Almendra, chocolate oscuro, maple y pistachos (GF)... €3.200

VEGAN SNICKERS BAR*

Almendras, harina de avena GF, maple, caramelo de dátiles y mantequilla de maní (GF)... €3.200

GF FUDGE BROWNIES...€3000

FUDGE BROWNIES...€1800

QUEQUES*

PAN DE BANANO

Con chispas de chocolate...€2.500

QUEQUE DE LIMÓN...€2.800

MARMOLEADO

Queque de vainilla, chocolate amaretto y nueces caramelizadas...€2.800

QUEQUE DE ZANAHORIA

Harina integral, pasas y especias...€2.800

QUEQUE DE CHOCOLATE

Clásico cubierto con ganache...€3.800

QUEQUE DE CHOCOLATE COCO

Harina de almendras y chispas de chocolate (GF)...€3.400

QUEQUE DE CREPAS

Capas de crepas con crema pastelera, chantilly y dulce de leche y banano...€3.400

CUPCAKE...€2.000

QUICHE

~ porción...€4.000

~ entero 8-10 personas... €22.000

GALLETAS

ALFAJOR

Galleta argentina tradicional con dulce de leche y coco...€1.500

GALLETAS DE CHOCOLATE CHIPS

Tres tipos de chocolate belga con sal marina...€3.000

GALLETAS DE MANTEQUILLA DE MANÍ

Con chocolate de leche y sal marina...€2.800

GALLETAS DE PISTACHO

Con chocolate de leche y pecanas(GF)...€3.200

GALLETAS DE AVELLANA

Chocolate negro, chocolate de leche, sal marina y centro de praliné de avellanas...€3.200



Ordena un

QUEQUE PARA OCASIONES ESPECIALES

Hecho con ♥ para alguien que ♥

* DISPONIBLES ENTEROS PARA TUS CELEBRACIONES



☎ 8683-5353

@thebakery_santateresa

LOS IMPUESTOS DE VENTA ESTÁN INCLUIDOS

DESSERTS

STRAWBERRY ECLAIR

With vanilla pastry cream, mascarpone whipped cream and pistachios...€3.300

ECLAIR TRICOLAD

Baked dark chocolate mousse, milky glaze, chocolate flakes on a crunchy chocolate crumble ...€4.500

LA PISTACHE

Strawberry & raspberry confit, Pistachio biscuit, mascarpone, whipped pistachio & white chocolate ganache...€5.200

NOIR

Baked dark Belgian chocolate (70%) mousse on a crunchy chocolate crumble...€4.200

STRAWBERRY CHEESECAKE*

With belgian white chocolate ganache and pistachios...€3.600

PASSION FRUIT CHEESECAKE*...€3.600

All - time favorite! sweet & sour combination

CRUMBLE CHEESECAKE*

Fluffy creamy cheesecake topped with crumbly streusel...€3.400

TRIO*

Fudge brownie layered with Belgian dark, white & milk chocolate mousse topped with chocolate ganache & pistachios...€3.800

PLAISIR SUCRÉ*

Dacquiase biscuit with crunchy hazelnuts, hazelnut crips, thin wafers of milk chocolate, milk chocolate ganache and milk chocolate chantilly...€3.800

FERRERO ROCHER*

Dark chocolate mousse, roasted coconut & hazelnut crunch, covered with milk chocolate & caramelized hazelnut...€4.200

LA MANGUE

Passion fruit-mango mousse, coconut almond dacquoise, "risotto con leche" marzipan-maple biscuit & black sesame paste ...€5.200

LEMON MERINGUE PIE* ...€4.200

LA SESAME NOIR

Organic vanilla mousse, salty caramel, marzipan-maple biscuit, black sesame praline, on a crunchy almond-black sesame crisp ...€4.500

CHOCOLATE LAVA CAKE

With a warm molten hazelnut center served with vanilla ice cream ...€4.800

VEGAN COCONUT BAR*

Almonds, dark chocolate, sea salt and pistachios raw (GF)...€3.200 🌱

VEGAN SNICKERS BAR*

Almonds, GF oat flour, maple, date caramel & peanut butter (GF)...€3.200 🌱

ALFAJOR CAKE*

Dulce de leche mousse, coconut & white chocolate cream, almond dacquoise & traditional alfajor de maicena ...€3.800

GF FUDGE BROWNIES...€3.000

FUDGE BROWNIES ...€1.800

CAKES*

BANANA BREAD ...€2.500

With chocolate chips

LEMON CAKE...€2.800

MARBEL CAKE

Vanilla, chocolate, amaretto & caramelized pecan & hazelnut ...€2.800

CARROT CAKE

With whole wheat flour raisin & spices ...€2.800

CHOCOLATE CAKE

Rich & moisty covered with chocolate ganache...€3.800

COCONUT CHOCOLATE CAKE

With almond flour & chocolate chips(GF) ...€3.400

CREPE CAKE

Layered crepe cake with pastry cream, chantilly dulce de leche & banana...€3.400

CUPCAKE...€2.000

QUICHE

~ portion ...€4.000

~ whole serve 8-10 ppl... €22.000

COOKIES

ALFAJOR

Traditional Argentinian cookie with dulce de leche & coconut...€1.500

CHOCOLATE CHIP

Three flavors of chocolate with sea salt ...€3.000

PEANUT BUTTER

With milk chocolate...€2.800

PISTACHIO AMBER

With milk chocolate & pecan (GF)...€3.200

HAZELNUT

Dark chocolate, milk chocolate, sea salt & hazelnut praline center...€3.200



Order a

SPECIAL CAKE FOR SPECIAL EVENTS

Made with ❤️ for someone you ❤️

* WHOLESALE AVAILABLE FOR YOUR CELEBRATIONS



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SALES TAXES ARE INCLUDED