



Build your cake

Sponge

Classic: Vanilla, Chocolate

Special: Banana, orange, marble, carrot cake

Classic fillings

Coffee

Strawberries or peaches

Vanilla pastry cream

Hazelnut cream

Dulce de leche

Walnut

Cream cheese

Oreo

Premium fillings

Bon o Bon

Salted caramel

Almond cream

Bariloche cream

Lemon cream

Lotus

Pistachio

Chocolate / white chocolate
ganache

Passion fruit ganache

Mix berries Cream

Frostings:

Chantilly,

Cream cheese,

Chocolate ganache,

Buttercream.





Rosa de Lima

Tres Leches Cakes

Traditional

Vanilla sponge soaked in three milks, filled with strawberries or peaches and cream or pastry cream, covered in chantilly.



Tres Leches with Queso de Bola

Sponge soaked in three milks, filled with queso de bola cream, extra cheese on the outside and torched meringue.



Tres Leches with Coconut

Vanilla and coconut sponge soaked in coconut three milks, filled with three-milk cream and topped with chantilly.

Chocolate Tres Leches

Chocolate sponge soaked in three milks with chocolate, filled with chantilly and strawberries or banana, decorated with chantilly.



Rosa de Lima

Classic Bakery Catalog

BALCARCE

Vanilla sponge cakes filled with chantilly, walnut, dulce de leche and dried meringue. Covered in whipped cream and shredded coconut.

CARROT CAKE

Moist carrot and spice sponge cakes filled with cream cheese frosting.

CHAJÁ

Vanilla sponge filled with dulce de leche and chantilly cream with peaches, decorated with dried meringue on the outside.

CHOCO-RASPBERRY

3 layers of chocolate sponge filled with raspberry compote and chocolate ganache, decorated with raspberries or red berries.

GERMAN CHOCOLATE CAKE

Chocolate sponge with a creamy walnut and coconut filling. Covered with chocolate.

CHOCOLATE FUDGE

Rich chocolate sponge, filled and covered with semi-bitter chocolate ganache.



Rosa de Lima

Classic Bakery

BANANA SALTED CARAMEL

Banana sponge with cream cheese or butter frosting and salted caramel.

BLACK FOREST

Chocolate sponge soaked in syrup, layered with cream and cherries. Covered in chantilly, chocolate shavings and cherries.

RED VELVET

Silky vanilla or reddish chocolate sponge filled with cream cheese.

SACHER

Dense chocolate sponge layered with a thin layer of apricot or peach jam. Covered in semi-bitter chocolate.

PISTACHIO

Vanilla sponge filled with pistachio cream and red berry compote. Buttercream or chocolate ganache frosting.

PISTACHIO & CITRUS

Vanilla sponge filled with pistachio cream and another layer of lemon cream. Buttercream or ganache frosting.



Rosa de Lima

Tart Catalog

PASTA FROLA (QUINCE TART)

Crisp base, quince filling and coconut on the outside.

LEMON PIE

Crisp base, lemon cream and meringue.

FRUIT & PASTRY CREAM TART

Crisp base, pastry cream and fresh fruit.

BANOFFEE TART

Crisp base, banana, creamy dulce de leche and chantilly cream.

APPLE PIE

Filled with almond cream and thin apple slices.

TARTA DE SANTIAGO – GLUTEN-FREE

Soft almond-flour sponge-style tart with citrus.

PISTACHIO

Filled with pistachio cream and red berries.

LOTUS

Filled with banana and Lotus cream.



8 Personas - \$580

12+ Personas - \$750

Rosa de Lima

Catalogo de Cheesecakes

Tradicional

Estilo New York, con topping de frutos rojos o fresas



Dulce de Leche

Base de galletas, relleno de queso, topping de dulce de leche y nuez.



Frutos Rojos/Maracuya

Base de galletas de chocolate, relleno de queso crema con pulpa de frutas, decorado con compota de frutas y crema chantilly.



Lotus

Base de galletas Lotus, relleno de queso, topping de crema lotus y decoracion con galletas.



Nuez y coco

Base de galletas, relleno de queso, topping cremoso de nuez y coco rallado

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Dessert Catalog

PATAGONIAN BROWNIE

With dulce de leche, chantilly, mix berries or strawberries.

CHOCOTORTA - CHOCO-OREO

Cookies soaked in coffee or milk, layered with dulce de leche and cream. Decoration to taste.



MARQUISE - GLUTEN-FREE

Soft chocolate base, decorated with dulce de leche and chantilly-style cream.

WALNUT MARQUISE - GLUTEN-FREE

Soft walnut sponge base, decorated with dulce de leche, chantilly-style cream and walnuts.



PAVLOVA - GLUTEN-FREE

Baked French meringue, decorated with fruit and chantilly cream.

ROGEL

Thin crisp layers of pastry with dulce de leche, decorated with meringue.

Rosa de Lima

Events

Mini Tarts

Minimum order of 20 each

Small (4 cm)		Starting at \$35
Medium (7cm)		Starting at \$45
Individual (10cm)		Starting at \$65



DESSERT SHOTS

Minimum order of 25

Cheesecake, chocotorta, strawberries and cream, key lime pie, lemon pie, tiramisu, chocolate-hazelnut mousse, vanilla and passion fruit panna cotta



PETIT FOURS

Minimum order of 20

(From the mini tart menu) Carrot cake, red velvet, cake pops, pavlovas, profiteroles, éclairs, truffles.



Rosa de Lima

Bakery Catalog

SPECIALS

Cupcakes

Minimum order of 12

Flavors: Vanilla, Chocolate, Lemon

Custom decoration

Starting at \$30 each

ALFAJORES

(Minimum order of 12)

CHOCOLATE ALFAJOR

CORNSTARCH (MAICENA) ALFAJOR

DULCE DE LECHE CONES

\$50 each

*Price may vary according to size

LOAF CAKES

Walnut

Banana nut

Choco banana

Apple with dried fruits

Yogurt, lemon and red berries



Rosa de Lima

Savory Menu for Events

SPECIALS FOR EVENTS

CHARCUTERIE SHOTS
MINI SANDWICHES / SLIDERS
FRUIT SALAD
FRUIT AND CHEESE SKEWERS
MIX COLD CUTS SKEWERS MIX
FOCACCIA
EMPANADAS
MINI PIZZAS
QUICHES
CANAPÉS
SAVORY TARTS

Crackers, bread, olives, nuts, fruit.

*Boards and stands are rented separately.

