

Cuatro Leches®

PREMIUM DESSERTS

For over a quarter of a century, our family bakery has specialized in preparing traditional Latin American dessert recipes for your favorite Miami restaurants and neighborhood eateries. We take pride in our products, making every dessert just like *abuela* used to make – from scratch, baked in small batches, using only the freshest, highest quality ingredients. **TO RESERVE YOUR ORDER, PLEASE CALL (305) 261-3562.***

Last updated: October 1, 2015

**While we request at least 48 hours notice for all retail and catering orders, we try to accommodate your last minute needs. Please call for availability. Minimum purchase \$30.*

TRES LECHES

Tres Leches / Three Milks Cake The signature dessert of our bakery, Tres Leches, is a Miami icon. A vanilla-scented sponge cake, soaked in a special blend of three types of cream, topped with our famous marshmallow Italian meringue. **S \$3 M \$30 L \$50**

Cuatro Leches® / Four Milks Cake Cuatro Leches®, or Four Milks Cake®, was born in our bakery. We take our traditional Tres Leches cake and slather a rich layer of golden *dulce de leche* milk caramel on top. **S \$3 M \$30 L \$50**

Orange-Vanilla Tres Leches An orange-zested sponge cake, soaked in our three-milks blend, topped with a classic vanilla-orange meringue. An absolute must-have for any beach picnic! **S \$3 M \$30 L \$50**

Oreo™ Cookie Tres Leches This is our version of Cookies 'n' Cream – a Tres Leches cake topped with a generous layer of crumbled Oreo cookies. If you like to dunk your Oreos in a glass of ice-cold milk, you'll love this dessert! **S \$3 M \$30 L \$50**

Café Tres Leches / Espresso Tres Leches Our Tres Leches cake soaked in bittersweet espresso, Kahlúa® coffee liqueur and our three milks blend. Look out *tiramisu* – here comes trouble! **S \$3 M \$30 L \$50**

Pumpkin-Spice Tres Leches Pumpkin-sponge cake tres leches soaked in a blend of premium pumpkin puree, all spice, cinnamon, cloves nutmeg and ginger. **S \$3 M \$30 L \$50 SP**

EggNog Tres Leches Tres Leches cake soaked in a rich and creamy premium eggnog, topped with our secret recipe Italian meringue and a light dusting of cinnamon and nutmeg. **S \$3 M \$30 L \$50 SP**

FLAN*

Flan de Caramelo / Caramel Custard A rich and silky caramel custard with the creamiest, most luscious texture you've ever encountered on your spoon. **S \$2.50 L \$40**

Flan de Queso / Cream Cheese Flan Philadelphia® Brand cream cheese gives this flan a smooth, velvety cheesecake-like consistency. **S \$2.50 L \$40**

Flan de Coco / Coconut Flan Rich Coco Lopez® Cream of Coconut & heaps of snow-white coconut flakes are blended to create an authentic Caribbean classic. **S \$2.50 L \$40**

Flan de Coco y Limon / Coconut-Lime Flan A little zest of lime in this cream of coconut caramel flan creates an authentic Caribbean classic. It's a vacation on your spoon! **S \$2.50 L \$40**

Flan de Pétalo de Rosa / Rose Petal Flan This unique caramel custard, a classic European-recipe crème caramel, delicately balances floral notes of rose petal and vanilla into a smooth and luxurious dessert. **S \$2.50 L \$40 SP**

Flan de Calabaza* / Pumpkin Flan We infuse our caramel flan with the autumn flavors of pumpkin, allspice, cinnamon and nutmeg. **S \$2.50 L \$40 SP**

Flan de Coco-Chai* / Coconut-Chai Flan Delicately spiced with crushed cloves, cardamom, ginger, star anise and nutmeg, this coconut caramel flan is smooth and luxuriously aromatic! **S \$2.50 L \$40 SP**

SPECIALTY DESSERTS

Pío Quinto / Nicaraguan Rum Cake Parfait Vanilla cake soaked in a rum-n-spice laced syrup, generously topped with homemade *natilla* (vanilla custard), a pinch of freshly ground Mexican cinnamon and a plump, sweet prune. **S \$3 M \$22 L \$35 SP**

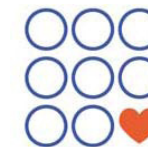
Arroz con Leche / Caribbean Rice Pudding An Old World recipe of slow-cooked cream, condensed milk, Valencia rice, cinnamon sticks and hints of orange zest create a rich and creamy bowl of comforting goodness. **S \$36/dozen L \$25 SP**

Torta de Pan / Mama Lil's Bread Pudding We use French bread, heavy cream, and sweet aromatic spices, to create a golden crust jeweled with ruby colored slices of guava and toasted almond slivers. Also available in Cinnamon-Apple flavor. **M \$20 L \$35 SP**

Creme Brulée / French Custard Elegantly presented in individual ceramic bowls our French custard desserts are luxuriously rich and decadent. Available in Vanilla, Lemon and Seasonal Fruit flavors. **MP SP**

Wine Poached Pears We hand select sweet autumnal pears then delicately poach the fruit in wine, sugar and aromatic spices. Available in Red Wine and White Wine flavors. **MP SP**

DESSERT SIZES*



(S)INGLE



(M)EDIUM



(L)ARGE

**Single size flans are prepared in 4 oz. servings.*

MP Market Price **SP** Seasonal/Special Order