

Madrid Cheescake

(10:12 Persons)

A creamy Basque-style cheesecake with a perfectly burnt top and melt in yourmouth center. Rich, smooth, and irresistibly indulgent – a must-try dessert.

220 SAR



Mille-feuille (8:10 Persons)

Crispy puff pastry layers filled with smooth vanilla cream and fresh fruits, topped with a classic icing for a refreshing and elegant twist.

174 SAR



Gathering Set

(7:10 Persons)

A delightful trio of Delawa's finest creations an irresistible collection of indulgent summer treats:

Cherry Lotus Mango Pavlova White Forest

174 SAR



Labubu Chocolate Mousse

A dreamy summer star. Delawa's bold creation, melting with velvet smoothness and unforgettable flavor.Every spoonful is a taste of summer magic.



Mango Pavlova

Layers of light vanilla sponge cake gently embrace velvety vanilla cream, crowned with luscious pieces of ripe mango. An elegant tropical fusion that bursts with freshness and captivates the palate with its refined simplicity.



Cherry Lotus

A luxurious harmony of velvety cream cheese and premium cherry pieces with their refreshing touch, crowned by a layer of caramelized Lotus biscuit with its unique aroma... An indulgent experience that captivates the senses, blending smoothness and richness in every spoonful.



Very Berry

Delicate layers of airy sponge cake paired with smooth vanilla cream, infused with a luxurious strawberry filling that offers a naturally refreshing touch. A graceful blend of refined simplicity and captivating flavor.

REGULAR (3:4 Persons)

XXL (8:10 Persons)

64 SAR



Tutti Frutti

Lush layers of smooth vanilla cream embrace airy sponge cake, elevated by the rich flavors of canned peach and pineapple, with a luxurious raspberry filling adding a distinctive touch. An elegant tropical creation that awakens the senses and offers an unparalleled dessert experience.



Delawa Tiramisu

Silky layers of rich espresso cream envelop delicate savoiardi biscuits soaked in premium coffee, creating a perfect harmony of smoothness and depth An authentic Italian dessert that speaks of luxury and lingers with unforgettable flavors.



Dulce de leche

Smooth cream cheese and rich cocoa meet a crispy crunch, topped with world-class Dulce de Leche chocolate — pure indulgence in every bite.

REGULAR (3:4 Persons)

XXL (8:10 Persons)

79 *SAR*



Tutti Frutti

(10:12 Persons)

Soft sponge layers meet crunchy pistachio biscuit, filled with rich pistachio cream and coated in premium white chocolate.

280 SAR



Monamour Chocolate cake

(10:12 Persons)

Moist layers of rich chocolate cake filled with natural cherries for a perfect sweet-tart balance, topped with smooth, flowing premium chocolate — a truly irresistible experience. $180 \, \mathrm{SAR}$



Diamond Pink Cake

(6:8 Persons)

A refined fusion of pink elegance, velvety crème brûlée, and delicate sponge, finished with luscious strawberries.

Every layer is crafted to indulge the senses with elegance and balance

175 SAR



Wild Berry Cake

(10:12 Persons)

A luxurious and natural fruit cake with the flavors of pineapple and peach, layered with smooth cream and a touch of mixed berries for a perfectly balanced blend of sweetness and freshness.



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