



d'Alicia

delicias y caprichos

Product List

Estepona · Guadalmina · Sotogrande

100% natural ingredients

You will find in our social media

Ideas to create a sweet or salty table for your event

Benefits of some products

Info about the products

Photos of our products

Follow us on



Blog

www.dealicia.com

Chocolate cakes

N° 1 Choco Raspberry

Chocolate sponge cake, filled with whipped cream and raspberries, covered in our 70% cocoa chocolate ganache, decorated with white chocolate pieces.

N° 2 Choco Meringue

Chocolate sponge cake, filled with whipped cream and crispy meringue chunks, covered in our 70% cocoa chocolate ganache, decorated with white meringues.

N° 3 Chocolate & Walnut

Chocolate sponge cake, filled with whipped cream and walnuts, covered in our 70% cocoa chocolate ganache, decorated with dates and walnuts.

N° 4 Choco Rubio

Caramelized white chocolate (Dulcey) mousses, crispy almond and hazelnut meringue centre on a white sponge base.

N° 5 Florentina

Layers of chocolate sponge cake, crispy Florentine and "dulce de leche" caramel, covered in our extra-bitter chocolate ganache, decorated with Florentines.

N° 6 Schwarzwald

Chocolate sponge cake, filled with whipped cream and "Griotte" cherries, covered in whipped cream, chocolate flakes and cherries.

N° 7 Brillante Cake

Rich chocolate and almond cake, layered with chocolate cream and covered in shiny chocolate sauce, decorated with chocolate macaroons.

N° 8 Mud Pie

Chocolate sponge cake filled with chocolate Mocha mousse, decorated with chocolate pieces.

N° 9 Trio de Mousses

Thin chocolate sponge cake covered with three layers of chocolate mousses: white, milk chocolate and 70% cocoa dark chocolate.

Cakes & Tarts

Fruit Tarts & Cakes

Lemon Meringue Pie

Fresh lemon curd and meringue pie.

Raspberry Mousse

Crispy "Palet Breton", with white chocolate, raspberry mousse and raspberries.

Pavlova

Crispy meringue, with a chewy center, covered in whipped cream and red currants or strawberries.

Belgian Apple Tart

Speculoos crust with vanilla crème brûlée and apples.

Primavera Cake

Layers of white sponge, raspberry mousse, almond & hazelnut Daquoise, red berries and Chantilly covered with a thin layer of flamed meringue.

Verano Cake

Layers of white sponge, mango & maracuyá (Passion Fruit) mousse, almond & hazelnut Daquoise and Chantilly covered with a thin layer of flamed meringue.

Brownies

Fudgy 70% cocoa "Callebaut" chocolate Brownies, best eaten at room temperature or slightly heated in microwave, with ice cream and hot chocolate sauce.

Chocolate & Walnut Brownies

Our rich version of the classic Brownie.

Double Chocolate Brownies

Exclusive recipe intense and rich in cocoa with dark chocolate chunks.

NY Cheesecake

Rich cream cheese cake, NY style with our unique crispy oatmeal biscuit crust:

Raspberry Plain

Cakes

Specials

Fraisier (in strawberry season)

Strawberry shortcake, with whipped cream and crisp meringue chunks.

Merveilleux

Layers of crispy meringue and Mocha Chantilly covered with a thin layer of Mocha butter.

Ice cream cakes / Vacherin (Summer)

Ice cream cakes: layer of crispy meringue and ice cream. Flavours:

Belgium chocolate

Caramel and vanilla

Vanilla

Raspberry sorbet

Mango & vanilla sorbet

Other assorted flavours.

French Assortment

Mini éclairs, mini lemon pie, carrot cake, mini Pavlova, Brownie, Chocolate Walnut Cake, Chocolate Mousse Pyramid, seasons assortment.

Custom Cakes

d'Alicia Cake Book

Browse through our custom made cake picture book and find some ideas.

Wedding Cakes

Events

Birthdays

Baptism

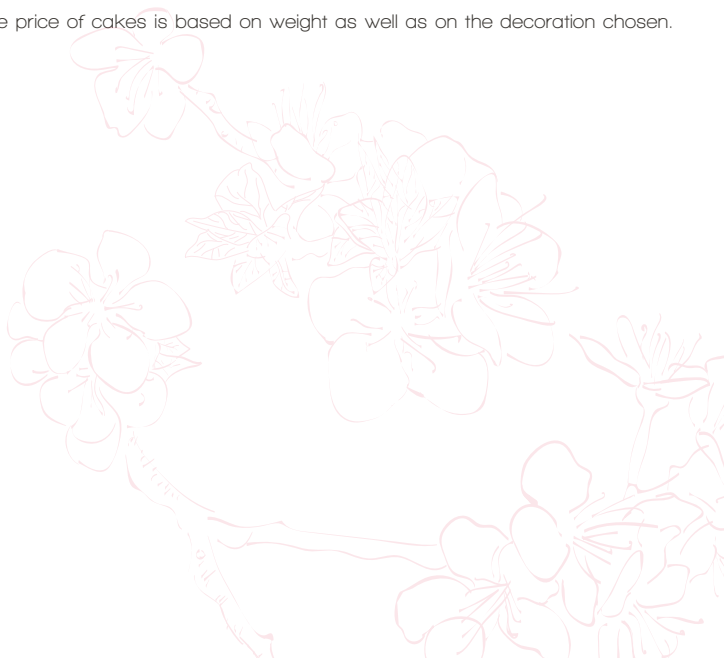
Communion

Order

Custom made cakes. Order 5 days before your event.

You can request a meeting with our chef in order to discuss details.

The price of cakes is based on weight as well as on the decoration chosen.





El Pilar

C.C. El Pilar, Local 9
Urb. El Pilar, KM. 168
Ctra. Nacional 340
Estepona, Málaga
CP 29680 ·
t. 952 92 71 99



Guadalmina

C.C. Guadalmina,
Edif. 1, Local 4
San Pedro de Alcántara
Málaga • 29670
t. 952 88 56 51



Sotogrande

C.C. Sotomarket, Local
6, Autopista A7, KM
130. Sotogrande ·
Cádiz • 11310
t. 956 79 67 79



@dealicia.cafe



dealicia_cafe



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www.dealicia.com

