

Bó Pasteleria



Drinks

	8oz	12oz
American	\$36	\$43
Cappuccino / Latte	\$43	\$56
Moka	\$56	\$62
Chai Latte	\$52	\$67
Flavored cappuccino	\$53	\$68
Hot chocolate	\$54	\$67
Flat White	\$50	
Cold Brew	\$40	
Cold brew Tonic	\$65	
Frappé (Marzipan, Red Velvet)	\$80	
Espresso	\$36/\$43	



Teas and tisanes

English Breakfast	\$51
Green tea (mint, lemon or jasmine)	\$51
Jungle berries	\$51
Maracuyá	\$51
Piña Colada	\$51
Roiboos	\$51
Italian Soda (tea + sparkling water)	\$25
Soft drinks	\$35
Bottled water	\$23



Cakes and tarts

Tarta "Citrus"

Tangy and refreshing lemon buttery filling over a flaky almond crust topped with a light meringue \$90

Tarta de plátano

Ripe banana chunks and vainilla custard atop a flaky almond crust, crowned with whipped cream \$85

Tarta de moras

Our buttery crust cradles a cream cheese filling complemented by a bounty of juicy blackberries \$120

Mousse de guayaba

With its velvety texture and tropical flavors it's a refreshing delight \$90

Crumble de higo con cardamomo

A perfect balance of sweet figs infused with aromatic cardamom and a buttery crust \$85

Tarta de mamey (T)

Buttery crust filled with a creamy tropical flavored filling. \$90

(T) Seasonal treat

Pasión de chocolate

A rich, two-layer dark chocolate intense cake. Pure chocolatey goodness! \$120

Pastel de zanahoria

Made with our secret blend of spices, this cake offers sweetness and earthy flavors. Topped with a luscious cream cheese frosting \$95 (110g)

Tarta de nuez

The combination of the sweet, sticky filling and the crunchy pecans makes it a beloved treat \$85

Tarta de higo

Our fresh fig tart combines the sweetness of figs with the creamy indulgence of the cream cheese filling \$100

Tarta de pera con almendra

A frangipane-filled tart topped with home made poached pears offers a delightful blend of flavors and textures \$95

Mousse de yogurt con mango y maracuyá

Merges the tanginess of yogurt with the tropical sweetness of mango and passion fruit \$90

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Pastries and Poundcakes

Panqué de plátano

Moist and flavorful made with ripe bananas, offering a delightful blend of sweetness and warmth in every bite. Choose chocolate or pecan S\$85 B\$128

Panqué de limón glaseado

A velvety delight infused with vibrant lemon, boasting a tender crumb and a delicate citrus glaze S\$95 B\$143

Pan dulce

Daily baked artisan bread \$26 Pain au chocolat \$30



Cookies & sweet delights

Galleta de chispas

A timeless favorite featuring a golden - brown exterior, chewy interior and generous semisweet chocolate morsels \$60

Florentinas

Butter-based cookies topped with honey caramelized almonds and sprinkles of raisins \$175

Galletas de flor

Flaky butter cookies, filled with homemade berry jam providing an exquisite mouthwatering flavor \$105

Alfajor

Tender butter cookies filled with dulce de leche, dusted with powdered sugar for an irresistible finish \$25

Brownie

A dense square of fudgy chocolate goodness with rich cocoa flavor and irresistible melt-in-your-mouth texture \$100

Besitos de nuez

Bite sized nutty crunch delights, enriched with butter and dusted with powder sugar. \$105



Quiches & Baguettes

Baguette de jamón de pavo

Tender slices of turkey breast and flavorful Gouda cheese layered within a fresh baguette \$115

Baguette de jamón serrano

Delectable baguette combining savory Serrano ham, creamy goat cheese and sweet figs \$120

Quiche

A savory baked tart filled with rich and creamy mixture of eggs, milk and cheese. Our selection includes Bacon, Tomato and pesto or Spinach and goat cheese \$90



www.bopastisseria.com

