



The cake moment is one of the most awaited, whether it's a birthday, anniversary or wedding, dolce sogno has the perfect cake for your event. Only the freshest, highest quality and as many locally sourced ingredients as possible are used to ensure your cake will not just look amazing but taste delicious too. For wedding cakes that will be presented unrefrigerated for several hours, we recommend replacing the yogurt mousse with buttercream.

## Flavours

### TRADITIONAL

#### **Vanilla - Strawberry**

Madagascan vanilla sponge with a strawberry yogurt mousse filling.

#### **Lemon**

Freshly zested lemon sponge with homemade lemon curd and vanilla mousse.

#### **Chocolate**

Finest swiss chocolate sponge with a delicious cookies and cream mousse.

### LIGHT AND FRUITY

#### **Almond-Chocolate-Raspberry**

The finest almond chocolate sponge with a light raspberry yogurt mousse filling.

#### **Vanilla-Strawberry-Lime**

Madagascan vanilla sponge with a fresh lime yogurt mousse filling and sweet strawberries.

#### **Lemon-Mango**

Juicy lemon sponge with a fresh local mango yogurt mousse.

#### **Red Velvet**

American Chocolate and vanilla sponge with a tangy cream cheese icing.

### DECADENT

#### **Chocolate-Oreo**

Swiss chocolate sponge cake with a fine Oreo yogurt mousse.

#### **Chocolate-Orange**

Sevilla Orange sponge with white or dark chocolate mousse.

#### **Carrot-Almond-Lemon**

Delicious carrot-almond sponge cake with homemade lemon curd and lemon yogurt mousse.

All cakes are handmade to order and are freshly prepared according to your wishes, so you can also change the above cakes and adapt them however you like.

# *Choose your combination*

## **Sponge/cup cake:**

Vanilla  
Lemon  
Orange  
Chocolate  
Carrot  
Red Velvet

## **Filling/Topping:**

Strawberry  
Raspberry  
Lemon  
Mango  
Orange  
Chocolate white or dark

Each cake consists of four even layers of sponge cake with three generous layers of filling so you have a perfect cut. To finish, the cakes are covered with a fine layer of Swiss Meringue Butterceme or as a base with a wafer-thin layer of fondant for the perfect elegant look.

Important: All of our cakes/cupcakes/cookies contain wheat, eggs and dairy products. All macarons contain nuts, eggs and dairy products. The products are made in a kitchen that uses nuts. For further information about allergens, please contact us.

Due to ingredient availability, some flavors may not be available at all times.

## Price list

The price of the cakes is calculated based on the portions and design. The approximate serving price is €4 p.p. for the simplest cakes, up to €10 p.p. with more elaborate fondant and sugar paste decorations.

The price of personalized fondant figures varies between €10 and €150 depending on the complexity of the figures.

The price of the decorated cupcakes is €1.50 (mini cupcakes with basic decoration), €2 (medium), €3 (large) and €4 (large, decorated in 3 dimensions) with the minimum order being 6 units.

The price of the cookies varies between €2 and €6 depending on the design, with a minimum order of 6 units. Possibility of wrapping them in individual bags with a personalized label for €0.50 each.

The price of the cake pops varies between €2 and €3 depending on the design, with a minimum order of 6 units.

Ask us for a price for personalized decoration for birthdays, baptisms, weddings, communions and parties. Candy boxes, labels, toppers, personalized straws, pennants, ...). Sweet tables decorated to suit your budget.

We also offer display rentals for cakes, cupcakes and cookies.

To confirm the order, 50% of the total value must be paid in advance and the rest will be paid upon delivery. Wedding cakes must be paid in full before the day of the celebration.

All of our cakes are bespoke and made to order, therefore the price of each cake may vary depending on the design, size and it's intricacy. Please do not hesitate to contact us for a no obligation quote at [info@dolcesogno.es](mailto:info@dolcesogno.es).

*We would be happy to advise you  
on how to make the sweetest moment of your big day unforgettable.*

Your **DOLCE SOGNO** team