

MACRINA

• BAKERY •

CAKE & TART MENU

Place orders by noon two days
in advance.

HOUSE FAVORITES

6" - \$40 (Serves 5-8)

9" - \$55 (Serves 10-12)

1/4 Sheet - \$80 (Serves 20-25)

1/2 Sheet - \$145 (Serves 40)

Whisper Cake

Our popular white chocolate cake is layered with lemon curd, whipped cream, fresh raspberries and raspberry preserves. Finished with white chocolate cream cheese icing.

Tuxedo Cake

Bittersweet chocolate cake moistened with brandy syrup and filled with alternating layers of ganache and white chocolate cream cheese filling. Frosted with white chocolate cream cheese icing and white chocolate curls.

Lemon Butter Cake [Ⓝ]

Fresh lemon butter cake layered with lemon curd lightened with whipped cream, fresh strawberries and strawberry preserves. Frosted with lemon cream cheese icing and dusted on the sides with crumbled walnut biscotti.

Mom's Chocolate Cake

Our version of an old-fashioned devil's food chocolate cake frosted with bittersweet chocolate buttercream. This is a real crowd-pleaser.

Carrot Cake [Ⓝ]

An old-fashioned favorite made with fresh carrots and toasted walnuts, filled and frosted with white chocolate cream cheese icing and sprinkled with orange zest between layers. Finished with toasted walnuts and candied carrot peel.

Red Velvet Cake

Our version of red velvet cake has a dark red color to match the rich Valrhona chocolate flavor layered with cream cheese buttercream.

FANCY FAVORITES

6" - \$42 (Serves 5-8)

9" - \$60 (Serves 10-12)

1/4 Sheet - \$90 (Serves 20-25)

Peanut Butter Chocolate Cake [Ⓝ]

Our Mom's Chocolate Cake layered with peanut butter filling, glazed with chocolate ganache.

Chocolate Raspberry Cake

Our Mom's Chocolate Cake layered with chocolate mousse and fresh raspberries, finished with chocolate ganache and chocolate cake crumbs.

Almond Torta [Ⓝ]

Moist almond cake with a thin layer of bittersweet chocolate ganache and brandied whipped cream with raspberries. Frosted with white chocolate cream cheese icing.

Mocha Almond Torte [Ⓝ]

Five-layer almond cake moistened with almond syrup and alternating layers of mocha buttercream and bittersweet chocolate ganache. Frosted with mocha buttercream.

Banana Chocolate Cake

Gluten-free with one layer of chocolate cake sandwiched between two layers of banana cake and rum-roasted bananas with whipped cream. Glazed with chocolate ganache.

German Chocolate Cake

Traditional chocolate cake moistened with rum syrup. Layered and topped with mocha buttercream and coconut-walnut filling.

Passion Fruit Cake

Rich white chocolate cake layered with passion fruit whipped cream and raspberries. Frosted with passion fruit buttercream.

Lemon Poppy Seed Cake

Our fresh lemon butter cake studded with poppy seeds. Layered with lemon curd lightened with whipped cream and fresh seasonal fruit, then frosted with lemon cream cheese icing.

Coconut Cake

Moist coconut cake layered with sweetened whipped cream and seasonal fruit, frosted with white chocolate cream cheese icing and topped with toasted coconut.

[Ⓝ] Contains nuts

• See reverse for more offerings •

RUSTIC TARTS

Lemon Tart

6" - \$24.50 (Serves 4) • 12" - \$43 (Serves 10-12)

Our popular version of a traditional lemon chess pie decorated with fresh seasonal fruit and white chocolate curls. This is our signature tart.

Fresh Fruit & Yogurt Tart [®]

7" - \$20 (Serves 4-6)

Filled with a classic custard made with Greek yogurt and topped with fresh seasonal fruit and toasted nuts.

Fresh Fruit Crostata [®]

10" - \$47 (Serves 10-12)

An Italian, lattice-top tart made with our sesame-almond pastry crust and filled with fresh seasonal fruit. Delicious with whipped cream or ice cream.

Rustic Fruit Tart

9" - \$34 (Serves 8-10)

Free-form tart made with our flaky pie dough packed with fresh seasonal fruit and topped with crystal sugar. We recommend serving warm and à la mode.

Seasonal Fruit Double-Crusted Pie

9" - \$38 (Serves 8-10)

Traditional picture-perfect, double-crusted pie filled with seasonal fruit. Made with our flaky pie dough and topped with sugar.

EUROPEAN TORTES

Torta Gianduja [®]

\$42 (Serves 8-10)

Gluten-free, rectangular torta with six alternating layers of chocolate espresso cake and chocolate hazelnut cake. Glazed with rich, bittersweet chocolate ganache and decorated with hazelnuts. Contains a dash of brandy.

Bittersweet Chocolate Gateau

9" - \$42 (Serves 10-12)

Velvety, gluten-free chocolate cake swirled with raspberry preserves, glazed with bittersweet chocolate ganache and dusted with powdered sugar.

Customizing Cakes

If you are interested in customizing a cake, please call the café you would like to pick up from for a quote.

Ordering

We require that all orders be placed and confirmed by noon two business days in advance.

All of our cakes, tortes and tarts are best served at room temperature. Remove cakes or tortes from your refrigerator two hours before serving. Remove tarts from your refrigerator one hour before serving. Enjoy!

Cancellation Policy

Special requests and cake orders of \$50 or more are non-refundable if canceled within 48 hours of pick up date.

Belltown Café

2408 First Ave • Seattle, WA
206.448.4032

McGraw Café

615 W McGraw St • Seattle, WA
206.283.5900

Sodo Café

1943 First Ave S • Seattle, WA
206.623.0919

Kent Café

19215 66th Ave E • Kent, WA
253.395.8017

Aloha Café

746 19th Ave E • Seattle, WA
206.328.7573