

Cake Shop Menu

CAKES

Satura Shortcake	\$5
<i>Fresh strawberries, light cream, delicate cake</i>	
Caramel Mocha	\$6
<i>Caramel mousse, mocha cream, crisp chocolate base</i>	
Satura Cheesecake	\$5
<i>Cream cheese, lemon juice, organic sugar, lemon zest, graham cracker and pecan crust</i>	
Classic Chocolate	\$4.50
<i>Rich chocolate cake layered with milk chocolate mousse and coated with chocolate pecans and almonds</i>	
Mango-Passionfruit	\$5
<i>Raspberry sauce, red currants</i>	
Yuna	\$5
<i>Bittersweet chocolate sponge cake, layers of ganache made with two kinds of milk chocolate</i>	
Hina	\$7.50
<i>Chocolate cream, chocolate mousse, hazelnuts, chocolate cake, caramel, passionfruit, mango</i>	
Pear Flanc	\$5
<i>Pastry cream, fresh Danjou pears, fresh cream, pie crust</i>	
Kaori	\$4
<i>Soft sponge cake roll with seasonal fresh fruit, fresh cream</i>	
Banana Chocolate	\$4
<i>Moist chocolate sponge rolled with caramel banana cream</i>	

POUND CAKES

Caramel	\$14
<i>Topped with dried fruits and nuts, featuring organic flour and sugar</i>	
Dried Fruit	\$14
<i>Topped with dried fruit, featuring organic sugar</i>	

DESSERTS

Cream Puff	\$3
<i>Vanilla cream</i>	
Strawberry Tiramisu	\$6
<i>Mascarpone cream, fresh strawberries, delicate cake</i>	
Caramel Eclair	\$3
<i>Filled with pastry cream, caramel jam and fresh cream</i>	
Vanilla Pudding	\$4
<i>Made with real Bourbon vanilla</i>	
Sesame Blancmange	\$4
<i>Cold-set; sweetened milk and cream, infused with roasted sesame, kinako (roasted soy flour) sauce topping</i>	

COOKIES

Maple Financier	\$2
<i>Rich, moist, cake-like</i>	
Florentine	\$2
<i>Flat, dense, crispy</i>	
Crocant	\$1.50
<i>Nut meringue</i>	
Galette	\$2
<i>Butter cookies with rum</i>	
Dacquoise	\$2
<i>Soft meringue, peanut cream filling</i>	
Madeleine	\$2
<i>Flavored with honey</i>	
Marshmallow	\$4
<i>Strawberry, passion fruit, or lemon</i>	
Butter Cookies	\$2
<i>Mocha, strawberry, angel, or green tea</i>	
Salty Chocolate	\$2
<i>Almonds, Valhrona cocoa powder, Himalayan salt, organic sugar</i>	
Brownie	\$2.50
<i>Rich cake made with Valhrona chocolate</i>	
Manjari	\$3
<i>Mildly chocolate brownie with Valhrona Grand Cru Manjari chocolate</i>	
Hazelnut Crunch	\$2.50
<i>Milk chocolate crunch between hazelnut dacquoise</i>	
Amaretti	\$5.50
<i>Brown sugar meringue with a hint of almond flavor</i>	
Sweet Coconut Meringue	\$5.50
<i>Meringue, coconut puree and coconut flnr, topped with crushed almonds</i>	

TARTS

Raspberry Chocolate	\$5
<i>Bittersweet chocolate, chocolate-raspberry puree</i>	
Caramelized Banana	\$4
<i>Almond filling, marzipan crust</i>	
Baked Pear	\$4
<i>Fresh pear, milk, eggs, almond powder, sugar, white wine</i>	
Fruit	\$4
<i>Fresh fruit, organic sugar, brown sugar, almond paste crust, pastry cream; unbaked</i>	
Chocolate	\$5
<i>Dark Cocoa Barry chocolate, almond paste crust, pecans</i>	

BREAKFAST

Brioche Donut	\$2
<i>Made with soy milk and friend in olive oil</i>	
Fresh Fruit	\$3.50
<i>Mixed fruit with yogurt and white wine jelly</i>	
Satura French Toast	\$3.50
<i>Made from focaccia dough, basted with maple syrup</i>	
Blueberry Muffin	\$1.75
<i>Soft muffin featuring fresh blueberries</i>	
Chocolate Muffin	\$1.75
<i>Featuring Cocoa Barry chocolate</i>	
Caramel Muffin	\$2
<i>Featuring organic flour and vanilla sugar</i>	

LUNCH

Focaccia with Curry	\$4
<i>Focaccia filled with curry, eggplant, potato and green bell pepper</i>	
Vegetable Quiche	\$4
<i>Tomato, basil, zucchini, mozzarella and parmesan cheese</i>	
Bacon Mushroom Sandwich	\$5
<i>Bacon, dried cherry tomatoes, roman lettuce, mushrooms, caramelized onions</i>	
Fresh Vegetable Sandwich	\$5
<i>Sauteed mushroom, cucumber, arugula and mung bean sprouts with olive oil, mayonnaise and balsamic vinegar</i>	
Orange Brioche	\$2.50
<i>Brioche bread with cream cheese, topped with orange, saturated in syrup, hint of black pepper</i>	

EVENTS



About Satura Cakes

“Never another ordinary bite.”

This represents our promise to deliver the finest, cakes, baked goods, chocolates, coffees and teas in the world.

We started Satura Cakes because fantastically delicious cakes made with fresh, high-quality ingredients are too difficult to find. We think a high-calorie treat should be enjoyed in moderate quantities and should always be maddeningly pleasurable. We bake our cakes from scratch, every day, right here in our Los Altos bakeshop. We use real flour, eggs, sugar, butter and dairy. We never use mixes or artificially hydrogenated oils that contain trans fats. After enjoying our cakes, hand-crafted from the finest available ingredients by artisan pastry chefs, we are confident you’ll never want to settle for the ordinary ever again.

“Never another ordinary bite” has a second meaning, just as important as the first. This represents our commitment to maintain our quality standards as we change and grow.

Satura Cakes will never produce an ordinary bite!



Never Another Ordinary Bite



MENU

Satura Cakes offers custom wedding and event cakes.

To inquire about placing an order for your special event, call (650) 472-1605.



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