

Claro

BAKEHOUSE

M E N U



[instagram.com/claro.bakehouse](https://www.instagram.com/claro.bakehouse)

clarobakehouse@gmail.com

+91 89205 72905

Cakes

Vanilla Based

300gm (Bento) | 600gm | 1200gm

Fresh Fruit Gateau

Moist vanilla sponge filled with an assortment of seasonal fruit and velvety smooth crème diplomat.

Pineapple and Cream

Moist vanilla sponge filled with our inhouse chunky pineapple compote and white chocolate mousse.

Red Velvet

Velvety soft buttermilk infused sponge with layers of silky cream cheese frosting.

Strawberry Shortcake

Moist vanilla sponge filled with fresh strawberry compote, white chocolate mousse topped with chunky buttery biscuits.

Lemon Blueberry

Moist vanilla sponge with alternating rings of blueberry mousse and tangy lemon curd.

Cakes

Chocolate Based

300 gm (Bento) | 600 gm | 1200 gm

Raspberry Dark Chocolate

Chocolate sponge layered with freshly made, tangy raspberry compote and indulgent 55% dark chocolate ganache.

Dark Chocolate Orange

Chocolate sponge soaked with fresh orange juice, layered with a tart & zesty orange curd and 55% dark chocolate ganache.

Mocha Caramel Crunch

Chocolate sponge soaked with freshly brewed coffee, salted caramel drizzled on a bed of crunchy almond praline and enclosed with a 55% dark chocolate ganache.

Chocolate Fudge

Chocolate sponge soaked with a luscious chocolate syrup and layered with heaps of decadent fudge frosting.

Drunken Irish Whiskey

Chocolate sponge drenched with our inhouse blend of liquors, filled with an Irish cream infused ganache and an airy chocolate mousse.

Hazelnut Praline Feuilletine

Chocolate sponge loaded with a mix of milk chocolate, inhouse hazelnut praline and baked French crepe biscuit flakes, cocooned with a layer 55% dark chocolate ganache.

Cupcakes

Box of 2 | Box of 6 | Box of 9

Pick any flavour from our vanilla and/or chocolate cake list.

Brownies

Box of 4 | Box of 6 | Box of 9

100g per piece

Chocolate Ganache Brownie

Hazelnut Nutella Brownie

Walnut Brownie

Biscoff Brownie

Teacakes

500 gm | 1 kg or above (on request)

Swedish Tosca Cake

Vanilla teacake topped with a crunchy and buttery caramelised almond topping.

Lemon Blueberry Crumble Cake

A tangy and floral teacake bursting with the flavour lemon zest and fresh blueberries, topped with a crunchy buttery streusel.

Mixed Berry Orange Cake

A citrusy & fruity teacake soaked with fresh orange juice and topped with an assortment of berries.

Hazelnut Rocher Cake

Decadent dark chocolate teacake topped with a crunchy Hazelnut Gourmand glaze.

Date and Walnut Cake

Moist spiced tea cake made with wholewheat flour and sweetened using dates.

Cookies

Box of 4 | Box of 6

Chocolate Chip Cookies

Classic chocolate chip cookies, crisp on the edges, gooey in the centre and loaded with 55% dark chocolate.

Double Chocolate Chip Cookie

Fudgy cocoa flavoured cookies topped with both milk and dark chocolate.

250 gm

Danish Butter Cookies

A timeless treat with a rich buttery flavour and melt in the mouth texture.

Rose Coconut Cookies

A modern take on a nostalgic recipe, made with fragrant rose petals and toasted coconut.

How To Order?

1. Specify the date, time, and occasion (if any).
2. Choose the size and flavour from our menu.
3. Mention customisation details if any. Reference pictures would be appreciated. If you don't have a design in mind, we would be happy to recommend something based on the occasion.
4. Order amount will be shared after completion of above steps.
5. Make the full payment to confirm your order.
6. In case of delivery, share address and contact details.

Terms and Conditions:

1. We do 100% eggless desserts.
2. Orders need to be placed at least 24 hours in advance (for tiered/ wedding cakes at least a week in advance). Acceptance of last minute orders would be subject to availability.
3. Order will be confirmed only when 100% payment is done.
4. We accept payments via UPI and bank transfer.
5. No refunds will be done once payment is made.
6. We use third party services for delivery and charges are on actuals.
7. We are not responsible for any damage to the order during transport.
8. We only deliver within Delhi NCR.
9. We strictly use cabs for delivery of our cakes. Other items may be delivered through bikes.
10. Customisation on design and flavour will be charged separately.
11. We are a zero fondant studio.
12. All our cakes are made using only Couverture chocolate.
13. Vegan and gluten-free customisations are available.

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