

Ordering Instructions

To place your order, please click on the WhatsApp button on our Facebook page, or send us a WhatsApp message directly at 322 379 5808 and indicate delivery or store pick-up. For delivery, please include full address and any special access or parking instructions.

Home delivery is available Monday through Saturday for orders of \$200 pesos or more. Order by 1:00 pm, and your order will be delivered the next delivery day between 8 am and 1 pm, or ready for store pick-up by 9:00 am. We are unable to accommodate special delivery time requests. Please place orders for Mondays on Saturdays, as we are closed on Sunday.

Orders can be paid for in Cash or by Transfer.

All prices subject to change without notice.

Due to supply chain issues, some items may not be available.

Thank you for your support and understanding.

Menu

Breads

Please specify whole or sliced when ordering. Slices are 3/4" - 2cm thick.

(V) = Vegan

Sourdough (V)

Our most popular! White flour, naturally-leavened sourdough bread. Crusty, soft and flavorful. Perfect for toast or sandwiches!

Loaf \$85
Round \$65
Batard \$65
Baguette \$45
Petite Baguette \$35

Multigrain (V)

Bolillilo Roll

Six grains make this a wholesome and delicious choice! Topped with an assortment of tasty seeds.

\$20

Loaf \$95 Batard \$80

Whole Wheat (V)

High in fiber, low on guilt! Great with any meal.

Loaf \$85
Batard \$65
Baguette \$50
Petite Baguette \$40

Sourdough Filone (V)

Rustic, Italian-style sourdough bread with a light, airy texture and thin, crisp crust. Great for dipping in olive oil, or as a base for bruschetta.

Loaf \$90

Ciabatta (V)

Cousin to filone. Square-shaped, and available in three sizes. Popular for sandwiches or artisan burgers.

Large	\$65
Medium	\$35
Small	\$25
Garlic &	\$40
Cheese	
(Medium)	

Focaccia (V)

Flat, Italian bread seasoned with olive oil and topped with fresh rosemary or black olive. Light, cake-like texture. A wonderful accompaniment to yournext meal. Dip in olive oil for a tasty treat.

1/4 Tray \$65

Kalamata Olive and Rosemay (V)

Our newest and most irresttable sourdough bread is made with juicy Kalamata olives and freshly chopped rosemay. Exotic and satisfying!

Round \$85 Loaf \$100

Jewish Deli Rye (V)

Just like you'll find at famous delicatessens north of the border. A light rye bread with caraway seeds throughout, perfect for your next corned beef, pastrami or Reuben sandwich.

Loaf \$95

Sourdough Rye (V)

German-style sour rye and whole wheat blend. Dense and flavorful.

Loaf \$95

Round \$80

Dark Rye (V)

Darker than sourdough rye, and topped with caraway seeds. A zesty choice for toast or sandwiches

Loaf \$95

Round \$80

Pumpernickel (V)

This tasty bread with the funny name is our darkest. Bold and dense!

Loaf \$100

Batard \$80

Roll \$30

Brioche

Ooh la la! Our most sophisticated loaf is a sublime choice for French Toast or fancy sandwiches. Bon appetit!

Loaf \$120 each Extra Large Loaf \$140

Challah

Traditional Jewish bread made from an egg-enriched yeast dough that is baked into a slightly sweet-tasting and soft-textured bread. The dough is divided into strands that are braided together before it is baked into a golden-colored loaf of twisted strands. The strands represent truth, peace and justice.

Loaf \$110 each

Garlic and Cheese

Sourdough bread with whole, roasted garlic cloves and cheddar cheese. Keeping Vallarta safe from vampires!

Batard \$80

Onion and Parmesan

Sourdough bread with roasted onions and parmesan cheese. Perfect for breaking into cubes and serving with dip.

Batard \$80

Jalapeño and Cheese

Spicy jalapeño and cheddar cheese in sourdough bread. Que rico!

Batard \$80

Apricot and Raisin (V)

Whole wheat bread with chopped, dried apricots and raisins. This is a morning favorite!

Round \$85 Loaf \$100

Pecan and Raisin (V)

Whole wheat bread with pecans and raisins. Excellent morning bread. Also amazing with brie, goat cheese or hummus.

Batard \$85

Cranberry (V)

Sourdough bread with cranberries. Great for breakfast and stunning for turkey sandwiches! Also available with pecans.

Batard \$80

Batard with Pecans \$85

Loaf \$95

Loaf with Pecans \$100

Gluten-Free Bread

White bread made with a special, gluten-free flour blend. Good for toast and sandwiches.

Loaf \$150 each

Hamburger Buns

Don't settle for supermarket mass-produced hamburger buns! Our hand-formed buns are a step above! Available plain (with egg wash) or with sesame seeds.

Regular Size \$12 each (mínimum 6)
Extra Large \$17 each (mínimum 6)
Sliders \$9 each (minimum 6)
Brioche Regular Size \$15 each (mínimum 6)
Brioche Extra Large \$20 each (mínimum 6)
Brioche Sliders \$11 each (minimum 6)

Hot Dog Buns

Elevate your next hot dogs or sausages with our artisan buns. Regular size is great for wieners. Extra-large is perfect for bratwurst. Available plain (with egg wash) or with sesame seeds.

Regular Size \$12 each (minimum 6)

Extra-Large \$17 each (minimum 6)

Submarine Sandwich Rolls

Make your next Sub, Philly Cheesesteak, Sloppy Joe, Lobster Roll or Po' Boy sandwiches the talk of the town with our handmade rolls. Available plain (with egg wash) or with sesame seeds.

Regular Size (6-inch) \$20

Extra-Large (12-inch) \$35

Bagels

Our bagels are New York style which means they are boiled and baked to a perfect chewy deliciousness. Plain, Sesame Seed, Cinnamon Raisin, Chipotle, Garlic & Cheese or "Everything." Perfect with a schmear of cream cheese, butter or go all the way with lox or whateverelse your imagination commands.

All Varieties \$20 each

English Muffins

Round and delicious! Split them with a fork to expose the rugged surface that is perfect for butter and preserves, or get fancy and try an Eggs Benedict recipe!

Each \$15

Dinner Rolls

Perfect small, round rolls to accompany your favorite meals! Same great bread recipes, but in a size that leaves room for dessert. Available in sourdough, black olive or pumpernickel.

Each \$12

Cinnamon Roll

Soft, fluffy, gooey and worth every calorie!

\$40

Croissants

Natural

Golden, flaky and made with butter. Generously-sized croissants are magnifique!

Large \$30 Mini \$15 each

Almond

We take a tasty croissant, stuff it with homemade vanilla custard, and top it with sliced, roasted almonds. The result is amazing!

\$45

Chocolate

We fill our famous butter croissants with chocolate and top them with more chocolate and sliced almonds.

\$45

Sticky Bun

Rich, buttery croissant dough, topped with pecans in a caramel sauce and a hint of orange essence. Truly scrumptious!

\$40

Pain au Chocolat

A delicious, petite rectangle of our butter croissant dough, filled with rich chocolate, and baked to a golden brown hue. Fabulously French!

\$35

Apple Strudel

Thin layers of flaky crust and lots of fresh, juicy apples. Pop in the toaster oven and serve with a scoop of vanilla ice cream for the ultimate treat!

\$45

Cookies

Chocolate Chip

Our most popular! Biggest cookie in town, and oh, so yummy!

\$30

Oatmeal and Raisin

The ultimate comfort food. Nutritious and Delicious!

\$30

Peanut Butter

You'll go nuts over these beauties!

\$30

Mexican Wedding Cookies

These round shortbread cookies are loaded with pecans and are a Mexican tradicion

\$35 for a bag of 6 cookies

Elephant Ears

No real elephants were harmed when we made these crunchy, buttery favorites!

\$25

Puff Pastry Dough

Attention home chefs! Let us do the hard part. We sell puff pastry dough! Ready for your Beef Wellington, Chicken Pot Pie or other recipes.

1KG \$120

Artisan Groceries

We partner with local vendors to bring you a variety ofdelicious products that you may know from our local Farmers' Markets.

Organic Eggs

The happy chickens at Real Organico in Punta Nayarit are pleased to supply you with their amazing eggs.

Dozen \$90

Organic Honey

The unfiltered honey from Imperal Bee and Bee Preserve is truly the bees' knees!

1 Liter Jar	\$270
500 ml Jar	\$170
235 ml Jar	\$115
235ml Jar Tumeric	\$130

Organic Coffee

We are proud to offer organic coffee from Vallarta Coffee Roasters. 100% Rain Forest certified. High altitude, wild bean coffee from the highlands of Chiapas, Oaxaca and Veracruz. Three roasts available: House Blend, Medium Roast and Dark Roast. Whole bean or drip grind.

500g Bag \$225

Salsas Pajarilla

These artisan sauces from Oaxaca are gluten-free, with no added preservatives.

Traditional: 7 chiles. Perfect for meat, chicken, fish and marinade.

270g Jar \$180

Seeds Party: Chiltesle sauce with chile árbol, peanuts, cranberries, sunflower & pumpkin seeds and sesame.

240g Jar \$180

Happy Jamaica: Sauce with hibiscus flowers and jicama. Tasty with bread and cheese.

270g jar \$180

Hot Mango: This habanero hot sauce is a daring adventure. Mangos give it a fruity sweetness that softens the heat.

260g Jar \$180

Sweet Chipotle: Smoky, sweet chipotle sauce is perfect for sandwiches, BBQ and salads.

260g Jar \$180

Smoky Onions: Smoky onion sauce is a tasty substitute for ketchup. French Fries will never be the same!

280g Jar \$180

Pesto Sauce

This artisan-made sauce from Shining Sprouts is a perfect companion to our focaccia, filone or ciabatta. Add it to your favorite recipes for an added burst of flavor.

296ml Jar \$110

Artesenal Marmalades

We offer 11 flavors of exotic preserves from local provider Itacatl Mermalada:

Red Fruit (Strawberry, Raspberry, Blueberry & Blackberry)

Passion Fruit

Mezcal Plum

Peach with Mint Leaves

Mango and Strawberry

Pineapple and Aniz

Orange Ginger and Chili

Coconut

Jalapeño

Red Pepper

Yellow Pepper and Habanero

300g Jar \$150

Corned Beef and Pastrami

These locally-made delicacies from Vallarta Smoke House are sliced, vacuum-packed, and flash frozen for the ultimate freshness. They are the perfect match for our popular Jewish Deli Rye bread!

Corned Beef 250g package \$240

Pastrami 250g package \$240

President French Butter (Salted)

This exquisite butter from France is the perfect partner for our European-inspired breads. Only rich cream and salt – no water, oils or fillers. Moo-La-La!

500g \$190

Philadelphia Cream Cheese

180 g \$45

Dutch House Stroopwafels (Caramel Waffle Cookies)

You may be familiar with this tasty treat from our local markets, and you may have met Dennis, the friendly purveyor. Stroopwafels are a traditional Dutch treat from the city of Gouda. From humble beginnings in 1810, these delicious Caramel Syrup Waffles with richly-filled, chewy centers are one of the Netherlands' true specialties.

Even more exciting is that we have both regular and gluten-free varieties!

Regular:

8 Cookies \$110

Gluten-Free:

6 Cookies \$140