

# CAFÉ ALULA

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CAKES AND PASTRIES

HOTEL  
**INDIGO**

GRAND CAYMAN





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## OUR STORY

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### **Café Alula**

Located within Hotel Indigo Grand Cayman, Café Alula brings island-inspired elegance to the art of patisserie. Our all-day café invites you to indulge in a collection of exquisitely crafted cakes and pastries, each a reflection of the vibrant spirit and charm of Grand Cayman.

Delight in our expertly made sweets—from airy layered cakes to delicate pastries, perfect for any moment of celebration or indulgence. Whether you're seeking a treat to savor or a unique gift to bring home, Café Alula's selection of cakes and treats are designed to bring joy to every occasion.



## MEET OUR PASTRY CHEF

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### **Chef Alisa Ali**

Chef Alisa leads the Pastry and Bakery operations for all outlets and events at Hotel Indigo, drawing on her extensive experience in five-star hotels and resorts across the Caribbean, Americas, UK, the former Soviet Union, and beyond.

She brings a rich blend of knowledge, passion, and creativity to the kitchen, skillfully merging traditional techniques with modern flavors and designs. Chef Alisa's dedication to nurturing aspiring chefs and her passion for creating unique dessert experiences ensure that every meal starts or concludes on a delightful note.









## CAKES

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A modern take on classic cakes. A vibrant and creative evolution of traditional cake designs, reflecting current trends on flavors, aesthetics and presentation. A slice of delight for all tastes.

Cakes are offered in 6", 8" & 10" sizes.

Tarts are offered in 6" & 12" sizes.

Serving Size:

6": Up to 6 people

8": 7-12 people

10": 13-18 people

12": 19-24 people

## CHOCOLATE FUDGE CAKE

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Layers of decadent, moist Chocolate Cake  
and Rich 58% Chocolate Ganache.

Dietary friendly: gluten free

Allergens: dairy, eggs, chocolate

Size and Price:

6": \$58

8": \$88

10": \$120











## SLOW BAKED MATCHA CAKE

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A velvety textured Matcha Cheesecake with Biscoff Crumble, topped with a smooth Dulcey Matcha Ganache. Lastly dipped in a crunchy Rice Krispy Matcha White Chocolate finish.

Allergens: dairy, eggs, gluten, chocolate, soy, sesame

Size and Price:

6": \$58

8": \$88

10": \$122







## SLOW BAKED VANILLA CHEESECAKE

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A velvety textured Vanilla Bean Cheesecake with Graham Crust, topped with a light Vanilla Chantilly and dehydrated Vanilla White Chocolate. Lastly dipped in a crunchy Graham Crumble White Chocolate finish.

Allergens: dairy, eggs, gluten, chocolate, soy, sesame

Size and Price:

6": \$52

8": \$80

10": \$110









## SLOW BAKED STRAWBERRY CHEESECAKE

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A velvety textured Strawberry & Vanilla Cheesecake with Graham Crust, topped with fresh strawberries. Lastly, dipped in a crunchy Rice Krispy Strawberry White Chocolate finish.

Allergens: dairy, eggs, gluten, chocolate, soy

Size and Price:

6": \$58

8": \$88

10": \$115





## SLOW BAKED APPLE CRUMBLE CHEESECAKE

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A velvety textured Vanilla Bean Cheesecake with Caramelized Apples, Salted Caramel and Graham Crust. Lastly dipped in a crunchy Graham Crumble White Chocolate finish.

Allergens: dairy, eggs, gluten, spice, chocolate, soy, sesame

Size and Price:

6": \$48

8": \$75

10": \$105















## SLOW BAKED OREO CHEESECAKE

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A velvety textured Vanilla & Chocolate Cheesecake with Crushed Oreos, and Oreo Crust. Topped with a light Vanilla Chantilly, Dark Chocolate Ganache drizzle and Oreo Cookies. Lastly dipped in a crunchy Oreo Crumble Milk Chocolate finish.

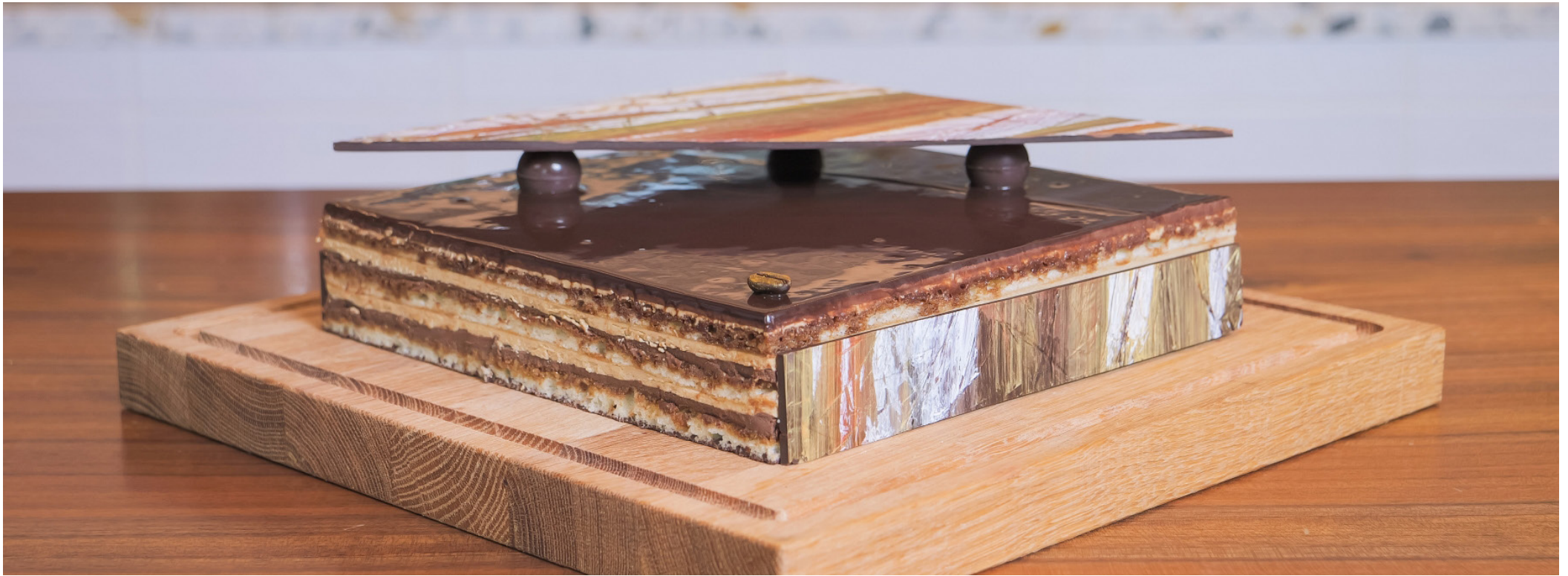
Allergens: dairy, eggs, gluten, chocolate, soy

Size and Price:

6": \$58

8": \$88

10": \$122



## OPERA GATEAUX

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A classic French cake named L' Opera in honor of the Paris Opera. Layers of almond cake, Espresso soaked, coffee Italian Meringue Buttercream and silky 65% Dark Chocolate Ganache.

Allergens: dairy, eggs, gluten, chocolate, nuts, soy

Size and Price:

6": \$58

8": \$88

10": \$120











## CARROT CAKE

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A favorite of the crowd! Invented in the medieval times when sugar was scarce. Back then sweet vegetables like carrots were used to make desserts. The grated carrots add as a natural sweetener and add both moisture and texture to this beloved cake. A rich source of Vitamin A, fiber and antioxidants. Composed of layers of Carrot Cake with a smooth, irresistible Orange Cream Cheese Frosting.

Allergens: dairy, eggs, gluten, citrus, chocolate, soy

Size and Price:

6": \$55

8": \$75

10": \$105



## STRAWBERRY BASIL & CREAM ROULADE

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A modern gateaux layered with Vienna sponge, Strawberry Basil Syrup, Strawberry Basil Confit and Chantilly Cream. Then rolled into a spiral. This cake is light and fresh.

Allergens: dairy, eggs, gluten, citrus, chocolate, soy

Size and Price:

6": \$55

8": \$75

10": \$105















## SNICKERS GATEAUX

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Inspired from the popular Snickers Chocolate Bar. Cocoa sponge, Peanut Milk Chocolate Crust, Salted Caramel, Peanut Praline, Peanut Cremeux finished with a light Milk Chocolate Mousse.

Allergens: dairy, eggs, gluten, chocolate, nuts, soy

Size and Price:

6": \$48

8": \$75

10": \$110

# PINEAPPLE & MANGO CREAM CAKE

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A tropical combination of flavors. Layers of Genoise, Mango Pineapple Compote and Vanilla Chantilly.

Allergens: dairy, eggs, gluten, citrus

Size and Price:

6": \$58

8": \$88

10": \$115













## RASPBERRY & ALMOND CHOCOLATE TART

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Encased in an Almond Chocolate & Chia Seed Crust, layered with Raspberry Compote, a silky Chocolate Ganache and finished with fresh Raspberries.

Dietary friendly: vegan and gluten free

Allergens: citrus, cocoa, nuts, seeds

Size and Price:

6": \$48

12": 110





## STONE FRUIT CRUMBLE

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Encased in sweet crust and final baked with Almond Frangipane, Mango & Apricot Compote and Muscovado Sugar Crumble. This delightful tart is a mix of tangy and crunchy. May be served at room temp or slightly warm. Best accompanied with whipped Fresh Cream or Ice Cream.

Allergens: dairy, eggs, gluten, oats, nuts

Size and Price:

6": \$45

12": \$105















## ADDITIONAL SWEET TREATS

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Delightful confections which bring joy to our taste buds. Each treat showcases a unique combination of flavors and textures, whether the creamy sweetness of frosting, the crunch of nuts or chewy goodness of macarons. Sweet treats may be enjoyed on special occasions or simply as a little indulgence during the day.

Treats sold with a minimum of 6 pcs.



## MACAROONS

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**Malibu Coconut** *(pictured left)*

Soft Roasted Coconut Shell filled with a Malibu Milk Chocolate Ganache.

**Caramel Banana Macaroons** *(pictured right)*

Soft Roasted Coconut Shell filled with a Malibu Milk Chocolate Ganache.

Dietary friendly: gluten free

Allergens: dairy, eggs, chocolate, nuts, soy

Size and Price:  
16 pieces: \$48













## COOKIES

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**Date & Almond Cookies** *(pictured bottom left)*  
Almond Meal, Coconut Sugar, Dates.

Dietary friendly: vegan and gluten free

Allergens: nuts, seeds

6 pieces: \$30

**Triple Chocolate Chip Cookies** *(pictured middle)*  
Featuring three types of chocolate.

Allergens: dairy, eggs, gluten, chocolate, soy

6 pieces: \$24

**Chewy Oatmeal and Golden Raisin Cookies** *(pictured top right)*  
Rich Oatmeal and Raisin Cookies, Cinnamon & Ginger Spiced.

Allergens: dairy, gluten, eggs

6 pieces: \$24

## COOKIES

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**Chocolate Chunk & Sea Salt Cookies** *(pictured bottom left)*

Soft American Style, Dark Chocolate Chunks, Maldon Salt.

Allergens: dairy, eggs, gluten, chocolate, soy

6 pieces: \$24

**Raspberry Red Velvet & White Chocolate Chip Cookies** *(pictured middle)*

Red Velvet Cookie Cake with Raspberry Chocolate and White Chocolate Chips.

Allergens: dairy, eggs, gluten, chocolate, soy

6 pieces: \$24

**Citrus Shortbread Stuffed with Cream Cheese and Strawberry Marmalade Cookies** *(pictured top right)*

Lemon Shortbread Cookie, Cream Cheese and Strawberry Marmalade Stuffed.

Allergens: dairy, eggs, gluten, citrus

6 pieces: \$24







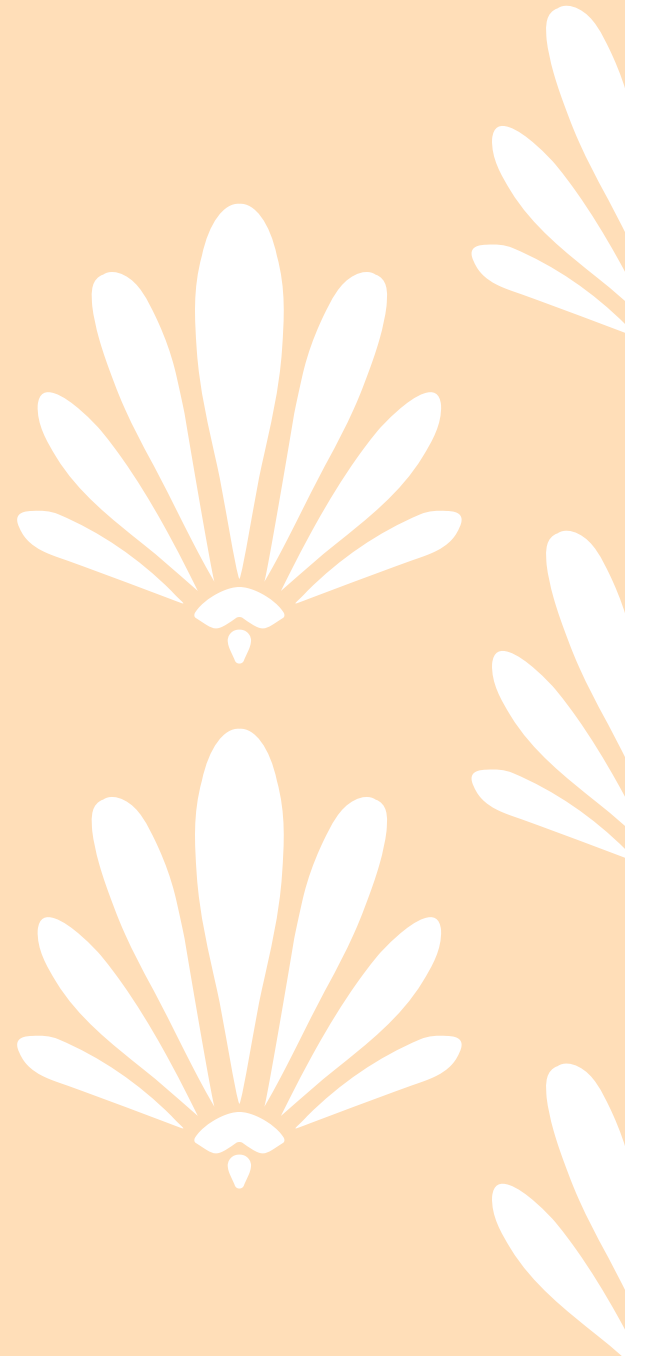
## ORDERS

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Contact our team to inquire about our pastry ordering process today:

Email [info@indigoCaymanRestaurants.com](mailto:info@indigoCaymanRestaurants.com) | Call +1 345 743-3600

Please note that all cakes and treats have been prepared in an environment that may contain allergens including nuts, seeds, gluten and dairy.





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