



Other EVERDAY CAKES



PERSIAN LOVE CAKE

Ground almond, cardamom & cinnamon base, mascarpone topping, figs and pistachios decoration

Serves 8 : €32



CLEMETINE ALMOND CAKE

Ground almond and egg base with a clementine and lemon syrup topped with flaked almonds

Serves 8 to 10 : €32



BLUEBERRY LOAF

Ground almond and egg base with blueberries and a icing sugar / lemon topping

Serves 6 to 8 : €25



CARROT CAKE

Carrot, walnuts and ground almond base, with mascarpone topping, decorated with almonds

Serves 8 to 10 : €32

DON'T SEE YOUR FAVOURITE CAKE?

Just ask, we're only showing here the most popular ones, but we are happy to add to the list!



RBC CELEBRATION CAKES

Home-made, personalised cakes to celebrate Birthdays, Anniversaries, Communions, Confirmations etc



- VICTORIA SPONGE • LEMON DRIZZLE CAKE • BLACK FOREST GATEAU
- CHOCOLATE CAKE • PAVLOVA • RED VELVET CAKE
- PERSIAN LOVE CAKE • CARROT CAKE • CLEMENTINE ALMOND CAKE

Most cakes are available in three sizes:

6in	Typically 6 portions	€25.00
8in	Typically 8 to 10 portions	€38.00
10in	Typically 14 to 16 portions	€52.00

Cakes are made to order and personalised with person's name and message.

We can cater for gluten free and other food allergies.

We require 3 days notice for all cake orders.

Please order in café, 01-430 5808 or www.rialtobridgecafe.com



Our most popular CELEBRATION CAKES



LEMON DRIZZLE CAKE

Lemon drizzle (and optional poppy seeds) in a flour, eggs & sugar base.

Filling: Lemon or orange buttercream, vanilla mascarpone cream, lemon curd

Topping: White chocolate ganache, lemons, fresh mint, pistachios decoration.



RED VELVET CAKE

Flour, eggs & sugar base sponge base.

Filling: Cream cheese, vanilla mascarpone cream

Topping: Fruits decoration



VICTORIA SPONGE CAKE

Flour, eggs & sugar base sponge base.

Filling: Lemon or orange buttercream, vanilla mascarpone cream

Topping: Whipped cream, fruits decoration



CHOCOLATE CAKE

Chocolate, flour, eggs & sugar base sponge base

Filling: Chocolate mascarpone, chocolate ganache

Topping: Fruits or chocolate decoration

BLACK FOREST GATEAU

Buttermilk chocolate sponge base, soaked with cherry liqueur or juice

Filling: Mascarpone cream, whipped cream, Amaretto sour cherry

Topping: Fresh cherry, glazed cherry decoration



PAVLOVA

Layers of crisp crust and soft insides meringue

Filling: Mascarpone cream, whipped cream

Topping: Fruits decoration

