# Rustika

Café & Bakery

Family owned and operated for over twenty years!



Francis Reznick founded Rustika Café & Bakery in 1994. From the first day, executive pastry Chef Francis put her vision to work.

The vision is simple: Use only the highest quality ingredients while putting an international flare to each dish.

Francis Reznick is a renowned master pastry chef who's cooking style and recipes originated from multicultural influences of Austrian, Spanish, and French cuisine.

Her cultural inspiration led to the creation of a variety of classic Latin, American, and European dishes as well as the most decadent, all natural desserts, pastries, and specialty cakes.



Wholesale and Franchise Opportunities Available Please contact us for inquiries!

www.BustikaCafe.com marco@rustikacafe.com Hours of Operation Vary Per Location

Please visit our website for more information!

www.RustikaCafe.com







Follow Us Online! @RustikaCafe



3237 Southwest Freeway Houston, TX 77027 RustikaCafe@gmail.com P: (713) 665-6226

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3227 Highway 6 Sugar Land, TX 77478 RustikaCafeSL@gmail.com P: (281) 494-4230

610 E. Main St. League City, TX 77573 RustikaLC@gmail.com P: (281) 554-0044

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1302 S. Friendswood Dr. Friendswood, TX 77546 RustikaCafeFW@gmail.com P: (281) 947-8709

Cook and Bake In A Real Bakery Kitchen! BOOK YOUR SCHOOL OF LIL' CHEF PARTY TODAY!!! Ages 4 - 120



Café & Bakery

Family owned and operated for over twenty-five years!



Breakfast + Brunch Dessert + Lunch Weddings + Events Custom Cakes



'Life is uncertain. Eat dessert first!" -Ernestine Ulmer

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Order Online!

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# Rustika's Famous Cakes

ALL-NATURAL+PRESERVATIVE-FREE+HANDMADE

#### Vanilla Cakes

Whipped	Crème	Fillings:

Pineapple Coconut Mango & Cream
Banana Foster Fresh Berries Torte
Raspberries & Cream Strawberries & Cream

Cream Cheese Fillings:

Dulce de Leche Lemon Raspberry

Nutella (Chocolate or Vanilla)
White Chocolate Raspberry

White Chocolate Strawberry Marjar Blanco (Caramel Pecan)

Lemon Torte

Chocolate Cakes

Available Fillings:
Chocolate Raspberry

Chocolate Strawberry Chocolate Mocha Pecan

Chocolate Dulce de Leche Chocolate Coffee Buttercream

Triple Chocolate
Chocolate Fudge Chocolate Mousse

Chocolate Mocha German Chocolate

## Specialty Cakes

Available Fillings: Almondine

Boston Crème Carrot Grand Marnier

Old Fashion Yellow

Italian Caramel Cream\*

Chocolate Silk o
Jack Daniel's Oreo

Jack Daniel's Oreo Cookie
Black Forest Chocolate Flourless ©
Tres Leches Cuatro Leches

Tiramisu Red Velvet Carrot

 $Cheese cakes \, {\tiny (10"+)}$ 

Traditional New York
Key Lime Dulce de Leche Chocolate

Mango German Chocolate Raspberry
Turtle Brownie Strawberry

Premium cake (italic)
Gluten-free (0)

Custom Cakes for any occasion and event!

WEDDING • BIRTHDAY • BABY SHOWER • GRADUATION • AND MORE

## Desserts & Pies

Key Lime Pie Pumpkin Pie (Seasonal) Apple Pie Pecan Pie	\$7.00 \$7.00 \$7.00 \$7.00
Crème Brulee © Chocolate Silk © Oreo Cookie Silk	\$7.00 \$7.00 \$7.00
Pumpkin Cheesecake (Seasonal) New York Cheesecake	\$7.00 \$7.00
Éclair	\$3.50
Squares	\$4.50

Brownie	\$4.50
Brownie Cheesecake	\$4.50
Lemon Crumble	\$4.50

## Cake Cups

Tiramisu	\$7.00
Tres Leches	\$7.00
Jack Daniel's Mousse	\$7.00
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## Petit Fours

Classic Vanilla	\$3.00
Vanilla Filled with Raspberry	\$3.00
Vanilla Filled with Lemon	\$3.00
Classic Chocolate	\$3.00
Triple Chocolate	\$3.00
Red Velvet	\$3.00

#### ಿ ್ ALL NATURAL + PRESERVATIVE-FREE + HANDMADE

Size S	ervings (May var	y) Price	Premium Flavo
6"	4 to 6	\$40	
8"	8 to 10	\$50	
10"	12 to 15	\$63	\$83
12"	20 to 25	\$93	\$120
14"	30 to 40	\$144	\$175
16"	50 to 60	\$195	\$235
1/4 Sheet	15 to 20	\$73	\$93
½ Sheet	30 to 40	\$140	\$180
Full Sheet	60 to 80	\$230	\$285
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Prices are subject to change.

<u>Custom cakes priced on an individual basis.</u>

### Handmade Cookies

Apricot Snow Raspberry Snow Lemon Saucer	\$3.45 \$3.45 \$3.45
Dark Alfajor White Alfajor Argentine Alfajor Divorced Alfajor	\$4.00 \$4.00 \$4.00 \$4.00
Pecan Wedding Almond Butter Choco Almond Butter	\$2.45 \$2.45 \$2.45
Rainbow Sprinkles Chocolate Sprinkles	\$1.65 \$1.65
Coconut Macaroon ❖ Divorced Macaroon ❖	\$3.45 \$3.85
Oatmeal Raisin Chocolate Chip Chocolate Chip Walnuts Choco Munchis Cinnamon Sugar	\$4.00 \$4.00 \$4.00 \$4.00 \$4.00
Nutella Blast Choco Scrabble	\$3.45 \$3.25
Merengue Bags 🖸	\$7.95

# Freshly Baked Pastries

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Croissant	\$3.00	
Chocolate Croissant	\$4.00	
Cinnamon Roll	\$3.45	
Pecan Roll	\$3.45	
Cherry Turnover	\$3.45	
Cheese Puly	\$3.45	
Pastry Bubu	\$3.45	
Double Chocolate Chip Muffin	\$3.00	
Blueberry Muffin	\$3.00	
Banana Nut Muffin	\$3.00	

# Baked Emparadas

Beef	\$4.00
Spinach	\$4.00
Chicken	\$4.00
Chicken Mole	\$4.00
Apple	\$4.00
Pumpkin	\$4.00
Spinach & Egg	\$4.00
Sausage & Egg	\$4.00
Chorizo & Egg	\$4.00
Ham & Cheese	\$4.00
Apple Pumpkin Spinach & Egg Sausage & Egg Chorizo & Egg	\$4.00 \$4.00 \$4.00 \$4.00 \$4.00