

TUCSON, ARIZONA

aka

DELI & BAKESHOP

*Cake
Guide*

CAKES

ROUND SINGLE TIER

SIZE	APPROX. SERVINGS	PRICE <i>starting at</i>
6 inch	4 – 8	2 layers: \$40 3 layers: \$52
8 inch	6 – 10	2 layers: \$58 3 layers: \$65
9 inch	8 – 12	2 layers: \$69 3 layers: \$84
10 inch	10 – 14	2 layers: \$81 3 layers: \$91
12 inch	12 – 24	2 layers: \$103 3 layers: \$117
14 inch	20 – 30	2 layers: \$144 3 layers: \$163
16 inch	25 – 50	2 layers: \$200 3 layers: \$247

Layer cake servings are based on either a 2x2x4” slice or a 1.5x2x4” slice.
Choice of decorations/ flavorings may result in higher pricing.

SHEET CAKES

1/4 Sheet (9”x13”)	12 – 24	\$80
1/2 Sheet (13”x18”)	24 – 60	\$150

Sheet cakes include 2 layers of cake and 1 layer of filling,
which results in a cake approximately 3” tall.

WEDDING CAKES

*The total cost of your wedding cake will depend on your choice of flavor, fillings,
and decor. Most orders fall into a \$5.00 - \$6.50 price per guest.*

Please contact us to set up a consultation.

CAKES

Almond
Carrot
Chamomile
Chocolate
Chocolate Rum
Coconut
Earl Grey
Lavender Almond
Lavender Vanilla
Lemon
Marble
Mocha
Poppysseed
Spice
Vanilla
Vanilla Cardamom
Vanilla Chai

FILLINGS

Apple
Banana Curd
Blackberry
Blueberry
Coconut Cream
Cherry
Cranberry Jam
Ginger Pear Jam
Italian Rum Custard
Lemon Curd
Lemon Thyme Curd
Mango Jam
Peach Jam
Raspberry
Red Currant
Strawberry
Strawberry Basil

FROSTINGS

Chocolate
Cinnamon & Spice
Coconut Rum
Coffee
Cream Cheese
Hazelnut
Italian Buttercream
Lemon
Pistachio
Salted Caramel
Vanilla Bean

DECORATIONS

Fresh Fruit
Dipped Fruit
Candied Fruit
Nuts
Candied Nuts

SPIRITUOUS ADDITIONS

Amaretto • Champagne • Cointreau • Bourbon • Brandy • Frangelico
Kahlua • Kirsch • Rum • St. Germaine • Stout

CHEESECAKES

9 inch 8-10 servings Starting at \$40.00

Vanilla lavender • Ginger turmeric • Caffe latte • Chai • Lemon thyme • Chocolate tobacco
Chocolate Guinness • Strawberry basil • Blueberry lemon • Blue cheese with walnut crust
Peanut butter and jelly • Earl Grey • Green tea • Espresso • Purple Taro • Tiramisu
Mimosa • Pumpkin • Cranberry • Amaretto • Apple cinnamon • Tuxedo
Poppysseed • Carrot cardamom

Many cakes are available dairy-free and/or gluten-free.

aka Deli & Bakeshop is delighted to provide the Tucson community with the finest cakes for all occasions. We strive to offer desserts of distinction, where the best ingredients and techniques come to together in perfect harmony! Expect gorgeous presentation, mouth watering flavors, texture and unsurpassed quality.

Who are we?

Sally Kane (Jefecita/Owner), Erika Bostick (Pastry Provost/General Manager) and Jaime Lawhorn (Batter Slinger/Executive Pastry Chef) comprise the core team of aka, and our passion for quality on the plate and on the palate is at the heart of all we do. We strive to create a memorable eating experience that is unique in all of Tucson.

Why are we so wonderfully different?

Our roots are firmly planted in the Tucson culinary community. We are also well-traveled foodies who have derived serious inspiration from our journeys in Europe, Mexico and other culinary bastions throughout the world. Along with our shared enthusiasm for a rustic yet refined aesthetic, you will find our goods to hit a perfect note between comforting and creative.

**Please contact us to create the perfect
cake for your special occasion.**

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