



TUCSON, ARIZONA

aka

DELI & BAKESHOP

Pastry & Baked Goods

Whole Cakes & Pies

Approximately 8 - 12 servings

48 hour notice required

Pie \$35.00

Apple

Apple Berry

Berry

Lemon Meringue

Prickly Pear Meringue

Seasonal

Frangipane Tart \$30.00

Toasted almond filling with a shortbread crust. A classic Italian treat.

Rustic Galette \$40.00

Seasonal fruit

Polenta Upside Down Cake \$32.00

Topped with seasonal fruit

Sacher Torte regular \$40.00 / gluten-free \$50.00

Light yet decadent 70% chocolate torte, glazed with apricot, covered in dark chocolate glaze. A little slice of Vienna.

Quick Bread Loaf \$12.00

Zucchini

Pumpkin

Banana Nut

Cakes & Cheesecakes

Please see cake guide for pricing and options

Individual Size Goods

Cookies

Oatmeal Pepita Apricot **\$3.00** each

Chocolate Chunk **\$3.00** each

Dark Chocolate Dipped Coconut Macaroon (GF) **\$2.00**

Earl Grey Lavender **\$1.00**

Thumbprints **\$1.50**

Lime Basil **\$1.25**

Morning Buns \$4.50

Light and flaky, and extremely buttery, often sprinkled with sugar, cinnamon and orange zest

Olive Oil Muffin \$2.75

Light, not-too-sweet and perfectly moist, our olive oil muffins are a lovely foil for both sweet and savory add-ins.

Seasonal and rotating savory flavors

Danishes\$4.50

Flaky pastry dough cradles sweet cheese or glazed fruit (or both!)

Seasonal and rotating flavors

Almond Bear Claw \$4.50

Toasted almond custard filling

Scones \$3.25

Buttery, folded flaky layers with savory and sweet add-ins available

Seasonal and rotating flavors

Mini Frangipane \$5.00

3.5 inch filled with classic pastry cream and glazed fruit

Mini Galette \$6.00

3.5 inch filled with classic pastry cream and glazed fruit

aka Deli & Bakeshop is delighted to provide the Tucson community with the finest in rustic European pastries and baked goods. Located in the beautiful Mercado San Agustin, we scratch-make our impressive and well considered array of offerings, with a distinctive “Paris by way of San Francisco” flavor profile you won’t find anywhere else!

Who are we?

Sally Kane (Jefecita/Owner),
Erika Bostick (Pastry Provost/General Manager) &
Jaime Lawhorn (Batter Slinger/Executive Pastry Chef)
comprise the core team of aka,

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 our Tucson culinary community, where we proudly create delicacies with desert-grown products and produce. We are also well-traveled foodies who have derived serious inspiration from our journeys in Europe 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.

aka Deli & Bakeshop
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