

CAFE



DESSERTS BY **H.LALO**

Special Coffee Drinks

*all coffees are topped with
fresh whipped cream.
(Available decaffeinated)*

Café Di Amaretto

Coffee, Amaretto Liqueur

Café 'N Creme

Coffee, Bailey's Irish Cream

Café Europa

Coffee, Cognac, Amaretto

Café Jamaica

Coffee, Kahlua, Rum

Café de France

Coffee, Cognac

Grand Marnier

Café Keoke

Coffee, Kahlua,

Baily's Irish Cream

\$5.75

Café Mexico

Coffee, Kahlua

Café Mozart

Coffee, Chocolate Liqueur

Café of the Islands

Coffee, Tia Maria, Brandy

Irish Coffee

Coffee, Irish Whiskey

Café Roma

Coffee, Chocolate, Frangelico

Café Lalo Royal

Coffee, Sabra & Frangelico

\$6.25 Frozen

Shakes

Café Lalo

Super Shake

*White Russian ice cream,
Baileys, Cognac, Espresso
and Cream*

Chocolate Mint

Shake

*Chocolate ice cream,
Chocolate syrup,
Peppermint Schnapps*

Espresso Freeze

*Coffee and coffee ice
cream blended with
Kahlua*

Sooo Strawberry

*Strawberry ice cream,
Strawberry sauce and
Kirschwasser*

Hum Dinger

*Vanilla ice cream, coffee
Liqueur and light Rum*

\$5.75

Hot Cocoas

Topped with fresh whipped cream

w/Frangelico

5.75

6.25

w/Amaretto

5.75

6.25

w/Peppermint Schnapps

5.75

6.25

w/Kahlua

5.75

6.25

w/Sambuca (Molinari)

5.75

6.25

w/Black Sambuca (Opal Nera)

5.75

6.25

w/Sabra

5.75

6.25

w/Gran Marnier

5.75

6.25

w/Baileys Irish Cream

5.75

6.25

w/Sabra & Frangelico

5.75

6.25

w/Baileys, Kahlua & Chambord

6.25

6.75

Frozen

Café Lalo

Café Lalo has become known as the place to go before and after the movies, the theater or dinner to enjoy a great dessert and an expertly made cappuccino. With our unique European design and open air atmosphere created by floor to ceiling French windows, Café Lalo is the place to see and to be seen. Come sip an espresso with the writers, artists and celebrities who join the locals to enjoy soothing jazz and classical music in a relaxing atmosphere.

Brunch

We are also pleased to serve brunch daily from
8am-4pm (weekdays) and 9am -4pm (weekends)

We welcome you to sit, relax, read the morning paper and enjoy our bountiful selection of fresh baked breads, muffins, croissants, and pastries. We also will be serving the freshest tropical fruits and berries, organic cereals, natural yogurt, smoked fish, our special steamed eggs, Belgian waffle, sandwiches and salads . We will, of course, be serving the finest Super Premium Coffee, Cappuccinos and Espressos, both regular & decaffeinated.

Now for the Night life

Café Lalo is pleased to announce the expansion of our bar.

Our new bar stocks only top shelf brands of alcohol in addition to our wide selection of fine dessert wines, aperitifs, after dinner drinks and cognacs. We are also serve a world wide selection of connoisseur cheese platters.

Of Course Café Lalo Means Desserts!

We have over 100 whole cakes, pies and tarts available for any special occasion including birthdays, anniversaries, etc. The only difficulty you may encounter is which dessert to choose!

For Whole Cakes and T. Shirts sales only!!!

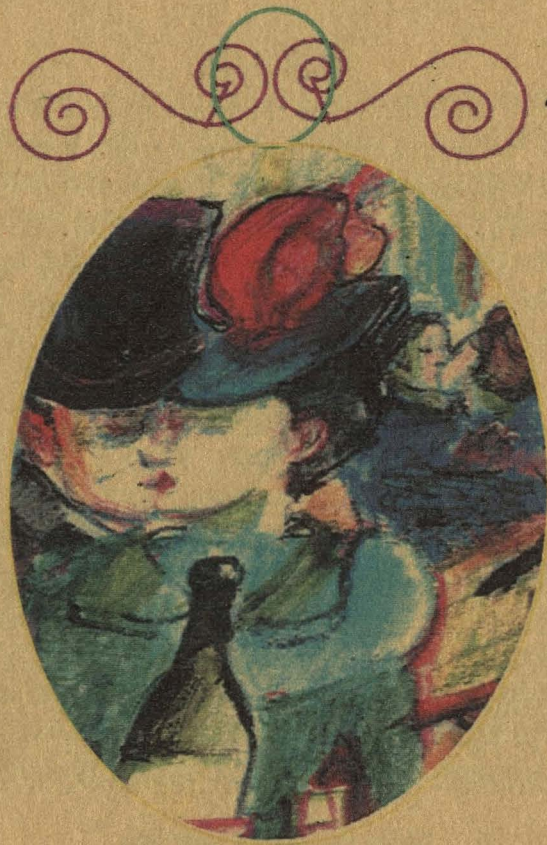
We accept Visa, Mastercard, American Express, Discover & JCB

The Café Europeans would love to have in Europe!

Hours:

Monday -Thursday: 8am - 2am
Friday: 8am - 4am • Saturday: 9am - 4am
Sunday : 9am - 2am

Delivery to all parts of Manhattan. Free Delivery from West 72nd-96th Streets.
(subject to availability) Minimum order \$15.00



*Suggested Brunch
Champagne Cocktails*

Aloha - Champagne with Pineapple juice

Mimosa- Champagne with Grand Marnier and Orange juice

Bellini- Champagne with Peach nectar

Tropical Jade - Champagne with Midori and Pineapple juice

Bossa Nova- Champagne with Amaretto

Rose Petal- Champagne with Chambord

Havana - Champagne with Mango nectar

Ruby Lips- Champagne with Cointreau and Cranberry juice

Kir Royale- Champagne with Cassis

Ooh-La-la-Lalo- Champagne with Pomegranate and Orange juice

5.50

International Brunch

Served Daily until 4:00pm
(Sorry no substitutions)

French "Kiss"

Quiche - Gruyere cheese with
grilled red & yellow peppers
served with sauteed cauliflower
and market greens.

9.75

(served all day)

Parisian Breakfast

Freshly baked croissant,
butter, fruit preserve and
café au lait or tea.

4.25

(Add 2.00 for Tea Pot)

Viennese Breakfast

Your choice of fresh danish
served with hot chocolate,
cappuccino or
Viennese coffee.

4.50

Swiss Breakfast

Yogurt of your choice with
muesli or granola
and fresh fruit.

7.25

Irish Breakfast

Irish oatmeal with golden
raisins, roasted hazelnuts,
tropical fruit, honey and
hot milk or heavy cream.

8.00

Greek Breakfast

Goat cheese served with olive twist
bread, Greek style yogurt & honey.

7.50

Authentic Belgian Waffle

Served with your choice of plain
yogurt, whipped cream or
cinnamon whipped cream,
fresh tropical fruit and
pure Vermont maple syrup.

Pecan, hazelnut or macadamia

Add \$1.00 .

10.00

(served all day)



Traditional Jewish Breakfast

Large lake sturgeon served with
market greens, choice of plain or
everything bagel, cream cheese,
orange juice, coffee and rugelach.

18.00

British Breakfast

Steamed eggs with your
choice of fresh herbs. Served
with Devon cream, scone,
and fruit preserve.

7.00

Dutch Breakfast

Steamed eggs served with
gouda cheese and a
Rosemary twist.

8.00

Carribean Breakfast

Selected tropical fruit salad,
freshly baked muffin of your
choice, and mango butter.

6.00

Italian Breakfast

Steamed eggs with goat
cheese, tomato, oregano &
fresh basil. Your choice of
Olive or Rosemary twist.

9.25

New York Breakfast

Highest quality house carved nova,
Imported Scotch Salmon or Gravlox over
whipped cream cheese & your choice of plain or
everything bagel, served with market greens,
tomato & red onion. Choice of coffee or tea.

11.00

Lalo's Special

Frozen yogurt with a topping
choice of berries, nuts or fresh fruits.

Choice of scone or muffin.

7.25

Brunch

Served Daily until 4:00pm

Fresh Squeezed Juice Orange or Grapefruit small 2.00 large 3.00

Fresh Steamed Eggs - No oil or butter used

Plain 4.00

With fresh herbs: basil, dill, oregano, tarragon, parsley or mint 5.50

Aged Gouda cheese with Mixed mushrooms, spinach & fresh mixed herbs 8.25

Bulgarian feta cheese with avocado 8.25

Bulgarian feta cheese with olives & fresh mixed herbs 8.25

French brie with Mixed mushrooms 9.25

Goat cheese with fresh mixed herbs & sauteed garlic 8.25

Goat cheese with spinach & fresh mixed herbs 8.25

Goat cheese with scallions & fresh mixed herbs 8.25

Goat cheese with tomato, oregano & fresh basil 8.25

House Carved Nova or Imported Scotch Salmon or Gravlox with onion & fresh dill 10.25

Large Lake Sturgeon with onion 12.25

Large Lake Sturgeon & House Carved Nova with onion 12.25

Mixed mushrooms with onion, zucchini, tomato & fresh mixed herbs 8.25

Scallion with sour cream 8.25

Sharp cheddar cheese with cauliflower 8.25

Sharp cheddar cheese with fresh mixed herbs & sauteed garlic 8.25

Shiitake, Crimini, Champignon mushrooms with fresh mixed herbs 8.25

Strawberries with mixed nuts, raisins, honey & cinnamon 9.25

Tricolor peppers with onions & tomatoes 8.25

Served with choice of Salad, Potatoes or Both. Add delicious sauteed garlic .50

House Carved Nova, Imported Scotch Salmon or Gravlox Sandwich

With whipped cream cheese, market greens, onion & tomato.

Served with a choice of either bread or bagel. 10.25

Grilled Sandwiches

Bagel, croissant or our selection of bread

Cheddar cheese and mushrooms

Swiss cheese and tomato

Mozzarella and fresh basil

Goat cheese and fresh mint

Gouda cheese and spinach

French brie with black pepper & herbs

Cauliflower & mozzarella

8.50

Cheese

Imported French brie 6.75

Imported French Camembert 6.75

Imported Swiss 5.75

Holland Aged Gouda 6.75

Sharp Cheddar 5.75

Goat Cheese 6.75

Herbed Goat Cheese 6.75

All cheeses come with tomatoes and market greens.

Side Orders

Whipped cream cheese 2.00

Whipped cream cheese

mixed with fresh Scallion 2.50

Yogurt

Low Fat 2.00

Non Fat 2.00

Goat's Milk 3.25

Frozen yogurt 5.00

with fruit or berries 1.75

with nuts 1.25

with berry sauce 1.50

(blueberry, strawberry, raspberry, blackberry)

Fruits

Tropical fruit salad small 3.75 large 5.00

Half grapefruit 1.75

Cantaloupe or honeydew 4.00

Mixed berries 5.25

Irish Oatmeal

served with milk or heavy cream & honey 5.00

Add Hazelnuts, 1.50 Add Raisins, 0.75

Swiss Granola, organic served with milk 4.25

Swiss Muesli, organic served with milk 4.25

Breads & Breakfast Pastries

French Country Bread 1.00

Rosemary & Olive Twist 1.50

H&H Bagels 1.50

Plain Croissant & Muffins 1.75

Breakfast Pastries 2.75

Scone with Devon cream & fruit preserves 3.50

Fruit Preserves

Apple Butter, Apricot, Blueberry, Blackberry,
Black Raspberry, Damson Plum, Mango Butter,
Raspberry, Rhubarb, Sour Cherry, Strawberry,
Wild Elderberry 0.75

Authentic Belgian Waffle

Served with your choice of plain yogurt, whipped cream or cinnamon whipped cream, fresh tropical fruit and pure Vermont maple syrup. 10.00
Pecan, hazelnut or macadamia add \$1.00

French "Kiss"

Quiche - Gruyere cheese with grilled red & yellow peppers, served with sauteed cauliflower and market greens 9.75

Homemade Soups 5.00

Platters

House Carved Nova, Imported Scotch Salmon or Gravlox Platter 13.75

Fresh Mozzarella, Tomato & Basil Platter 9.00

Large Lake Sturgeon Platter 18.25 Vegetable Platter 10.50

Smoked White Fish Platter 11.75 Sardine Platter 10.50

Salads

Garden Salad 7.00

Avocado & Bulgarian Feta cheese 10.00 Grilled Eggplant 10.00

Baked Salmon Salad 11.00 Portabello Mushrooms 10.00

Cauliflower 10.00 Tuna Salad 10.00

Goat cheese 10.00 White Fish Salad 10.00

Lalo's Favorite Salad

Grilled eggplant, sauteed Portabello mushrooms, Avocado & sauteed Cauliflower 12.00

All of our salads come with selected daily fresh market greens & sprinkled with roasted pine-nuts and dressed with our house vinaigrette.

Sandwiches

Eggplant with Mozzarella

Grilled eggplant sauteed with olive oil, garlic & sprinkled with Parmesan cheese & fresh mozzarella garnished with market greens & tomatoes 10.00

Egg Salad

Egg salad served with market greens, tomatoes and olives 9.00

Tuna salad

Onion, tomato, market greens and colored bell peppers 10.00

Eggplant with Goat Cheese

Grilled eggplant sauteed with olive oil, garlic & sprinkled with Parmesan cheese & goat cheese garnished with market greens & tomatoes 10.00

Portabello Mushrooms

Portabello mushrooms sauteed in olive oil and garlic With market greens, zucchini & colored, Bell peppers 10.00

Avocado

Sliced fresh avocado with rings of colored bell Peppers, Zucchini, tomato & our special house dressing 10.00

Sardines

Norwegian sardines, onion, tomato, market greens and our special house dressing 10.00

Bulgarian Feta Cheese & Avocado

Bulgarian feta cheese, avocado, colored bell peppers, tomato, market greens and our house dressing 10.00

White Fish Salad

Smoked white fish salad, with onion, tomato, market greens, and colored bell peppers 10.00

Baked Salmon Salad

Baked salmon salad with onion, tomato, market greens, and colored bell peppers 11.00

Cauliflower Sandwich

Cauliflower, tomato, colored bell peppers, market greens, our house vinaigrette and fresh Mozzarella 10.00

Low Calorie Sandwich

House carved Eastern Nova, Imported Scotch Salmon or Gravlox on crispy, toasted French country bread with sliced tomatoes and fresh cucumber 10.00

Additions:

Choice of Portabello, Avocado, Eggplant or Cauliflower 2.50

Choice of Fresh Mozzarella, Goat Cheese or Feta Cheese 3.00

Choice of Tuna Salad, Sardines, Baked Salmon Salad or Smoked White Fish Salad 5.00

Olives Our special house blend herbed olives 3.50

Coffee Drinks

Our decaffeinated beans are Swiss Water Processed, 100% chemical free and 99.9% caffeine free. Low Fat, skim or soy milk available with all drinks.

Espresso 2.25 Iced 2.50
 Double Espresso 4.00 Iced 4.25
 Decaffeinated Espresso 2.50 Iced 2.75
 Double Decaffeinated Espresso 4.50 Iced 4.75

Cappuccino 3.25 Iced 3.50
 Double Cappuccino 4.75
 Decaffeinated Cappuccino 3.50 Iced 3.75
 Double Decaffeinated Cappuccino 5.00
 Mocha Cappuccino 3.50 Iced 3.75
 Double Mocha Cappuccino 5.00
 Decaffeinated Mocha Cappuccino 3.75 Iced 4.00
 Double Decaffeinated Mocha Cappuccino 5.25

Latte Machiato 3.25 Iced 3.50
 Decaffeinated Latte Machiato 3.50 Iced 3.75
 Mocha Latte Machiato 3.50 Iced 3.75
 Decaffeinated Mocha Latte Machiato 3.75 Iced 4.00

Super Premium Coffee 1.75 Iced 2.25
 Decaffeinated Super Premium Coffee 1.75 Iced 2.25

Granita/Ices, Espresso or Chocolate (suitable for all Iced Coffee Drinks) by the scoop 1.50
Frozen Cappuccino, Frozen Chocolate, Frozen Mocha Cappuccino 4.50

Liquers and Cordials

Suitable for Espresso and Cappuccino

Amaretto 3.75
 Baileys Irish Cream 3.50
 Frangelico 3.75
 Grand Marnier 3.50
 Kahlua 3.75
 Sambuca Molinari 3.50
 Sabra 3.50
 Tia Maria 3.50

Hot Cocoa 3.25

with fresh Whipped Cream 4.25
 Cocoa Espresso 3.50
 Double Cocoa Espresso 5.00

Hot & Spicy Cider* 3.50

Suggested Cappuccino and Coffee Flavorings

Caramel, Cinnamon,
 Coconut, Hazelnut
 Irish Creme, Orzata,
 Vanilla. 0.75

Milk Low Fat, Skim or Soy

Cold Milk small 1.25 large 1.75
 Milk with Italian Syrup 2.50
 Steamed Milk 2.00
 Steamed Milk
 with Orzata (Almond) 2.75

T. Salon - Original Tea Blends-Served by the Pot

Black Tea Blends -American Breakfast, Almond, Chai, China Lapsang, China Lemon Rose, Darjeeling, Earl Grey with Flowers, Jewels, Mandarin, Mango with Flowers, Russian Caraven, Smokey Earl Grey, Tibetan Tiger, Victorian Garden, Whispering Heaven.

Decaffeinated Blends - Black Currant, Darjeeling Leaf, Chai, Earl Gray with Blue Flowers, American Breakfast, Whispering Heaven.

Fruit and Herbal Blends - Blood Orange, Chamomile, Fruit of the Forest, Lemon Verbena, Moroccan Mint with Gun Powder.

Green Tea Blends - China Jasmine Monkey King, Japanese Afternoon, Japanese Berry, Japanese Orchard, Formosa Oolong.

Pot of Tea 4.25 Iced 2.75

We serve a variety of tea bags 1.75 Iced 1.75

For Tea Lovers, Add - Cardamom Seeds, Cinnamon Stick or
 Fresh mint .50

Cold Drinks

Lalo Paradise

A healthful drink made from fresh tropical fruit:
Mango, Papaya, Pineapple, Kiwi, Banana, Cantaloupe and Strawberries.

A real heavenly treat!

5.00

Blended with yogurt.

6.00

Fruit Coolers (low fat)

A delightful blend of our homemade frozen yogurt and fresh squeezed fruit juice or fresh fruits.

Choice of Lemon, Strawberry, Raspberry or Orange 5.00

Mixed with Premium vanilla ice cream 6.00

Fresh Squeezed Juice

Orange or Grapefruit

Small 2.00 Large 3.00

Fresh Lemonade 2.50

Fresh Raspberry Lemonade 3.25

Fresh Strawberry Lemonade 3.25

Nectars

Apricot, Peach, Pear, Cranberry, Papaya 2.25

Italian Syrups and Drinks

Syrup with mineral water 2.75

Syrup with water 2.00

Flavors:

Amarena (wild cherry)

Grenadine

Kiwi

Lampon (raspberry)

Mandarin

Menta (mint)

Orzata (almond)

Smoothies

Guava, Mango, Strawberry- Banana,

Passion-Banana, Peach, Pear 3.50

Guarana

A traditional Brazilian, energizing soft drink 2.00

Fresh Cider * 2.50

Sparkling Cider 3.00

Juices

Apple 2.50

Very Veggie 2.50

Soda

7-Up 2.00

Club Soda 2.00

Coca Cola 2.00

Diet Coke 2.00

Ginger Ale 2.00

Orangina 2.50

Virgil's root beer 4.00

Kristal Juices

100% Natural. A distinctive light fruit soda.

Apple, Black Currant, Lime, Lingonberry,

Pear, Orange, Raspberry 3.00

Milk Shakes

Blended with your choice of ice cream plus

Chocolate, vanilla or strawberry syrup 5.00

Ice Cream Soda

Choice of Ice Cream Flavor and Syrup Flavor 4.25

Egg Creams

Vanilla or Chocolate 2.75

Root Beer Float 4.25

Mineral Water

Sparkling or Still

Small 3.00 Large 6.00

Lalo Suggestions

Chocolate & Espresso Mousse Fantasy Express your love for chocolate and espresso! Try our delicate combination of these two wonderfully rich classic flavors prepared as a mousse, served with our homemade berry sauce, fresh berries and fresh whipped cream.

Chocolate Indulgence The ultimate dessert made with pure Belgium chocolate, a flourless cake resting on our homemade fresh strawberry puree, topped with whipped cream and a splash of Frangelico.

Chocolate Raspberry Delight A meeting of rich chocolate and refreshing natural raspberry mousse in a thin chocolate cookie crust, served with our homemade raspberry sauce, fresh berries, and fresh whipped cream.

Chocolate Trip A wonderful silky chocolate walnut truffle cake, resting on our homemade mixed berry sauce, topped with French Vanilla ice cream and sprinkles of mixed nuts.

Heavenly Angel Lemon Angel Food Cake on top of our homemade berry sauce accompanied with our famous frozen yogurt and fresh berries.

Triple Fruit Loop Let your taste buds take a "flavor ride" on our smooth melange of refreshing light lemon, raspberry, orange mousse cake, served with strawberry sauce, fresh berries and fresh whipped cream.

Triple Mousse Ecstasy All natural chocolate, white chocolate and strawberry mousse served on our homemade berries puree, finished with zabaglione creme.

Zabaglione An elegant velvety-rich, creamy dessert made with Marsala wine and served with fresh tropical fruits and berries.

Chocolate Orange Mousse with Sabra Chocolate orange Liqueur.

Chocolate Fondue

Chocolate Peanut Butter Mousse with Amaretto.

Served with mixed dried & fresh fruits.

Lemon Mousse with Chambord.

18.00

Hazelnut Mousse with Frangelico

6.75

H. Lalo's Signature

Belgium Chocolate

Fromboise Marshmallow

Opera

CREME BRULEE

Keylime Tart

Pistachio

Fresh Berry Charlotte

Macadamia Coconut Tart

Tropical Banana

6.25

Cakes

Apple Brown Betty	Chocolate Mousse	Ebony & Ivory Mousse	Mud
Amaretto Tiramisu	Chocolate Orange Mousse	Exotic Island K (Parve)	Orange Lemon Mousse
Amber Caramel		Flourless Chocolate	Passion Fruit Mousse
Baily's Irish Cream Mousse	Chocolate Peanut Butter Mousse	Dream	Pear Raspberry Torte
Banana Chocolate		French Chocolate Mousse	Pina Colada
Black Coral K (Parve)	Chocolate Raspberry	Fresh Fruit Supreme	Raspberry Chocolate Truffle
Black Forest	Fudge K	Gateau Citron	Sant Honore
Black & White Mousse	Chocolate Royal	German Chocolate	Sacher Torte
Brezilien	Praline	Hazelnut Mousse	Sticky Nut Truffle
Cappuccino	Chocolate Satin	Hazelnut Torte	Strawberry Shortcake
Carrot	Chocolate Strawberry	Lemon Mousse	Strawberry Mousse Royal
Chestnut Mousse K (Parve)	Banana	Lemon lime Mirror K (Parve)	Tiramisu
Chocolate Banana Yogurt	Chocolate Velvet	Midnight Chocolate	Triple Chocolate Truffle
Chocolate Cappuccino Mousse	Coconut	Mocha Almond	Triple Continental Mousse
Chocolate Lovers Torte	Dacquoise	Mocha Espresso	Tropical Mango Yogurt
			Vanilla Mogodor

5.75

Tarts

Apple	Cranberry	Mixed Berry	Pecan Chocolate Drizzle
Apple Walnut Flan	French St. Honore	Mixed Fruit	Plum*
Apricot	Kiwi	Peach	Pumpkin Flan
Blackberry*	Lemon	Peach Amandine	Raspberry*
Blueberry*	Mandarin Orange	Pear	Strawberry

5.75

Cheesecakes

Amaretto	Chocolate Chip	Keylime	Oreo
Banana	Chocolate Covered	Lemon	Pumpkin*
Blueberry	Oreo	Maple Pecan	Peach
Brownie Chunk	Ebony & Ivory K	Mango	Raspberry
Black & White	Heath Bar Crunch K	Mocha	Snickers Bar
Cappuccino	Irish Cream	Mud K	Strawberry
Chocolate	Italian	Old Fashion	Sugarless

5.75

Café Cakes

Apple Lover's Torte	Chocolate - Babka	Plum
Damasque Spice	Lemon Angel Food	Popy Seed
Chocolate Espresso	Lemon Bundt	Russian Coffee

4.75

Pies

Apple Crumb	Cherry	Key-lime	Pumpkin*
Apple Cranberry Walnut	Chocolate Cream*	Lemon Meringue	<i>(Available Oct. - December)</i>
Apple Pear	<i>(Available Jan. - September)</i>	Old Fashion Apple	Sugarless Apple
Raspberry	Chocolate Pecan	Peach Raspberry*	Sugarless Peach Cherry
Banana Cream*	Country Apple	<i>(Available July - September)</i>	Strawberry Rhubarb*
<i>(Available April - December)</i>	Walnut	Peanut Butter	<i>(Available March - May)</i>
Blueberry*	Cranberry Blueberry*	Chocolate*	Sweet Potato*
<i>(Available May - July)</i>	<i>(Available Nov. - December)</i>	<i>(Available September- May)</i>	<i>(Available Sept. - October)</i>
Caramel Apple Crumb	Fresh Peach*	Pear Apple Crumb*	Sweet Potato Pecan
Cheddar Crust Apple*	<i>(Available July - September)</i>	<i>(Available January - March)</i>	Three Berry
<i>(Available Oct. -January)</i>	Harvest	Pecan	White Chocolate Mousse

5.75

*All sliced cakes, tarts, cheesecakes, café cakes & pies
can be serve with your choice of:*

A la Mode (one scoop ice cream or frozen yogurt)	2.25
Fresh Whipped Cream	1.25
Mixed Tropical Fruits	1.75
Any Cordial or Liqueur Splash	1.25
Berry Sauces*: Blackberry, Blueberry, Raspberry, Strawberry & Mixed Berry	1.50
Mixed Nuts	1.25
Fresh Berries	1.75
Home-made Hot Fudge	1.00

Seasonal*

Canolis

	small	large
Canoli with Vanilla Cream	2.00	3.00
Canoli with Chocolate Cream	2.25	3.25
Chocolate Covered with Vanilla Cream	2.50	3.50
Chocolate Covered with Chocolate Cream	2.75	3.75

Pastry

Eclairs (custard)	3.75
Napoleon	3.75
Chocolate Napoleon	4.00
Strawberry Napoleon	4.00

Brownies

Belgian Triple Chocolate	Cookies & Cream
Caramel Toffee	Peanut Butter & Jelly
Chocolate Raspberry	Roasted Almonds
Chocolate Peanut Butter	Roasted Hazelnut Fudge
Coconut Fudge	
	3.00

Lalo's Original (low Fat)

Frozen Yogurt 5.00

Fruit Coolers (low fat)

A delightful blend of our homemade frozen yogurt & fresh squeezed fruit juice or fresh fruits. Choice of Lemon, Strawberry, Raspberry or Orange 5.00

Mixed with Premium vanilla ice cream 6.00

Fresh Berries*

Fresh Berries with our homemade whipped cream. Choice of: Blackberries, Blueberries, Raspberries, Strawberries or mixed Berries 5.25

Fresh Tropical Fruit

small 3.75 large 5.00

Rugelach

Apple Walnut	Dutch Apple
Apricot	Raspberry
Cherry	SUGARLESS Apricot
Chocolate	SUGARLESS Cinnamon Raisin
Chocolate Raspberry	SUGARLESS Raspberry
Cinnamon Raisin	
	4.50 per ¼ lb.

Cookies

Chocolate Chip	Oatmeal Raisin
Cinnamon Top	Peanut Butter
Fudge Top	Pistachio
Ginger Snap	Quarsmali
Linzer	Spumentti
Macadamia	Walnut ice Box
White Chocolate	
	4.25 per ¼ lb.

Biscotis

Almond	Cinnamon Crunch
Cappuccino	Cranberry Pistachio Almond
Chocolate Hazelnut	Low Fat Fruit
	4.25 per ¼ lb

Granita/Ices - 3 scoops

Espresso, Chocolate or Lemon 4.75

Ice Cream - 3 scoops any flavor

Chocolate	Toasted Hazelnut
Chunky Monkey	Strawberry
Coffee	Vanilla
Raspberry	White Russian
	5.75

Italian Ice Cream

Tartufo	4.50
Spumoni	2.75
Tortoni	2.50

Toppings:

Mixed Nuts	1.25	Fresh Berries	1.75
Fresh Whipped Cream	1.25	Mixed Tropical Fruits	1.75
Home made Hot Fudge	1.00	Any Cordial or Liqueur Splash	1.25

Berry Sauces*: Blackberry, Blueberry,
Mixed Berry, Raspberry & Strawberry 1.50

Seasonal*

*Our Coffee is sold whole bean
or freshly ground
for your convenience.*

**Super Premium
Coffee Beans**
\$13 per pound

**Super Premium
Decaffeinated Coffee
Beans**
\$13 per pound

Espresso Beans
\$13 per pound

**Decaffeinated
Espresso Beans**
\$13 per pound

*Our Decaffeinated coffees are Swiss
Water Processed, 10% chemical free
and 99.9% caffeine free.*

**Framed
Silk Screened
Café Lalo Designs**
\$195
Poster \$10

T-Shirts

*Original Lalo Designs on 100% cotton
pre-shrunk T-shirts. T-shirts come in
a variety of unique designs, colors and sizes.*

Tank Top \$15
short sleeve \$20
Long sleeve \$23
Children \$15

Whole Cakes

*Celebrating a birthday? Anniversary? Graduation? Having
people over for a gourmet meal? Better yet, are you being
treated to a gourmet meal? Bring a Café Lalo dessert and
make your occasion extra special.*

*We have over 100 whole cakes, pies and tarts available.
Although most desserts will be in stock for same day service,
everything is usually baked to order. So, if possible, please
give us advance notice and we'll take care of the rest.*

*The only difficulty you may encounter is which dessert
to choose!*



