

DE LA VEGA

MENU





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ALL DAY BREAKFAST

ORGANIC ARTISANAL DESSERTS

DE LA VEGA began as a dessert space in 2019, created during a time when the world slowed down and people needed a little more sweetness in their everyday lives. What started simply soon grew into something deeper—a soul food space where genuine intention meets love, and food becomes a quiet form of care.

The name **Vega** carries its own meaning: light, guidance, and a gentle brightness even in darker moments. De La Vega was born during a period of healing, when its founder, **Laura**, turned to creation as a way to restore, grow, and share warmth with others. From that space, connection naturally followed.

Today, *De La Vega* is proudly shaped by **women bakers** who cook with presence, intuition, and heart. It is not defined by a single dish or category, but by nourishment in its truest sense—food made honestly, thoughtfully, and with respect for the human experience.

Every offering is prepared with care, because we believe that when something is made sincerely, it carries warmth far beyond the plate.

De La Vega is where food is heartfelt, where simplicity is intentional, and where love is gently served.

What to do with all this love? We make food.

VEGGIE KISSED WHEAT LOAF 65K

A cozy loaf of golden wheat goodness of mushroom, coriander, capsicum, tomato baked with love and totally VEGETARIAN-Friendly

OATS BANANA HUG PANCAKES 65K

Sweet Banana goodness meets oats, comforting, soft, naturally yummy recipe VEGETARIAN-friendly

TOASTY SWEET HEART SLICE 65K

A Playful pop of sunshine on smooth sweet potato sitting proudly on golden sour dough - simple ingredients, luxury vibes VEGETARIAN friendly

THE TABLE

ORGANIC | GLUTEN-FREE VEGETARIAN

PINK PARADISE STRAWBERRY SOFT CREPES (SWEET) 75K

Fluffy strawberry crepes filled with strawberry slices and rich whipped cream and highest quality cream cheese made of 97% milk no preservatives and additives, topped with stevia sugar powder, garnished with toasted almond flakes

GARDEN OF HEAVEN CARROT AND PUMPKIN SOFT CREPES (SAVORY) 75K

Soft, yellow carrot crêpes made from fresh carrot and soaked in pumpkin spices purée from coconut milk, folded with a gently vegetables of the day filling and finished toasted organic coconut grated, garnished toasted pumpkin seeds.

FOREST MIST SPINACH MUSHROOM TRUFFLE CREPES (SAVORY) 75K

Soft savory crêpes filled with sautéed mushrooms and fresh spinach, French style omelet, finished with a light truffle cream, and highest quality cream cheese made of 97% milk, and cracked black pepper

THE HUE OF THE SUN BEETROOT AND POTATO CREPES (SAVORY) 75K

Soft savory crêpes infused with beetroot, filled with sautéed mushrooms, feta cheese, toasted walnuts, and fresh herbs, finished with black pepper



VEGAN | GLUTEN-FREE DESSERTS

ORIGINAL DEVIL'S CHOCOLATE CAKE 75K

Rich Moist chocolate cake with a deep cocoa flavor often layered and covered with smooth chocolate frosting It's Known for its dark color soft texture and intensely chocolaty taste

NO BAKE COOKIE DOUGH "SNICKERS RAW TART" 75K

Is a no-bake dessert made with a chewy cookie dough base, layered with caramel peanut and chocolate, inspired by the classic Snicker bar. It's rich sweet, and naturally indulgent. No-bike dessert made with caramel peanut and chocolate

SEA SALTED CARAMEL BROWNIE 59K

This is a rich, indulgent dessert that balances intense cocoa flavors with salty-sweet finish. This cake-style brownie or a layered brownie cake a fudgy, dense, and moist interior. Unlike a sponge cake, this is heavy on chocolate and plant-based butter made from coconut, the top often has a slight crackle or a gooey layer of caramel

OCD SUPERFOOD CARROT CAKE 75K

This is a modern, health-conscious twist on the classic carrot cake. While it remains a treat, it incorporates nutrient-dense ingredients. This cake is typically hearty and moist. Contains more "bits" than a standard cake—think shredded carrots, chopped walnuts, chia seeds, or hemp hearts.

All prices on this menu are subject to X% service charge and XX% government tax

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THE TABLE

CLASSIC DESSERTS

VEGETARIAN | GLUTEN-FREE DESSERTS

THE OG PABLO PEANUT BUTTER CAKE 71K

It is a Vegetarian and Gluten-Free cake. It has a dense, hearty crumb rather than a light, airy sponge, which comes from using gluten-free flours, high quality butter, homemade peanut butter with crunchy texture mixed with gluten-free oats and homemade toffee cream (no artificial flavoring)

CLASSIC MILKY CHOCOLATE BROWNIE 65K

The deep intensity of cocoa with a smooth, creamy, fudgy, dense center with a slightly crinkled paper-thin top. A classic American style milk and dark chocolate from Ghana brownie with a hint of coffee truly NY coffee shop style



MEDOVIC (HONEY CREAM CHEESE LAYERED CAKE) 71K

A healthier take on the traditional Eastern cake Medovic, biscuit-like layers made with wild honey and organic flour, crunchy, deep, floral sweetness from the organic honey, balanced by a tangy, whipped cream cheese and honey filling. It is much less sugary than a standard Medovic cake.

NEVILLE'S BROWNIE CAKE 56K

Dense, moist, and slightly chewy. A combo of "Devil's food" cake and brownie style depth. Intensely chocolatey with a slightly bitter, sophisticated edge. It isn't overly sweet, focusing on the originally chocolate cake, Australian style.

HONEYCOMB SALTED CARAMEL CHEESE TART 72K

The perfect taste between sweet and savory. A crisp, buttery short crust shell holds a dense, tangy cream cheese filling. It is topped with a glossy layer of salted caramel made from butter, honey and maple syrup and chunks of crunchy, aerated honeycomb toffee.

NEVILLE'S MARBLE FUDGY BROWNIE 56K

A classic brownie chocolate bar. It features chunks white and dark chocolate with honey and chocolate almond nougat, baked directly into a thick, fudgy base.

ISLAND VANILLA COCONUT CAKE 56K

A coconut cream or a vanilla Chantilly style but coconut instead of just vanilla flavor - that feels weightless vanilla, pairs perfectly with the nutty, milky sweetness of coconut.

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THE TABLE

(KETO | DIABETIC FRIENDLY | GLUTEN-FREE)
DESSERTS

AUSTRIAN APPLE STRUDEL **87,5K**
Vegetarian, Diabetic Friendly

A flaky pastry (almost translucent) apples, cinnamon, walnut, and toasted breadcrumbs. It's a comforting, aromatic dessert that isn't overly sweet, usually served warm with a dusting of stevia powdered sugar or a dollop of whipped cream. Authentic Vienna's recipe since 1939 and Laura the owner learned the technique in Vienna for eight months, dough not store-bought.

NOT TIRAMISU RAW BAR **65K**
Plant-Based, Keto, Diabetic Friendly, Gluten-Free

A clever, health-conscious take on the Italian classic dessert. Layers of soaked cashews cream create a creamy plant based "mascarpone"

Cal 280kcal, Protein 2.43g, Fat 28.84g, Carb 5.87g, sugar 3,45g.

BLACK FOREST BERRIES NOIR CHOCOLATE CAKE **65K**
Vegetarian, Keto, Diabetic Friendly, Gluten-Free

Layers of moist dark chocolate sponge paired with whipped cream and unsweetened homemade cherries and berries cream.

Contains: alcohol 0,01%

Cal 257kcal, fat 23.87g, protein 8g, carbs 7.2g, fiber 3g, natural sugar 1,3 g.

SPECIAL DIETS

(KETO | DIABETIC FRIENDLY | GLUTEN-FREE)
DESSERTS

GEORGIAN MEDOK HONEY CAKE **XXX**
Vegetarian, Keto, Diabetic Friendly, Gluten-Free

A rendition of Medok cake I tried in Ansari Café, Georgian Restaurant in Austria, but with De La Vega style. This dessert consisting soft almond sponge cake, topped with almond biscuit crunch, bound with rich butterscotch stevia and whipped buttercream, and stevia honey

82KCal 210kcal, 3g sugar, 4g protein.

COCONUT BOUNTY **55K**
KETO EDITION BROWNIE
Vegetarian, Keto, Diabetic Friendly, Gluten-Free

Our famous Coconut Bounty Brownie but for Keto and Diabetic, this one also vegetarian cause contains fresh cream, organic eggs, and organic butter.

Cal 178.47Kcal, protein 3.23g, fat 17.91g, carb 3,59g.

ELIXIR DRINKS

IMMUNE BOOSTER SHOT 50K

A small but mighty & wellness elixir designed to be consumed in one or two quick gulps for a concentrated dose of vitamins. It usually contains a base of ginger, turmeric, and lemon.

HIBISCUS RASPBERRY 45K

A sophisticated, deep-red beverage that is as beautiful as it is refreshing. This can be served as a chilled herbal tea or a sparkling spritzer.

CINNAMON GINGER KOMBUCHA 55K

A fermented, probiotic-rich tea with a cozy, spiced twist. The cinnamon rounds everything out with a woody, sweet aroma, making it feel more grounded and warming than fruity kombuchas. It's excellent for digestion.

BUTTERFLY BLUE LOTUS 45K

An exotic, visually stunning drink that often uses the Butterfly Pea flower to achieve a natural, brilliant blue color. Calm, herbal, and ethereal. Blue Lotus is often associated with relaxation and "lucid" tea ceremonies.

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ORGANIC COFFEE

We use a special blend of organic Gayo coffee from the highlands of Aceh, Sumatra. It's grown at high altitude, which allows the beans to develop slowly and gives the coffee a naturally smooth body. You'll notice the flavor is balanced and grounded – with soft earthy notes, gentle cacao, and very low acidity. That's why it's comfortable to drink, even without sugar, and works beautifully with dairy and nut milk as well.

It's a calm, clean cup – not sharp, not overpowering – just warm and steady."

AMERICANO XXX

Clean and elongated, revealing gentle earthiness and a calm, lingering finish.

ESPRESSO XXX

Short and grounded, with deep cacao notes and a warm, steady intensity.

CAFÉLATTE XXX

Smooth and comforting, with rounded flavors and natural sweetness.

MACCHIATO XXX

A marked espresso, lightly softened with milk for a focused yet gentle expression.

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