



CAKES

What your
favorite
flavor
says about you

MENU





"CRAFTING SWEET MEMORIES"

"At Parashy Cafe, we believe a cake is more than just a dessert—it is a celebration of craftsmanship and a symphony of flavors.

Our 'Curated Velvet Series' is born from a passion for perfection, where every layer is meticulously whisked, every ganache is hand-poured, and every ingredient is chosen for its soul.

From the nostalgic comfort of a classic truffle to the avant-garde luxury of our signature exotics, we invite you to explore a menu designed to turn your ordinary moments into extraordinary memories.

Welcome to our world of edible art, where every slice tells a story of sweetness and sophistication."



GERMAN WHITE FOREST

1000
500

"A stunning trio of vanilla sponge, fresh whipped cream, and tart cherries. Finished with an abundance of snow-white chocolate shavings, this cake is lighter and creamier than its dark counterpart—a perfectly refreshing treat for a sunny afternoon."



GERMAN BLACK FOREST

1000
500

"The timeless trio of dark chocolate, whipped cream, and tart cherries. Featuring a moist cocoa base and topped with an abundance of chocolate shavings, this European classic is light, fruity, and undeniably rich."



CHOCOLATE VELVET

2000
1000

"Deeply dark, incredibly smooth, and perfectly moist. A refined cocoa-based velvet sponge layered with a light, tangy chocolate-cream frosting. Finished with a delicate velvet-crumble texture—simple elegance in every bite."



BLACK MAGIC

1600
800

"The deepest, moistest chocolate cake on our menu. Featuring an intense dark cocoa sponge with a hint of espresso, layered with smooth chocolate ganache. Rich, mysterious, and undeniably powerful."



WHITE FANTASY

1600
800

"The ultimate white chocolate and vanilla experience. Featuring a light-as-air sponge, whipped vanilla bean cream, and a flurry of white chocolate shavings. Pure, pristine, and perfectly decadent."



COTTON CANDY

1800
900

"Vibrant, nostalgic, and undeniably fun. Featuring pink and blue-marbled layers, sweet cream frosting, and a whimsical cotton candy garnish. A dreamy, colorful delight that tastes exactly like childhood memories."



2000
1000

DUTCH CHOCOLATE

"Dark, moist, and decadently smooth. We use premium Dutch-processed cocoa to create a cake that is richer and less acidic than the classic version. Finished with a glossy chocolate glaze, it's the gold standard for chocolate lovers."



2000
1000

KULFI STAR

"An aromatic celebration of saffron, cardamom, and roasted nuts. This moist, kulfi-flavored sponge is shaped into a festive star and layered with a rich malai-cream frosting. Lightly floral, perfectly nutty, and undeniably unique."



2000
1000

RUSSIAN HONEY CAKE

"Multi-layered, honey-infused, and perfectly balanced. Six thin layers of caramelized honey sponge layered with a light, tangy cream frosting. Soft, sweet, and undeniably sophisticated."



1600
800

ANGEL WHITE

"Light, airy, and snow-white. A delicate vanilla sponge with a soft, spongy texture, layered with whipped cream frosting. The perfect choice for those who love a dessert that is sweet, sophisticated, and light-as-air."



2500

OPERA CAKE

"A refined French classic. Layers of almond sponge, espresso-infused butter, fresh cream, and rich chocolate ganache, finished with a signature high-gloss glaze. Intense, elegant, and perfectly layered."



1200
600

CREAM & CARAMEL

"Golden sponge meets our signature salted caramel. Topped with airy cream drops and a rich caramel glaze, this cake is light yet indulgent. Perfectly balanced with a pinch of sea salt to enhance the buttery caramel notes."



700
400

BLACK FOREST

A timeless classic made with layers of moist chocolate sponge, whipped cream, and juicy cherries, finished with chocolate shavings for a rich and indulgent treat.



800
450

WHITE FOREST

A delightful twist on the classic, layered with soft vanilla sponge, silky whipped cream, and succulent cherries, topped with white chocolate flakes for a creamy, elegant finish.



1200
600

BLUEBERRY

A soft loaf made from pumpkin, with a savory-sweet flavor and rich spice aroma.



1200
600

STRAWBERRY

A soft loaf made from pumpkin, with a savory-sweet flavor and rich spice aroma.



1000
500

CHOCOLATE TRUFFLE

"Rich, moist chocolate cake layered with silky chocolate ganache and finished with a glossy truffle glaze – pure indulgence for every chocolate lover."



1200
600

VANCHO

"A heavenly blend of rich chocolate and smooth vanilla layers, topped with creamy frosting and elegant choco décor – a perfect balance of two classics."



1200
600

RED VELVET

"Soft, velvety layers with a hint of cocoa, paired with luscious cream cheese frosting – a timeless classic for every celebration."



1600
800

CADBURYS

"Moist chocolate sponge layered with rich Cadbury milk chocolate cream and topped with a smooth, silky finish – pure joy in every bite."



1800
900

BITE & CHIPS

"A dreamy delight for cookie lovers – soft, creamy cake layered with rich frosting, covered in choco chips, cookie dough bites, and topped with crunchy chocolate chip cookies."



1400
700

RED BEE

"A vibrant red velvet base layered with silky cream frosting, drizzled with honey sweetness, and finished with a touch of choco magic – as sweet as a bee's kiss."



1200
600

BUTTERSCOTCH

"Moist sponge layered with creamy butterscotch frosting, crunchy caramel bits, and a rich drizzle of caramel sauce – a perfect blend of crunch and cream."



1200
600

DEATH BY CHOCOLATE

"An indulgent chocolate lover's fantasy – rich layers of moist chocolate sponge, coated with luscious dark chocolate ganache, adorned with choco chips and elegant chocolate décor."



1200
600

NUTTY BUBBLY

Fluffy sponge cake filled with rich cream and crunchy nuts, perfect for satisfying your sweet tooth cravings. "Indulge in the nuttiness of life"



1200
600

CHOCO BYTES

Cubes of light, buttery pound cake dipped entirely in a smooth, sweet dark chocolate coating for a simple, elegant, and poppable treat.¹



1800
900

FUDGE NUT

"A dreamy delight for cookie lovers – soft, creamy cake layered with rich frosting, covered in choco chips, cookie dough bites, and topped with crunchy chocolate chip cookies."



1400
700

CHOCO NUT

Moist chocolate layers topped with creamy ganache and crunchy roasted nuts – a perfect mix of texture and taste



1200
600

MANGO BITE

Light sponge layered with creamy mango mousse and glazed with tropical mango goodness – pure sunshine in every bite.



1200
600

PINEAPPLE FRUITY

Delight in layers of soft vanilla sponge filled with whipped cream and juicy pineapple chunks. Topped with a light cream frosting and a burst of tropical flavor, this cake is refreshing, fluffy, and perfectly balanced – a sunshine-sweet escape in every slice



1200
600

KIWI JUICY

A delightful blend of soft vanilla sponge layered with smooth whipped cream and tangy-sweet kiwi slices. Topped with a glossy kiwi glaze, this cake offers a burst of freshness in every bite – light, fruity, and perfectly refreshing for any occasion.



1400
750

LITCHI ROSE

Delicate layers of soft sponge infused with the sweetness of litchi and the subtle fragrance of rose. Frosted with smooth whipped cream and topped with rose petals and juicy litchi pieces, this cake is a perfect balance of fruity freshness and floral elegance light, romantic, and irresistibly divine.



1200
600

WHITE TRUFFLE

Indulge in the smooth luxury of our White Truffle Cake – layers of moist vanilla sponge filled with silky white chocolate ganache and finished with a glossy cream glaze. Every bite melts in your mouth with delicate sweetness, rich texture, and an unforgettable touch of sophistication.



1400
700

IRISH COFFEE

Experience the bold elegance of our Irish Coffee Cake – layers of moist coffee-infused sponge soaked in a hint of Irish flavor, filled with smooth cream, and topped with rich mocha frosting. Every slice blends the warmth of coffee with velvety sweetness, creating a dessert that's truly sophisticated and satisfying.



1400
700

OREO MAJIC

Dive into layers of rich chocolate sponge and creamy Oreo frosting, topped with crushed cookies for that perfect crunch. Every bite is a dreamy blend of smooth cream and chocolaty goodness – a true treat for Oreo lovers and dessert dreamers alike.



1400
700

CHOCO VELVET

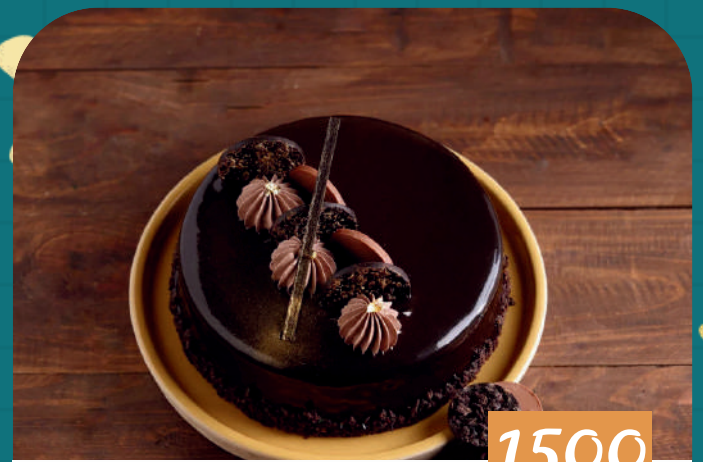
A luxurious fusion of rich chocolate and smooth red velvet layers, blended with creamy frosting and finished with a glossy chocolate glaze. The Choco Velvet Duo Cake brings together the boldness of cocoa and the charm of velvet for a dessert that's as indulgent as it is beautiful.



1200
600

CHOCO RED

A decadent blend of rich chocolate and vibrant red velvet layers, frosted with smooth cream and finished with a touch of cocoa. Every slice of Choco Red Cake is a celebration of love and flavor — soft, moist, and irresistibly indulgent.



1500
750

TRUFFLE BITES

This signature dessert features layers of ultra-moist Valrhona chocolate sponge, filled with a velvet-smooth. Encased in a pixel-perfect dark chocolate shell and finished with a dusting of gold leaf, it's a rich, sophisticated bite that lingers on the palate.



1400
700

CARAMEL FUDGE

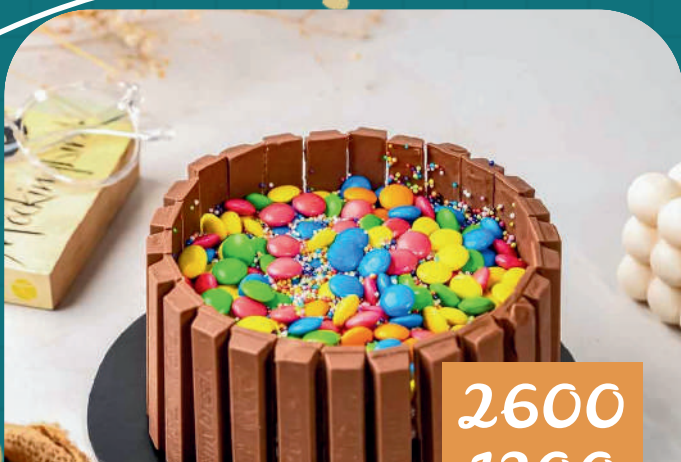
"A masterclass in contrast. We combine a dense, dark cocoa fudge base with a core of burnt-sugar caramel mousse. The entire cake is finished with a smooth chocolate glaze and toasted pecans for a sophisticated crunch. Perfectly balanced, intensely rich, and finished with a pinch of Fleur de Sel."



1400
700

NESTLE CASHEW

"Elevate your dessert moment. A decadent dark chocolate base infused with high-quality Nestlé cocoa, studded throughout with golden-roasted, salted cashews. Topped with a silky ganache and finished with caramelized cashew shards for a complex, nutty finish."



2600
1300

KIT GEMS

"A vibrant celebration in every slice. We've encased our signature moist chocolate sponge in a crisp, upright fence of classic KitKat fingers. The top is a mountain of crunchy, colorful Gems®, waiting to spill over a rich pool of chocolate ganache. It's the perfect blend of creamy, crunchy, and pure childhood joy."



1600
800

RASMALAI

Our Rasamalai cake features light, airy layers soaked in a traditional condensed milk glaze. Each bite is packed with the authentic taste of cardamom, sweet saffron, and generous pieces of house-made Rasamalai patties. Topped with a garnish of toasted almonds and pistachios for a perfect textural finish."



1400
700

CANDY FOREST

"A vivid, multi-layered sponge cake topped with a magical array of premium candies and sugar-work. Light, colorful, and completely enchanting—it's the perfect centerpiece for birthdays or a vibrant afternoon treat."



1600
800

ROSE PETAL

"Delicate, floral, and breathtakingly beautiful. A soft vanilla-rose sponge layered with light-as-air cream and garnished with real, edible rose petals. A timeless choice for a tea-time treat or a special celebration."



1400
700

PISTA CREAM

"Soft vanilla sponge meet rich pistachio cream. Featuring light, airy layers and topped with a generous flurry of roasted pistachios, this cake is a nutty, velvety delight that's perfect for a mid-day pick-me-up."



2000
1000

TRIPLE-PISTA CRUNCH

"Our most nut-dense cake ever. Featuring a rich pistachio sponge, velvet pistachio cream, and a complete outer shell of crushed roasted pistachios. Intensely flavorful, incredibly crunchy, and fully loaded with premium quality nuts."



1600
800

RAFFAELLO CAKE

"Snow-white, nutty, and decadently creamy. Featuring an almond sponge, white chocolate coconut frosting, and a generous coating of shredded coconut and toasted almonds. A light yet luxurious treat for the coconut lover."



1600
800

LOTUS BISCOFF

"Deeply caramelized and perfectly spiced. Featuring a golden sponge, Biscoff cookie butter filling, and a crunchy biscuit topping. It's the iconic taste of caramelized cinnamon reimagined as a decadent, velvety layer cake."



1600
800

TENDER COCONUT

"Light, airy, and naturally sweet. Featuring a soft sponge soaked in coconut water and layered with fresh tender coconut cream. Topped with moist coconut shavings for a clean, refreshing finish that is never heavy."



1900
1000

BOOST MALT CAKE

"The ultimate malty indulgence. A rich, toasted-cocoa sponge layered with smooth malt-infused cream and topped with crunchy Boost granules. Perfectly paired with your morning coffee for an extra kick of nostalgia."



1800
900

SNICKERS LOADED

"Deeply chocolatey, salty, and loaded with crunch. Layers of moist cocoa sponge, creamy peanut butter frosting, and gooey salted caramel. Topped with roasted peanuts and chocolate ganache—the ultimate cure for your chocolate cravings."



2000
1000

STRAWBERRY GANACHE

"Deeply dark and vibrantly fruity. A moist chocolate truffle sponge layered with fresh strawberry cream and finished with a rich chocolate ganache. A timeless pairing of chocolate and berries, refined for the perfect dessert."



2500

CLASSIC PARASHY RAINBOW

"Our most Instagrammed dessert! Six layers of colorful, tender sponge layered with silky smooth vanilla frosting. Bright, bold, and incredibly moist—it's the perfect centerpiece for birthdays, anniversaries, or simply brightening up your afternoon."



1800
900

ROYAL CHOCOLATE

"A masterclass in cocoa. Deep, dark, and undeniably rich, featuring our most intense chocolate sponge and a silky ganache filling. No nuts, no fruit, just pure, premium chocolate for an unmatched royal experience."



1800
900

NUTELLA CRUNCH

"Deeply chocolatey and packed with roasted hazelnut flavor. Featuring a rich cocoa sponge, layers of silky Nutella spread, and a toasted hazelnut finish. A bold, melt-in-your-mouth experience designed for those who can never have enough Nutella."



1600
800

FERRERO ROCHER

"Deeply chocolatey and packed with roasted hazelnut crunch. Featuring a rich cocoa sponge, layers of hazelnut-wafer cream, and a signature nutty chocolate glaze. Finished with a touch of gold for a truly royal treat."



1200
600

SPANISH DELIGHT

"Creamy, buttery, and perfectly crunchy. Featuring a moist vanilla sponge layered with our signature Spanish milk cream and roasted cashew bits. A timeless, golden treat that is rich in flavor but light on the palate."



1800
900

HAZELNUT SPREAD

"Deeply nutty and decadently smooth. A rich chocolate-malt sponge layered with premium hazelnut spread and finished with a flurry of toasted nut shards. A timeless, buttery treat designed for the true hazelnut enthusiast."



1800
900

CHOCOLATE SCOTCH DELIGHT

"Rich, malty, and incredibly smooth. Featuring a dark chocolate sponge, velvet butterscotch cream, and a topping of crunchy toffee pieces. A bold, aromatic dessert that strikes the perfect balance between cocoa and caramelized sugar."



1600
800

DARK VANCHO

"Deeply dark and creamy. A stunning duo of dark chocolate and vanilla sponges, layered with rich chocolate truffle and vanilla cream. Finished with a premium dark chocolate ganache for a bold, luxurious finish."



1600
800

GOLDEN VANCHO

"Bright, buttery, and blissfully creamy. A beautiful duo of golden-malt and vanilla sponges layered with silky white chocolate cream. Finished with a stunning gold-tinted glaze, it's a regal treat for those who love the lighter side of decadence."



1600
800

HAZELNUT CHOCO

"Deeply chocolatey and packed with roasted flavor. Featuring a rich fudge sponge, silky hazelnut cream, and a heavy 'load' of toasted nut pieces. A timeless, buttery treat that is the perfect companion to your afternoon coffee."



1800
900

ORANGE ZEST CAKE

"Bright, tangy, and naturally refreshing. Featuring a moist citrus sponge layered with zesty orange cream and topped with candied orange slices. A light and cheerful treat that pairs perfectly with a hot cup of herbal tea."



1800
900

CHOCO CARAMEL

"Rich, buttery, and deeply chocolatey. A moist dark chocolate sponge layered with smooth caramel cream and a flowing toffee center. Topped with a luscious caramel drizzle—the perfect cure for a sweet tooth craving."



1800
900

TOBLERONE LOADED

"Deeply chocolatey with a honey-nougat soul. Featuring a rich cocoa sponge, layers of Swiss-style chocolate cream, and a heavy 'load' of crunchy almond nougat. A bold, architectural dessert for the ultimate chocolate lover."



1600
800

DARK FANTASY

"Deeply dark, crisp, and molten. A rich chocolate sponge with a flowing lava center, layered with dark truffle cream and topped with chocolate cookie shards. The ultimate dessert for those who love their chocolate intense and mysterious."



1600
800

SILK CHOCOLATE

"Incredibly smooth and decadently light. Featuring a tender cocoa sponge and our signature whipped chocolate silk cream. Finished with a glossy chocolate pour—a simple, elegant classic for the true chocolate purist."



2000
1000

CADBURY VELVET

"Extra creamy and undeniably chocolatey. Featuring a rich milk-chocolate purple sponge, velvet Cadbury cream, and a topping of crushed chocolate chunks. A simple, elegant, and deeply satisfying treat for the ultimate Cadbury lover."



2200
1100

CRUNCHY CHOCOLATE

"Rich, fudgy, and undeniably crunchy. Featuring a dark chocolate sponge, silky truffle filling, and a hidden layer of crispy praline. A textured luxury that pairs perfectly with a bold espresso."



1600
800

OREO VELVET

"Deeply chocolatey, creamy, and crunchy. Featuring our signature dark velvet sponge, layers of silky cookies-and-cream frosting, and a heavy 'load' of crushed Oreo pieces. A bold, textured delight that is a certified crowd-pleaser."



1800
900

CHOCO WALNUT

"Deeply chocolatey and packed with toasted walnuts. Featuring a rich cocoa sponge, silky truffle filling, and a heavy 'load' of premium roasted walnut shards. A timeless, earthy treat that is the perfect companion to a strong cup of coffee."



2000
1000

GOLDEN DRY FRUIT

"Rich, buttery, and packed with premium nuts. Featuring a moist saffron-infused sponge loaded with roasted almonds, cashews, and raisins. A timeless, nutrient-rich treat that pairs perfectly with a hot cup of Masala Chai."



1600

FRESH FRUIT FANTASY 800

"A colorful celebration of nature. Layers of airy vanilla sponge and fresh whipped cream, packed with a medley of seasonal fresh fruits. Finished with a glistening fruit crown—refreshing, light, and naturally sweet."



2600

WHITE KITKAT 1300

"Extra creamy and undeniably crunchy. Featuring a moist vanilla sponge, silky white chocolate cream, and a generous 'load' of White KitKat chunks. A bright, playful, and deeply satisfying treat for the white chocolate enthusiast."



2200

MATCHA & CREAM

"Vibrant, earthy, and flawlessly smooth. Featuring layers of premium green tea sponge and fresh whipped cream with a bittersweet finish. A sophisticated, antioxidant-packed delight for the true tea connoisseur."



1800

900

KESAR PISTA

"Opulent, nutty, and brilliantly light. A golden saffron sponge layered with pistachio-flecked fresh cream and finished with roasted nut slivers. A majestic, melt-in-your-mouth fusion of two of the world's most luxurious ingredients."



1800

900

KESAR BADAM

"Opulent, nutty, and flawlessly light. A saffron-infused golden sponge layered with almond-flecked fresh cream and aromatic spices. A majestic, melt-in-your-mouth fusion of royal ingredients and contemporary cake artistry."



1600

800

BOTANICAL ROSE

"Fragrant, milky, and flawlessly light. A rose-soaked sponge layered with our signature floral-infused fresh cream. A cooling, romantic masterpiece that captures the nostalgic essence of classic rose milk."



1900
900

BANANA CREAM DREAM

"Light, airy, and naturally sweet. Layers of fluffy banana-infused sponge and Madagascar vanilla fresh cream, filled with real fruit slices. A refreshing, light-textured indulgence that celebrates the honesty of fresh ingredients."



2200
1100

MINT-INFUSED

"Airy, cooling, and undeniably fresh. Layers of fluffy sponge and Madagascar vanilla cream infused with natural garden mint. A light-as-air dessert that offers a crisp, refreshing finish to any meal."



1800
900

BLACK CURRANT

"Rich, roasted, and decadently crunchy. Featuring a dark chocolate sponge, silky hazelnut ganache, and a hidden layer of house-made caramelized nut praline. A premium, high-intensity dessert for the true connoisseur."



1800
900

APPLE & CINNAMON

"Tender, spiced, and elegantly light. Featuring layers of fluffy sponge, caramelized orchard apples, and our signature whipped fresh cream. A heartwarming classic that celebrates the natural sweetness of the fruit."



2000
1000

CLASSIC CRANBERRY

"Extra buttery and undeniably crunchy. Featuring a moist golden sponge, butterscotch-infused cream, and a heavy 'load' of crispy butterscotch nuts. A bright, cheerful, and deeply textured treat."



1200
600

HONEY ALMOND

"Golden, moist, and intensely aromatic. A honey-soaked almond sponge topped with a cloud of fresh cream and a signature roasted almond crust. A sophisticated, naturally sweet delight."



1900
900

M&M PARTY CREAM

"Playful, crunchy, and delightfully light. Layers of fluffy sponge and fresh whipped cream loaded with a rainbow of milk chocolate M&Ms. A colorful, chocolate-packed delight for your happiest moments."



2200
1100

KINDER BUENO & CREAM

"Elegant, nutty, and exceptionally light. Layers of fluffy sponge, roasted hazelnut cream, and fresh whipped Chantilly, topped with authentic Kinder Bueno bars. A sophisticated tribute to the world's favorite hazelnut treat."



2400
1200

LINDOR ROYALE

"Decadent, silky, and flawlessly smooth. Layers of airy chocolate sponge and fresh whipped cream featuring a heart of melting Lindor truffles. Finished with a signature chocolate Ganache drip and whole Swiss truffles."



1800
900

CLASSIC BUBBLE GUM

"Vibrant, nostalgic, and light-as-air. A playful infusion of bubble gum fruitiness in our signature fresh cream and fluffy sponge. Finished in a swirl of pastel pink and blue—the ultimate treat for the young at heart."



2000
1000

BOUNTY ISLAND

"Dark, tropical, and flawlessly smooth. A deep chocolate sponge layered with coconut-infused fresh cream and a heart of milky coconut praline. Topped with toasted coconut and whole Bounty bars for the ultimate cocoa-nut luxury."



1600
800

BLUE CURACAO

"Vibrant, citrusy, and strikingly beautiful. A fluffy sponge layered with orange-infused blue fresh cream. A refreshing, tropical masterpiece that tastes as bright as it looks."



2000
1000

TIRAMISU

"Rich, espresso-soaked, and exceptionally smooth. Layers of coffee-infused sponge and Madagascar vanilla Mascarpone cream, finished with a traditional cocoa dusting. A timeless Italian classic, perfected by Parashy."



1800
900

CLASSIC RASAGULLA

"Exotic, juicy, and flawlessly light. Featuring layers of fluffy cardamom sponge and fresh whipped cream, stuffed with whole, syrup-soaked Rasagullas. A stunning fusion of traditional Indian sweetness and contemporary cake artistry."



1600
800

JELLY BELLY

"Vibrant, playful, and intensely fruity. Layers of fluffy sponge and fresh whipped cream loaded with a medley of authentic Jelly Belly fruit beans. A colorful, high-energy delight that tastes like a summer harvest."



1800
900

ROASTED PEANUT BUTTER

"Rich, nutty, and elegantly light. Featuring layers of airy sponge and fresh cream infused with premium slow-roasted peanut butter. A smooth, decadent delight finished with a hint of sea salt and a caramel swirl."



1800
900

VANILLA BEAN CUSTARD

"Rich, silky, and intensely creamy. Featuring layers of fluffy sponge and house-made egg-custard folded into fresh whipped cream. A deeply satisfying, melt-in-your-mouth experience for the true dessert lover."



1600
800

COFFEE & CREAM

"Bold, roasted, and exceptionally smooth. Featuring layers of espresso-soaked sponge and fresh whipped cream infused with premium Arabica coffee. A deeply aromatic, melt-in-your-mouth experience for the ultimate coffee lover."



2000
1000

GARDEN CARROT

"Tender, aromatic, and elegantly light. Featuring layers of carrot sponge, toasted dates, and our signature whipped fresh cream. A heartwarming classic that perfectly balances earthy sweetness with a cloud-like finish."



1800
900

WALNUT

"Earthy, buttery, and beautifully light. Featuring a rich walnut-infused sponge and waves of silken fresh cream, topped with hand-toasted roasted nuts. A timeless, nutrient-rich indulgence for the true connoisseur."



1600

FUDGY BROWNIE

"Dense, decadent, and flawlessly light. A rich, chewy chocolate brownie base topped with a mountain of our signature silken fresh cream and chocolate shavings. The ultimate luxury for the serious cocoa lover."



1800
900

CLASSIC LAVENDER

"Fragrant, citrusy, and flawlessly light. A lavender-infused sponge layered with zesty lemon fresh cream and a floral-honey drizzle. A sophisticated, botanical delight for those who appreciate the finer notes of the garden."



1400

GOLDEN WAFFLE

"Malty, toasted, and exceptionally light. Featuring layers of buttermilk waffle sponge and our signature silken fresh cream, finished with a maple-glaze drip. A nostalgic, golden delight with a sophisticated, airy finish."



2000
1000

KUNAFA & CREAM

"Crispy, floral, and exceptionally light. Featuring layers of airy sponge, butter-toasted kataifi pastry, and rose-scented fresh cream. A stunning, golden-hued fusion that captures the essence of the Middle East in a delicate cake."



EXOTIC FRUIT FANTASY 1900 900

"A vibrant explosion of tropical flavor. Featuring an airy sponge and fresh whipped cream, loaded with a premium mix of dragonfruit, kiwi, mango, and berries. Refreshing, colorful, and naturally sweet."



FRENCH CHOCO MARQUISE 2200 1100

"Intensely dark, silky, and chilled. A flourless, truffle-like chocolate creation that offers a buttery, melt-away texture. Elegant, bold, and decadently smooth—the ultimate 'dark' fantasy."



HAZELNUT PRALINE 2200 1100

"Rich, roasted, and decadently crunchy. Featuring a dark chocolate sponge, silky hazelnut ganache, and a hidden layer of house-made caramelized nut praline. A premium, high-intensity dessert for the true connoisseur."



DOUBLE-CHOCOLATE FUDGE 1600 800

"Rich, dense, and deeply fudgy. A heavy-crumb chocolate sponge layered with thick, cooked chocolate fudge frosting. Intense, buttery, and blissfully dark—a timeless Parashy favorite."



CRISPY BUTTERSCOTCH 1800 900

"Extra buttery and undeniably crunchy. Featuring a moist golden sponge, butterscotch-infused cream, and a heavy 'load' of crispy butterscotch nuts. A bright, cheerful, and deeply textured treat."



CHOCOLATE GANACHE 1600 800

"Deeply rich and flawlessly smooth. Featuring a moist cocoa sponge enrobed in a thick, glossy layer of premium dark chocolate ganache. Simple, bold, and decadently creamy."



SAN SEBASTIAN

2500

"Rustic, scorched, and incredibly creamy. A sponge-free Basque-style cheesecake with a deeply caramelized top and a soft, molten core. No crust, no fillers—just pure, smoky-sweet decadence."



BAKED NUTELLA

2200

"Deeply rich, nutty, and velvety-smooth. A sponge-free, slow-baked cream cheese cake swirled with authentic Nutella and topped with a glistening hazelnut-cocoa glaze. Pure, unadulterated indulgence for the chocolate lover."



2000

PISTACHIO CREAM CHEESE

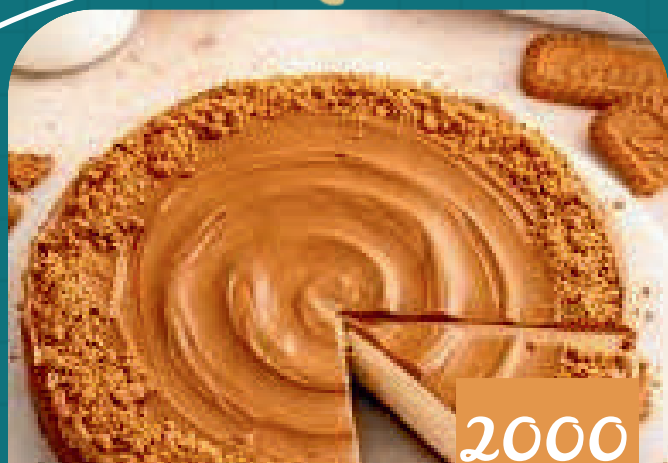
"Intensely nutty and flawlessly smooth. A heavy, velvet-set cream cheese cake infused with roasted pistachios. No sponge, no fillers—just pure, melting decadence. A refined, earthy classic for the sophisticated palate."



2000

RED VELVET CREAM CHEESE

"No sponge, no fillers—just pure, whipped cream cheese luxury, crustless wonder with a dense, velvety texture and a signature tangy finish. The ultimate 'melt-on-the-tongue' experience."



2000

BISCOFF CREAM CHEESE

"Decadently creamy and spice-forward. A sponge-free, velvet-smooth cream cheese cake loaded with Lotus Biscoff spread and topped with a signature biscuit-shatter. Pure caramelized bliss in every bite."



2000

MANGO CREAM CHEESE

"Pure, concentrated indulgence. A sponge-free, velvet-smooth cream cheese cake loaded with fresh mango pulp and finished with a glistening fruit-nectar glaze. Naturally vibrant and decadently creamy."



500

LUNCHBOX BENTO

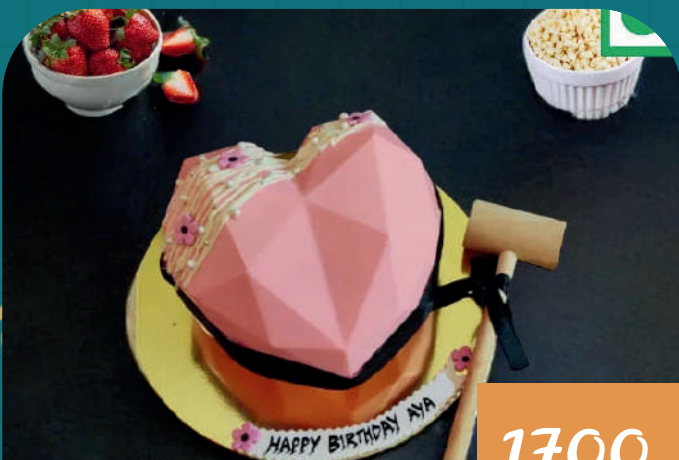
"Your favorite Parashy flavors, miniaturized. A 4-inch, double-layered delight packed in a signature lunchbox. Perfectly sized for 1-2 people, and fully customizable with your personal message. The cutest way to celebrate."



1000

5-IN-1 TORTE DREAM CAKE

blend of dark and white Belgian couverture, we create a glossy, porcelain-like exterior that looks like polished marble. It is a sophisticated, artistic centerpiece designed for those who appreciate the finer details of pâtisserie."



1700

SMASH-ME PINATA

"The ultimate interactive dessert. A hollow chocolate shell filled with your favorite cake, assorted chocolates, and surprises. Comes with a mini wooden hammer—smash it, share it, and love it!"



1000

BELGIUM HEART

"The purest expression of Belgian chocolate in a beautiful heart-shaped form. Featuring a rich, fudge-style and a glossy ganache finish. Smooth, sophisticated, and deeply decadent—the perfect centerpiece for your most special moments."



1600

ARTISANAL MARBLE

blend of dark and white Belgian couverture, we create a glossy, porcelain-like exterior that looks like polished marble. It is a sophisticated, artistic centerpiece designed for those who appreciate the finer details of pâtisserie."



2200

BUTTERMILK PANCAKES

"Thick, fluffy, and melt-in-the-mouth. Served as a triple stack with whipped butter and your choice of Belgian chocolate drizzle, honey, or maple syrup. The ultimate all-day brunch classic."



HANDLING & STORAGE INSTRUCTIONS

1. The Golden Rule of Temperature

- **For Cream Cheese & Ganache Cakes:** These are temperature-sensitive. Please keep refrigerated (4 degree to 6 degree) until 15–20 minutes before serving. Allowing them to sit at room temperature briefly will "awaken" the flavors and soften the texture for the perfect melt.
- **For Fresh Fruit Cakes:** These are best enjoyed the same day. Keep chilled at all times to maintain the crispness of the exotic fruits.
- **For San Sebastian (Basque) Cakes:** These can be enjoyed chilled for a firm texture or slightly warm for a molten, gooey heart.

2. Travel with Care

- **The Flat Surface Rule:** When taking your cake home, please keep the box on a level surface, such as the floor of the car. Avoid placing it on car seats, as the tilt can cause the delicate layers to shift.
- **Stay Cool:** If your journey is longer than 30 minutes, we recommend keeping the car AC on high or using an insulated carrier to preserve the structural integrity of the cream.

3. Slicing for Perfection

- To achieve that "cafe-style" clean slice, dip a sharp knife into hot water and wipe it dry between every cut. This allows the blade to glide through ganache and cream cheese without sticking.

4. Shelf Life

- Our cakes are crafted fresh without heavy preservatives. For the best experience, please consume within 2–3 days of purchase. Ensure the cake is stored in an airtight container to prevent it from absorbing other aromas in the fridge.

"Crafted by Us. Curated by You."

"A SPECIAL MOMENT DESERVES A CAKE THAT IS ONE-OF-A-KIND. AT PARASHY CAFE, CUSTOMIZATION IS THE HEART OF WHAT WE DO. TELL US YOUR STORY, YOUR FAVORITE TEXTURES, AND YOUR PREFERRED SWEETNESS, AND WATCH US TRANSFORM THEM INTO A STUNNING CENTERPIECE. FROM INTIMATE BENTO SURPRISES TO GRAND CELEBRATION TIERS, WE BRING A PERSONAL TOUCH TO EVERY SLICE. SPEAK TO OUR TEAM TODAY AND LET'S START DESIGNING YOUR SIGNATURE PARASHY MOMENT."

Satisfy your sweet cravings with our luscious cakes, made with the finest ingredients

