SABINES BAKEAWAY

Price list

Austrian baking, handmade in small batches.

Made with real butter, pure Papantla vanilla, mascabado cane sugar, Callebaut chocolate and tonka bean. Jams, plum butter, custard and rum raisins are, of course, homemade – no box mixes, no preservatives, no artificial flavors. Wherever possible, we source from local and Mexican producers.

OPENING PRICES

Please note: we always offer a changing selection – not every cake is available at the same time. Simply pre-order your favorite on WhatsApp one week in advance (minimum 6 pieces of one kind).

Tortes & slices

PER PIECE

Viennese Sachertorte — **$110 MXN**
Chocolate torte with homemade apricot jam and a dark chocolate glaze

Donauwellen with peaches — **$100 MXN**
Marbled sponge with peaches, vanilla custard and a chocolate coating

Austrian apple strudel — **$120 MXN**
Hand-stretched dough, apples, cinnamon, rum raisins and caramelized almonds

Chocolate Swiss roll — **$110 MXN**
Light sponge rolled with chocolate cream

Plum cake with pecans — **$90 MXN**
Fresh plums on a soft base, topped with pecans · seasonal

Bienenstich (German bee sting cake) — **$95 MXN**
With vanilla cream and a crunchy almond crust

Strawberry Vanilla Dance — **$100 MXN**
Strawberry compote, airy vanilla ganache and lemon sponge in a red velvet finish · after Cyril Lignac · coming soon

Exotic coconut mango cake — **$110 MXN**
Coconut mousse on coconut dacquoise with mango and cranberry

Piped Linzer torte with cranberry — **$110 MXN**
Mexican pecans, cinnamon and homemade cranberry jam

French pear tart — **$100 MXN**
Sablée pastry, almond cream with toasted pecans and thin slices of caramelized pear

Old Viennese Gugelhupf with chocolate chunks — **$95 MXN**
Moist chocolate bundt cake with chocolate chunks and a chocolate glaze

Genuss au chocolat – chocolate nut cake — **$120 MXN**
Moist chocolate cake with pecans and walnuts or hazelnuts, rum raisins and a dark chocolate glaze

Whole cakes

PRICE PER CAKE

Whole Viennese Sachertorte — **$1,100 MXN**
24 cm torte, 12 slices – you only pay for 10

Donauwellen – whole tray — **$1,300 MXN**
16 pieces – you only pay for 13

Whole Austrian apple strudel — $600 MXN
6 pieces – you only pay for 5

Whole chocolate Swiss roll — $880 MXN
9 pieces – you only pay for 8

Whole plum cake — $1,170 MXN
16 pieces – you only pay for 13 · seasonal

Whole Bienenstich — $1,235 MXN
16 pieces – you only pay for 13

Whole Strawberry Vanilla Dance — $800 MXN
10 slices – you only pay for 8

Whole coconut mango cake — $880 MXN
20 cm cake, 10 slices – you only pay for 8

Whole piped Linzer torte — $1,100 MXN
28 cm torte, 12 slices – you only pay for 10

Whole French pear tart — $1,000 MXN
28 cm tart, 12 slices – you only pay for 10

Whole Old Viennese Gugelhupf — $950 MXN
12 slices – you only pay for 10

Whole Genuss au chocolat — $1,200 MXN
28 cm torte, 12 slices – you only pay for 10

Little temptations

PER PIECE

Brownies — $75 MXN
Fudgy, moist and seriously chocolatey

Brownies with caramelized pecans — $75 MXN
With a hint of tonka bean and sea salt

Punsch cube — $40 MXN
Sponge cube with apricot and orange liqueur, dipped in dark chocolate

Tyrolean Polsterzipf — $55 MXN
Large pastry (approx. 9 × 9 cm) filled with Powidl (plum butter)

Apfelküchle – apple fritter in beer batter — $35 MXN
Crispy fried apple ring with cinnamon and sugar · small rings: 2 for the same price

Desserts

PER PORTION

Crema Catalana with tonka bean — $100 MXN
Silky custard with a caramelized sugar crust · 250 ml

Scheiterhaufen — $100 MXN
Austria's beloved "woodpile" dessert – baked apples, cinnamon, rum raisins and caramelized nuts · We're also happy to prepare it unbaked – fresh or frozen – so you can bake it at home at your leisure and enjoy it warm from the oven. · 250 ml

Kaiserschmarrn — $100 MXN
Fluffy, caramelized shredded pancake with rum raisins and powdered sugar · best enjoyed warm – so made to order only, fresh from the pan. On request with homemade apple sauce (+20) or plum compote "Zwetschkenröster" (+30).

Vanilla mousse — **$75 MXN**

Real vanilla cream, light and airy · 150 ml

Dark chocolate mousse — **$85 MXN**

Flavors: plain, coffee, cinnamon, tonka bean, timut pepper, hint of chili, orange-Cointreau · 150 ml

Opening offer until Dec 31, 2026: Every 6th piece free!

Whole cake? You pay less – see “Whole cakes”.

One offer per order – I’ll automatically give you the best one.

Every Sunday at the market: From November 8, find us from 10 am to 12 pm at Mercado Centenario Food Park (Carretera al Centenario, km 13.9 – on the left heading out of town). Every Sunday there’s a small selection, freshly baked for the market – single pieces to take away, while stocks last.

Pre-orders: please order at least 1 week in advance on WhatsApp – from 6 pieces of one kind.

Delivery: from 6 pieces to El Centenario, Chametla and El Comitán – 50 pesos. La Paz by arrangement.

Single pieces? Available to take away on Sundays at the market. Since I bake every cake fresh and whole, I can’t make a whole cake just for a single piece – everything else I bake to order.

Larger quantities? For parties, events or bigger orders: price by arrangement.

Something special? I am happy to bake to your wishes – just message me.

Dairy-free or gluten-free? On request I can bake many of my cakes without dairy or gluten – just message me. Sorry, I don’t offer vegan cakes.

Order on WhatsApp: +52 612 233 0964 · la-casa-pacifica.com/en/sabines-bakeaway

Prices in Mexican pesos (MXN). Subject to change depending on ingredient availability.