



We create unforgettable moments

Bakery menu 2026



ESKISIT

CATERING & CAKES

Mediterranean tradition

ESKISIT Catering is a personalized, professional and above all family catering in constant evolution since 2012 created by two generations of women passionate about their work with a long history of more than 25 years in the world of catering and event organization.

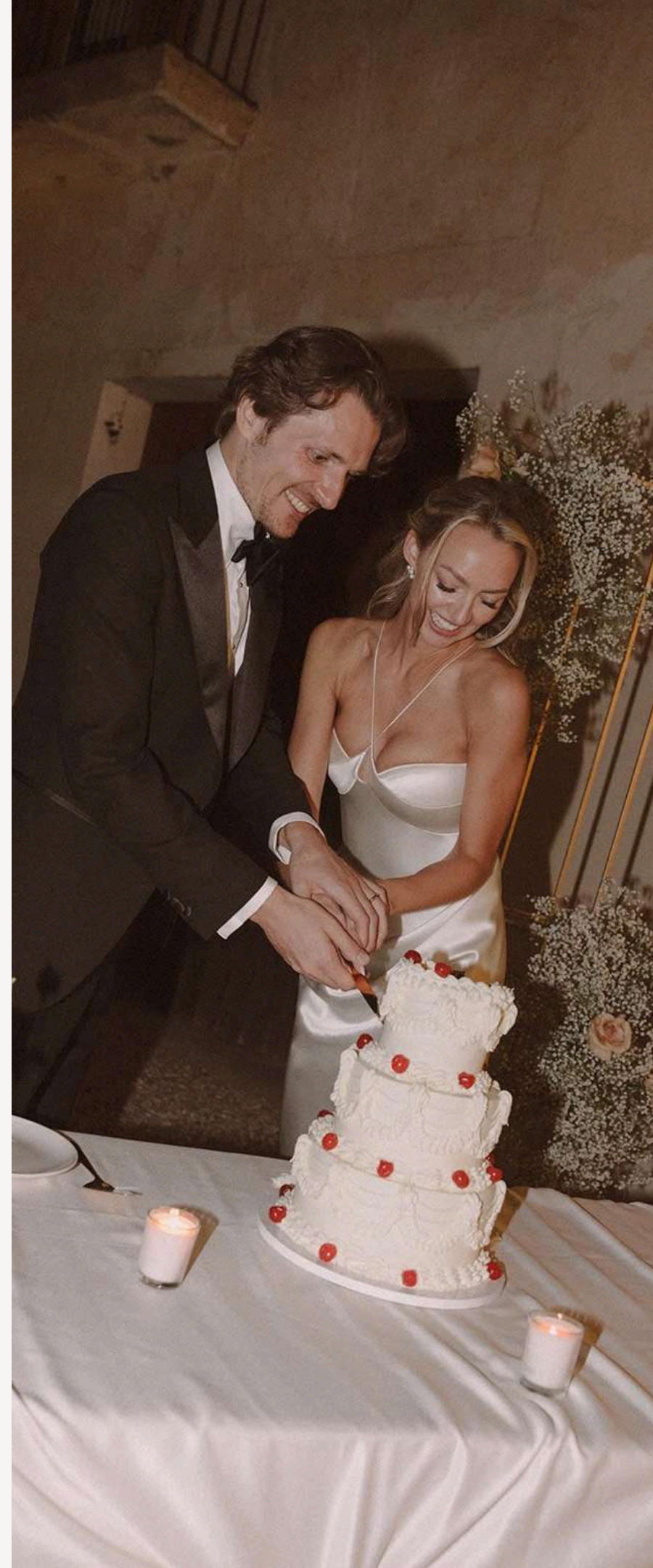
We create creative pastry: personalized sweets, original, delicious and handmade cakes.

We make all kinds of sweets for individuals and companies so that your celebrations are unique. Choose from the flavor to the decoration, at ESKISIT Catering we adapt 100% to your style.

We have a wide assortment of sweets made by us, always adapting to the needs of each client.

We also carry out complete assembly of sweet tables with decoration (ask for budget).

Let's take a look at our bakery menu?



About us

Fresh flavors

Lemon

Madagascar vanilla sponge cake with poppy seeds and creamy lemon filling
(option of topped with burnt meringue)

Cinnamon and apple

Vanilla cake bathed in syrup with cinnamon, creamy interior of cinnamon
buttercream and baked apple

Berries

Vanilla and blueberry sponge cake filled with red fruit coulis and forest fruit
mousse

Passion fruit

Orange sponge cake with creamy passion fruit pulp buttercream

Red velvet

Velvety red cocoa sponge cake with creamy cheese filling

Vanilla

Madagascar vanilla sponge cake with vanilla buttercream

Carrot cake

Carrot sponge cake filled with cream cheese
(flavor available only for 1 tier)



Intense flavors

Dulce de leche

Intense chocolate sponge cake with creamy vanilla and dulce de leche

Caramel and peanut

Chocolate sponge cake with toffee interior and peanut buttercream

Oreo

Chocolate sponge cake with cookies and filled with Oreo cream

Irish coffee

Madagascar vanilla sponge cake flavored with Irish whiskey and filled with coffee mousse



Superior flavors

Classic chocolate

Chocolate sponge cake with 60% cocoa filled with sweet chocolate truffle

Crunchy chocolate

Madagascar vanilla sponge cake filled with crunchy chocolate

**Optional: chocolate sponge cake*

White chocolate with hazelnuts

Chocolate sponge cake with 60% cocoa filled with white chocolate cream with hazelnuts

**Optional: vanilla sponge cake*

Pistachio

Madagascar vanilla sponge cake with pistachio cream

Lotus

Madagascar vanilla sponge cake with lotus cream



Vegan cakes

Brownie

Irresistible homemade dark chocolate brownie

Carrot cake

Carrot cake filled with vanilla-scented vegetable cream

Chocolate cake

Tender dark chocolate sponge filled with sweet chocolate truffle

**Available with oreo cream*

**Available with lotus cream*

Lemon cake

Lemon poppy seed cake with vegan lemon curd filling

*Not available for tiers cake.



Classic cakes

Cheesecake

Two cheeses cake, biscuit base and berries jam

Cheesecake “La Viña” - oven

Two cheese cake made in oven with biscuit base

Lemon pie

Shortcrust pastry base filled with lemon cream complemented with burnt meringue

Pavlova

Tiramisu

Brownie

“Brazo de gitano”

Flavors: Cream, truffle, cream or strawberry mousse

Masini

Flavors: Cream, truffle, or truffle and cream

Sacher

Chocolate sponge cake with berries jam and dark chocolate coverage

Black Forest

Genovese chocolate cake bathed in liquor syrup, filled and covered with Chantilly cream and macerated cherries

Chocolate guinness cake

Chocolate cake with black beer and coffee white cream





wedding cakes



Sweets



Decorated butter cookies from 4,50€/u (minimum 6)

Cakepops white chocolate or black 2,50€/u (minimum 6)

Decorated Ice pops (popsicle) 4,90€/u (minimum 6)

Cupcakes (to choose flavor cake) 4,50 €/u (minimum 12)

Mini cupcakes (to choose flavor cake) 2,10 €/u (minimum 30)

Decorated Donuts 4,00 €/u (minimum 12)

Brownie 5,85 €/u (minimum 8) or **Mini Brownie** 2,70 €/u (minimum 12)

Macarons 2,70€/u (minimum 12)

Apple tatin 4,50 €/u (minimum 12)

Custard tartlets with fruit 2,90 €/u (minimum 12)

Mini Lemon Pie 2,90 €/u (minimum 20)

Jars:

cheese cake, carrot cake, lemon, red velvet, oreo, coffee, etc 5,00€/u (mini)

Fruit skewer 2,00€/u

Brigadeiros

Coconut or lime 3,50€/u - Chocolate 3,95€/u (minimum 12u)

*Prices can change depending on the requested decoration.



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We want to know you. Let's meet!

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