

choko la

DEEPLY DIVINE CHOCOLATES

LIVE THE CHOCOLATE LIFE AND EXPERIENCE THE DIVINE

The Aztecs considered it more valuable than Gold or Silver.

The Mayans called it the 'Food of the Gods'.

But for us as Choko la, Chocolate is much more than that !

The word Choko la has been derived from a Mayan word
which means to drink chocolate together.

Because we know that nothing warms the soul more than
a cup of steaming hot chocolate shared with a friend or loved one.

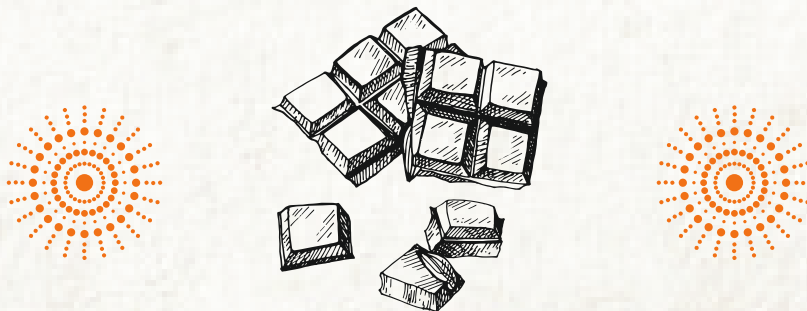
At Choko la, we are committed to using the purest ingredients resulting
in products that retain their natural goodness while being incredibly indulgent.

All our chocolates are made using couverture chocolate - the purest chocolate
containing cocoa butter and chocolate liquor. Cocoa butter, combined with proper
tempering, gives the chocolate more sheen, a firmer "snap" when broken
compared to compound chocolate which has vegetable oils.

Chocolate connoisseurs do not consider compound chocolates to be the real thing!

Each piece of choko la is a piece of art and an ode to fine craftsmanship.

We hope you enjoy eating them just as much as we did making them.



ALL - DAY BREAKFAST

QUINOA BREAKFAST SKILLET V

ROASTED PEPPERS. SPINACH WITH QUINOA
FINISHED IN A SKILLET AND SERVED WITH
SOURDOUGH BREAD

MENEMEN TURKISH SKILLET

CLASSIC TURKISH BREAKFAST WITH ONION.
TOMATOES. HOT PEPPERS. EGGS COOKED IN A
SKILLET AND SERVED WITH SOURDOUGH BREAD

CHOKO LA CLASSIC EGGS BENEDICT

CLASSIC BRITISH BREAKFAST- SOURDOUGH TOAST
TOPPED WITH SAUTÉED SPINACH. POACHED EGGS
AND HOLLANDAISE SAUCE

CHOKO LA BREAKFAST WAFFLE

FRESH WHIPPED CREAM. FRESH FRUITS.
ALMOND FLAKES TOPPED ON A WAFFLE.
SERVED WITH MAPLE SYRUP AND
CHOKO LA' S CHOCOLATE SAUCE

GRANOLA BREAKFAST BOWL

CHOKO LA' S HEALTHY GRANOLA SERVED WITH MILK

CAFÉ STYLE DINING

STAR ANISE AND CORIANDER SCENTED PHO V

STAR ANISE AND CORIANDER SCENTED VIETNAMESE
SOUP WITH CHILLIES. ZUCCHINI AND
CARROTS SPAGHETTI SPROUTS AND TOFU

HERBED QUINOA AND CHICKPEA SALAD V|GF

QUINOA AND CHICKPEAS WITH MINT
TOSSED IN LEMON TAHINI DRESSING

COLORFUL BEETROOT SALAD GF

BEETROOT. CARROTS. ROCKET. APPLES. CRANBERRIES AND
A FETA CHEESE ZIPPY LEMON CHILLI DRESSING

SPINACH AND BLACK RICE SALAD

BABY SPINACH WITH SUNDRIED TOMATOES AND BLACK
RICE TOSSED IN HUNG CURD GARLIC DRESSING

TRIO OF MINI SALAD CAKES

ARTISTIC MINI CAKE VERSIONS OF OUR THREE
SALADS - HERBED QUINOA AND CHICKPEA SALAD. COLORFUL
BEETROOT SALAD. SPINACH AND BLACK RICE SALAD

BURRATA WITH ORANGE CHUTNEY FRESH ROCKET AND PEPPERS GF

BURRATA CHEESE ON A BED OF ROCKET LEAVES AND
ROASTED PEPPERS. DRIZZLED WITH OUR HOMEMADE
ORANGE CHUTNEY SPRINKLED WITH SUMAC POWDER

S O C I A L D I N I N G

WILD MUSHROOM BRUSCHETTAS

SOURDOUGH TOAST TOPPED WITH SAUTÉED BUTTON MUSHROOMS. SHITAKE & BLACK MUSHROOMS. ROASTED GARLIC FINISHED WITH THYME. CREAM AND PARMESAN

ZUCCHINI, BURRATA AND TAPENADE BRUSCHETTAS

TAPENADE SMEARED SOURDOUGH TOAST TOPPED WITH GRILLED ZUCCHINI AND BURRATA CHEESE


ROCKET, SCAMORZA AND ONION JAM PIZZETTE

ROCKET LEAVES. SCAMORZA & ONION JAM ON A FOCACCIA PIZZETTE. DRIZZLED WITH BALSAMIC GLAZE

TOMATO, BASIL AND BURRATA PIZZETTE

TOMATOES . BASIL AND BURRATA ON A FOCACCIA PIZZETTE

SMASHED AVOCADO ON TOAST

SOURDOUGH TOAST TOSSED WITH SMASHED AVOCADO. HARISSA AND ROASTED SEEDS
WITH TOFU 
WITH POACHED EGGS

CHIPOTLE, BLACK BEAN AND GUACAMOLE SOFT TACOS

A SPICY MIX OF BLACK BEANS WITH CHIPOTLE. GUACAMOLE. SOUR CREAM AND SALSA ON SOFT TACOS WITH AN OPTION OF WITH FRIED EGGS OR GRILLED COTTAGE CHEESE

S A N D W I C H E S

ROASTED BEETROOT AND PISTACHIO SANDWICH

HEALTHY SANDWICH WITH ROASTED BEETROOT. PISTACHIO AND HUNG YOGHURT IN SOURDOUGH WHOLE WHEAT BREAD. SERVED WITH A HOUSE SALAD

CUCUMBER, TOMATO, FETA SANDWICH

TRADITIONAL SANDWICH WITH CUCUMBER, TOMATO, FETA AND BASIL PESTO IN SOURDOUGH WHOLE WHEAT BREAD. SERVED WITH A HOUSE SALAD

EGGS AND ENGLISH MUSTARD SANDWICH

CLASSIC BRITISH SANDWICH OF BOILED EGGS, BUTTER AND ENGLISH MUSTARD IN SOURDOUGH RYE BREAD. SERVED WITH A HOUSE SALAD

CHOKO LA CLASSIC CLUB SANDWICH

FRESHLY BAKED WHOLE WHEAT BREAD GRILLED AND LAYERED WITH MAYONNAISE, LETTUCE, CUCUMBER, TOMATOES, SAUTÉED MUSHROOMS, SUNDRIED TOMATOES AND CHEDDAR CHEESE.

DESSERTS

BROWNIE WITH COFFEE MOUSSE

LAYER OF FUDGE BROWNIE. WITH GANACHE & MIX BERRY JAM. TOPPED WITH COFFEE MOUSSE SERVED IN A DESSERT JAR

LEMON CRUMBLE WITH BLUEBERRY

CRUNCHY BISCUIT CRUMBLE BASE. LEMON TART AND FRESH BLUEBERRIES TOPPED WITH MASCARPONE CHEESE. SERVED IN A DESSERT JAR.

SUGAR FREE MOUSSE

CREAMY. FLUFFY. AND SUGAR FREE MOUSSE CAKE SERVED IN A MINI GLASS

CHOCOLATE BROWNIE

CHOCOLATE BROWNIE SERVED WITH SALTED COCONUT SORBET. CHERRY GEL AND HAZELNUT GANACHE

PECAN NUT PASTRY

PECAN NUT SPONGE AND MILK CHOCOLATE MOUSSE

COFFEE CARAMEL PASTRY

CLASSIC COMBINATION OF COFFEE AND CARAMEL

CHOCOLATE TRUFFLE PASTRY

DARK CHOCOLATE LAYERED WITH CHOCOLATE CREAM

ORANGE AND CHEESE PASTRY

MOIST ORANGE CAKE TOPPED WITH CHEESE AND ORANGE CANDY

SEASON'S SPECIAL

ICED HOT CHOCOLATE

REFRESHING SUMMERTIME FROZEN HOT CHOCOLATE CUBES. SERVED WITH MILK

VEGAN ICED HOT CHOCOLATE

REFRESHING SUMMERTIME FROZEN HOT CHOCOLATE CUBES SERVED WITH ALMOND MILK

ICED ESPRESSO LATTE

FROZEN CUBES OF ESPRESSO WITH REGULAR MILK

ICED ESPRESSO MOCHA

PERFECT COMBINATION OF FROZEN ESPRESSO AND CHOCOLATE CUBES SERVED WITH ALMOND MILK

MILK SHOT IN CHOCO CHIP COOKIE CUP

CLASSIC COMBINATION OF MILK INSIDE A COOKIE

HOT CHOCOLATE

35% CLASSIC MILK

55% CLASSIC DARK

CINNAMON

HAZELNUT

COFFEE

75% CHOKO LA'S SIGNATURE

HOT TEA

ASSAM

DARJEELING

EARL GREY

JASMINE

MASALA

GREEN TEA

HOT COFFEE

CAPPUCCINO

CAFE LATTE

CAFÉ AMERICANO

ESPRESSO SINGLE

COLD CHOCOLATE SHAKES

CHOCOLATE DELIGHT

DECADENT AND DREAMY DARK BELGIAN CHOCOLATE

SINFUL MOCHA

ROBUST AND AROMATIC COFFEE AND CHOCOLATE

MAYAN MAGIC

NUTTY AND INDULGENT HAZELNUT DARK CHOCOLATE

75% CHOKO LA'S SIGNATURE

75% DARK CHOCOLATE AND A SWEET BROWNIE SURPRISE

COLD BREW TEAS

GREEN APPLE AND DARJEELING TEA

SLICED FRESH GREEN APPLE AND DARJEELING TEA
BREWED OVERNIGHT IN COLD WATER

EARL GREY AND HIBISCUS TEA

EARL GREY AND HIBISCUS TEA
BREWED OVERNIGHT IN COLD WATER

COLD COFFEE

CLASSIC COLD COFFEE

IRISH

CARAMEL

HAZELNUT

ICED AMERICANO