



WHO WE ARE

Elsa and Manuel Mendoza began their journey in Bogota, Colombia, where Manuel raised and trained the elegant Paso Fino horses in their famous classic fino “dances,” while Elsa ran a bakery serving delicacies to the neighborhood.

As a renowned trainer Manuel was brought to the United States to train Pasos stateside, where they’re imported for their grace and legendary smooth ride. Life took a turn when the job fell through. With little prospects and two daughters Paola and Natalia, the Mendoza’s did what any family does; they prayed to God and turned to Mamma.

Elsa was already an established and gifted chef, baker and pastry maker. The family started to sell her pastries out of a van in the parking lot after church, and it quickly became a family affair. The delicacies were so well received a loyal following began to grow. Patisserie Cafe was opened soon after, supplying such high-end bakeries as Dean & Deluca and others.

The Mendozas held a simple belief that became their guiding principle: that good food comes from simple ingredients...but always from the best ingredients. And they still believe that passion and love are essentials to go into every recipe. It has been the keystone of their café, and they have travelled the world learning from the best in honing their craft. The result is the fabulous foods of Patisserie Cafe. The horseshoe in the Patisserie Cafe logo is a reminder of life’s unexpected journeys, and how lucky we all are. We invite you to enjoy life and to remember that every time you eat, is a chance to eat something fresh and delicioso. Thank you for visiting Patisserie Cafe.

PATISSERIE CAFE

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OMELETTES

All omelettes are served with breakfast potatoes and a side of toast. “Egg whites only” omelettes are also available upon request. Substitute fruit instead of toast and potatoes for gluten-free diets.

VEGGIE*

Filled with mushrooms, tomatoes, peppers, onions, and Monterey Jack-cheddar mix

GfF Available with fruit instead of potatoes & toast

MASHED POTATO*

Filled with mashed potatoes and Monterey Jack-cheddar mix.

Available with bacon or spicy chorizo

SPINACH, MUSHROOM, & CHEESE*

Filled with baby spinach, fresh mushrooms, and Swiss cheese.

GfF Available with fruit instead of potatoes & toast

WESTERN*

Filled with ham, pepper, tomatoes, onions, and Monterey Jack-cheddar mix.

SPICY CHORIZO*

Spicy chorizo (sausage), jalapeño peppers, and Monterey Jack-cheddar mix.



PATISSERIE CAFE FAVORITE



GLUTEN-FREE



HEALTHY OPTION

We have gluten and nuts in our environment.

**Notice: Items marked with * may be cooked to order. Consuming raw or under cooked meats, poultry, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*

CREATE-YOUR-OWN OMELETTE

OMELETTE WITH ONE ITEM*

comes with toast & potatoes (or exchange both for fruit)

Additional items in your omelette:

CHEESES

Monterey Jack-cheddar mix, Swiss, provolone, Parmesan, feta, fresh mozzarella, goat cheese

TOP IT OFF WITH A SAUCE

béchamel sauce, salsa ranchera, sour cream

VEGGIES

onions, tomatoes, green bell peppers, broccoli, avocado, jalapeños, black beans, spinach, black olives, mushrooms

MEATS

ham, bacon, turkey, spicy chorizo (sausage)

BREAKFAST

FRENCH TOAST

Made with our baked-from-scratch croissant topped with strawberries, bananas, powdered sugar, and syrup.

Add bacon or eggs

EARLY RISER*

Bacon, scrambled eggs, and Monterey Jack-cheddar mix on a baked-from-scratch croissant. Served with breakfast potatoes.

DAY BREAK*

Ham, Monterey Jack-cheddar mix, and scrambled eggs on a baked-from-scratch croissant. Served with breakfast potatoes.

JUMP START*

Spicy chorizo (sausage), jalapeño peppers, mixed cheese, and scrambled eggs on a baked-from-scratch croissant. Served with breakfast potatoes.

BREAKFAST CREPE*

Crepe filled with ham, bacon, or spinach, scrambled eggs, and Monterey Jack-cheddar mix with a side of breakfast potatoes and béchamel sauce.

TWO EGGS ANY STYLE*

Two eggs, toast of your choice, and bacon accompanied by breakfast potatoes.

CALENTADO

(Colombian breakfast)

Rice, black beans, and potatoes chopped up and mixed, smothered in our salsa ranchera and topped with your choice of oven roasted pork, shredded certified Angus beef, or chicken fajitas. Served with two eggs over medium.*

BREAKFAST SIDES

BREAKFAST POTATOES

BACON (3 strips)

EGGS* (two eggs)

FRUIT (seasonal)

WAFFLES

Available with vanilla ice cream

WALNUT

Topped with caramelized walnuts, powdered sugar, syrup, and whipped cream.

CHOCOLATE CHIP

Topped with chocolate chips, served with chocolate sauce, powdered sugar, and whipped cream.

VERY BERRY

Topped with a seasonal berry compote, powdered sugar, and whipped cream.

ORIGINAL

Drizzled with syrup, powdered sugar, and whipped cream.

TAPAS (SMALL PLATES)

FALAFEL

Fried garbanzo bean patties with a tahini parsley lemon sauce.

HUMMUS

Traditional hummus served with toasted pita.

PAPAS BRAVAS

Crispy golden brown potatoes served with a spicy tomato sauce.

SPICY CHORIZO A LA PLANCHA

Grilled spicy chorizo (sausage) served with slices of lime and tomatoes.

EMPANADAS ARGENTINAS (FRIED EMPANADAS)

A choice of cheese, chicken, or shredded certified Angus beef with our signature Patisserie salsa.

MUSHROOMS AL AJILLO

Garlic butter roasted mushrooms in a white wine cream sauce with cilantro.

CHECK OUT OUR BRUNCH MENU FOR SUNDAYS ONLY!

CREPES SUCREES (sweet)

Available with vanilla ice cream

BANANAS FOSTER

Filled with banana, brown sugar, rum, cinnamon, candied walnuts, and whipped cream.

LEMON AND SUGAR

Filled with lemon jelly and topped with granulated sugar and lemon wedges.

NUTELLA

Filled with Nutella and topped with powdered sugar, Nutella, and whipped cream.

VERY BERRY

Filled with seasonal berry compote topped with powdered sugar and whipped cream.

BANANA SPLIT

Filled with strawberries and bananas topped with chocolate sauce, powdered sugar, and whipped cream.

CREPES SALEES (savory)

All come with a side salad

MEDITERRANEAN

Filled with a pesto feta cheese spread, roasted red peppers, green peppers, olives, onions, zucchini, and squash topped with feta cheese and pesto.

RANCHERO

Filled with black beans, corn, ham, onions, peppers, Monterey Jack-cheddar mix, and jalapeño with chimichurri and sour cream sauce.

CREAMY CHICKEN

Filled with grilled chicken and melted cheese with our béchamel sauce.

BABY SPINACH, MUSHROOMS & CHEESE

Filled with baby spinach, mushrooms, and onions, with our three-cheese sauce.

SPECIALTY PLATES

ROPA VIEJA

White rice, black beans, sweet plantains, and shredded certified Angus beef in a tomato sauce. Comes with a side salad.

CALENTADO

(Colombian breakfast)

Rice, black beans, and potatoes chopped up and mixed, smothered in our salsa ranchera and topped with your choice of oven roasted pork, shredded certified Angus beef, or chicken fajitas. Served with two eggs over medium.

BAKED EMPANADAS

Chicken, shredded certified Angus beef, or spiced spinach and feta. Comes with our signature Patisserie salsa.

HEALTHY PLATES

QUINOA PLATE

Grilled chicken with mushrooms, onions, peppers, a scoop of quinoa salad (quinoa with finely chopped cucumbers, cilantro, onions, parsley, tomatoes and lime vinaigrette) and a romaine & baby spinach mix avocado salad.

TABBOULEH PLATE

Tabbouleh, hummus, grilled chicken with a lime marinade, cucumber slices, and whole wheat pita.

LEBANESE WRAP

Hummus, grilled chicken with a lime marinade, cucumber slices, and tabbouleh on a buck wheat crepe wrap.

GRILLED CHICKEN FAJITA PLATE

Grilled chicken strips with onions and peppers, a side salad with balsamic vinaigrette, sweet plantains, black beans, and a scoop of quinoa salad (quinoa with finely chopped cucumbers, cilantro, onions, parsley, tomatoes and lime).



- PC** PÂTISSERIE CAFE FAVORITE
- G&F** GLUTEN-FREE
- H** HEALTHY OPTION

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SIDES

GARBANZO BEAN SALAD
G&F Garbanzo beans with peppers and cranberries tossed in a light vinaigrette.

POTATO SALAD
Red potatoes with skins, mayo, garlic, and parsley.

VEGGIE MEDLEY
Oven roasted zucchini, black olives, squash, red onions, and peppers with our Patisserie Cafe mixed herbs, served chilled.

RICE AND BEANS
White rice and black beans.

PC **SWEET PLANTAINS**
Similar to fried bananas.

TABBOULEH
Bulgur wheat, finely chopped parsley, mint, tomatoes, onions, and lime.

TUNA SALAD
White tuna with peppers, finely chopped red onions, and mayo.

BROCCOLI & CAULIFLOWER
Broccoli, cauliflower, and red onions tossed in blue cheese dressing.

QUINOA SIDE SALAD
G&F Quinoa with finely chopped parsley, cilantro, cucumbers, tomatoes, and onions in a lime vinaigrette.

HUMMUS
Accompanied with whole grain pita bread.

G&F request cucumber slices instead of bread for gluten-free option

CHICKEN SALAD
Shredded chicken with chopped grapes. And finely chopped celery, walnuts, mayo and poppy seeds.

PASTA SALAD
Penne pasta, sundried tomatoes, Parmesan cheese, artichokes, and olive oil.

SOUPS

CUP OR BOWL

Daily • CHICKEN AND RICE
• BLACK BEAN

Monday SUMMER VEGGIE

Tuesday TOMATO BASIL

Wednesday LOBSTER BISQUE

Friday LENTIL

Sat & Sun LOBSTER BISQUE

Santa Fe Grilled Chicken salad, Quinoa Grilled Chicken salad, and the Kale, Beet, and Avocado salad are extra.

Wraps not included in the "Combos" deal.

SALADS

PC **LA PÂTISSERIE**
Romaine and baby spinach mix, roasted red peppers, candied walnuts, and goat cheese with a balsamic vinaigrette.

PC **COBB**
Romaine lettuce, tomatoes, avocado, bacon, hard boiled egg, and crumbled blue cheese served with blue cheese dressing.

HOUSE
Romaine lettuce, tomatoes, cucumbers, carrots and mixed cheese served with balsamic vinaigrette.

CAESAR
Romaine lettuce, Parmesan cheese, and croutons served with Caesar dressing.

GREEK
Romaine lettuce, kalamata olives, tomatoes, peperoncino peppers, red onions, and feta cheese, served with greek vinaigrette.

G&F **KALE, BABBY SPINACH, BEET, & AVOCADO**
Kale, baby spinach and red cabbage tossed with carrots, beets, avocado, cranberries, and sunflower seeds with a citrus honey vinaigrette tossed in the salad.

G&F **Make your salad Gluten Free:**
Choose House salad, Baby Spinach salad, La Patisserie salad, or the Greek salad without the toasties, then choose the balsamic olive oil dressing, our signature cilantro-lime dressing, or the citrus honey vinaigrette.

All salads come with two toasties except for the Quinoa Grilled Chicken and the Kale, Baby Spinach, Beet & Avocado.

BABY SPINACH
Baby spinach, red onions, sliced apples, caramelized walnuts, and feta cheese served with balsamic vinaigrette.

PC **SANTA FE GRILLED CHICKEN**
Romaine lettuce, black beans, corn, tomatoes, onions, tortilla strips, Monterey Jack-cheddar mix, and grilled chicken with our signature cilantro-lime dressing.

QUINOA GRILLED CHICKEN
G&F Baby spinach tossed with a scoop of quinoa salad (quinoa with finely chopped cucumbers, onions, parsley, tomatoes and lime), topped with grilled chicken, lime, and balsamic vinaigrette.

MEDITERRANEAN MIX
Romaine lettuce with a scoop of garbanzo bean salad (garbanzo beans with finely chopped peppers and cranberries tossed in a light vinaigrette), feta cheese, and kalamata olives with balsamic vinaigrette.

QUICHES

LORRAINE*
Bacon and cheese quiche with a side of fruit.

VEGGIE*
Onions, peppers, broccoli, spinach, and cheese quiche with a side of fruit.

SANDWICHES

All sandwiches come with a side of chips and can be served on Italian, whole wheat, rye, sourdough, gluten-free crepe wrap, or a croissant (\$1.50 extra for croissant).

OVEN ROASTED VEGGIE
Oven roasted peppers, zucchini, squash, onions and black olives, on fresh Italian bread with a pesto feta cheese spread.

FRESH MOZZARELLA
Fresh mozzarella, with tomatoes, pesto, extra virgin olive oil and balsamic vinegar on Italian bread.

PC **TURKEY AND CHEESE CROISSANT**
Turkey and Swiss cheese with lettuce, tomatoes, and our Dijon mayo on a croissant.

PC **CALIFORNIA**
Turkey, avocados, alfalfa sprouts, red onions, and brie cheese with a Dijon peach jam on Italian bread.

PC **CARNITAS**
Shredded certified Angus beef with red peppers, green peppers, onions, mayo, and Monterey Jack-cheddar cheese mix on Italian bread.

CUBAN
Slow seasoned and thinly sliced pork, mojo, ham, Swiss cheese, pickles, mustard, and garlic mayo.

PC **MEDIA NOCHE**
Slow seasoned and thinly sliced pork, mojo, ham, swiss cheese, pickles, lettuce, tomatoes, and onions, served with mustard, garlic sauce, and mayo on Italian bread.

PC **CHICKEN SALAD**
Chicken salad with chopped grapes, mayo, poppy seeds, chopped walnuts and celery with lettuce and tomatoes on a croissant.

PC **CHIPOTLE GRILLED CHICKEN PANINI**
Grilled chicken, lettuce, tomatoes, onions, cucumbers, and provolone cheese with our original chipotle mayo sauce on Italian bread.

CHORIPAN
Spicy chorizo (sausage) with provolone cheese, tomatoes, lettuce, red onions, Dijon mustard, and mayo on Italian bread.

PC **GRILLED BLT**
Bacon, lettuce, tomato, and mayo on grilled white bread.

GRILLED CHICKEN PANINI
Grilled chicken, lettuce, tomatoes, onions, provolone cheese, and our Dijon mayo on Italian bread.

CHICKEN CAESAR CREPE WRAP
Grilled chicken with Caesar dressing, romaine lettuce, and Parmesan cheese.

TUNA SALAD CREPE WRAP
Homemade tuna salad with tomatoes, romaine lettuce and mayo.

BBQ CHICKEN CREPE WRAP
Grilled chicken with barbeque sauce, crunchy tortilla strips, lettuce, and ranch dressing.

G&F **FALAFEL CREPE WRAP**
Romaine and baby spinach mix with tomato, red onions and falafel with a tahini parsley lemon sauce.

ALL OF OUR BREADS ARE MADE FROM SCRATCH

TO-GO MENU

PÂTISSERIE CAFE

MAIN STREET LOCATION

Store Phone: 704-799-3355
627 North Main Street
Mooresville, NC 28115

BRAWLEY LOCATION

Store Phone: 704-799-1631
631 Brawley School Rd. Suite 406
Mooresville, NC 28117

patisseriecafe.com