



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 Mendozas 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

- PATISSERIE CAFE FAVORITE**
- GLUTEN-FREE**
- HEALTHY OPTION**

**We have gluten and nuts in our environment.*

**Consuming raw or undercooked, eggs, poultry, seafood, or meat may increase your risk for foodborne illness.*

CREATE-YOUR-OWN OMELETTE

OMELETTE WITH ONE ITEM

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

Additional items in your omelette:

<p>CHEESES</p> <p>Monterey Jack–cheddar mix, Swiss, provolone, Parmesan, feta, fresh mozzarella, goat cheese</p> <p>TOP IT OFF WITH A SAUCE</p> <p>béchamel sauce, salsa ranchera, sour cream</p>	<p>VEGGIES</p> <p>onions, tomatoes, green bell peppers, broccoli, avocado, jalapeños, black beans, spinach, black olives, mushrooms</p> <p>MEATS</p> <p>ham, bacon, turkey, spicy chorizo (sausage)</p>
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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

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.

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.

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

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.

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

CREAMY CHICKEN
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.

CHECK OUT OUR BRUNCH MENU FOR SUNDAYS ONLY!

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, two eggs over medium, 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.

BAKED EMPANADAS
Chicken, shredded certified Angus beef, or 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).*



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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**
 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 SALAD
 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 grapes, celery, mayo, poppy seed, and walnuts.

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

ORZO
 Orzo pasta with parsley, peppers, baby spinach, feta cheese, and olives.

SOUPS

CUP OR BOWL

Daily • CHICKEN AND RICE
 • BLACK BEAN

Monday SUMMER VEGGIE
 Tuesday TOMATO BASIL
 Wednesday LOBSTER BISQUE
 Thursday SEASONAL SOUP
 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.

KALE, BEET, & AVOCADO
 Kale and red cabbage tossed with carrots, beets, avocado, cranberries, and sunflower seeds with a citrus honey vinaigrette tossed with 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.*

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.

G&F **QUINOA GRILLED CHICKEN**
 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.

ORZO BABY SPINACH
 Baby spinach tossed with orzo, olives, peppers, and feta cheese.

MEDITERRANEAN MIX
 Romaine lettuce with a scoop of garbanzo bean salad (*garbanzo beans with 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).*

CHICKEN CAESAR CREPE WRAP
 Grilled chicken with caesar dressing, romaine lettuce, and parmesan cheese.

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.

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 sauce.

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

PC **CHICKEN SALAD**
 Chicken salad with grapes, celery, mayo, poppy seeds, and chopped walnuts 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.

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.

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.

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

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