



This year, Patagonias turns 15 - but the idea started more than 17 years ago. It began as a playful thought, one of those daydreams you never expect to happen. Little by little, that dream became a project... and here we are.

In Argentina, ice cream wasn't just a treat - it was part of life. You could go to an ice cream shop, but the real magic was getting it delivered in thermal containers. Sunday barbecues, pool days, office lunches - yes, I did that too! - ice cream was always the perfect ending.



When I moved to the Netherlands, ice cream delivery sounded ridiculous. But after a few failed attempts to open a shop, I turned my garage into a mini ice cream factory. Just like that, Patagonias was born as a delivery-only spot.



At first, our customers were mostly expats or locals who had tasted our gelato at a dinner party. I quickly learned that, for the Dutch, going out for ice cream is an event - a family outing, something special. It amazed me how something as simple as ice cream could teach me about another culture.

The next year, we opened our first shop. I love the social side of this business, and chatting with customers brings me so much joy. Some of the girls at Patagonias call me the "social butterfly" - and honestly, they're not wrong!



We started with gelato but didn't stop there. Cakes, tarts, and desserts followed, and today, Patagonias is all about indulgence.

And, of course, being Argentine, I had to add something savory.
Our empanadas - Argentina's ultimate finger food - became a hit.
A little extra piece of home to share.

15 Years, countless lessons, and a whole lot more than just gelato later... who knows, maybe you'll catch more of our story on the blog soon. Just saying.



Nuria
Perez Villafañe

Affogato

A scoop of vanilla gelato drowned in a shot of hot espresso for a perfect balance of sweet and bitter



Hot drinks

Espresso	€3,10
Espresso Macchiato	€3,40
Double espresso	€4,45
Coffee	€3,10
Lungo/Americano	€3,10
Cappuccino	€4,20
Latte macchiato	€4,50
Koffie verkeerd	€3,60
Café con crema	€4,00
Flat white	€4,65
Affogato	€5,00
Hot chocolate (dark or white)	€4,50
Tea	€3,20
Fresh ginger/mint tea	€4,10
Chai Latte	€5,00
Dirty Chai Latte	€5,80



Extra's

Cream + €0,90

Coffee/cup TO GO + €0,40

Oat milk + €0,70

Extra espresso shot + €1,55

Flavored Syrup + €0,70





Cold drinks

Made with our delicious ice cream

Ice coffee	€6,20
Ice smoothie	€5,70
Ice cream milkshake	€5,70
Extra large	+ €1,80

Fresh orange juice

Small	€2,80
Medium	€3,80
Large	€4,90

Freshly made smoothies €5,80

Berry bomb

Green

Hawaii

Orange

Strawberry/Mango

Strawberry/Banana

Water 33cl	€2,10
Water 50cl still/sparkling	€3,20
Ice tea 33cl lemon/peach/green	€3,50
Soda cans 33cl cola/cola zero/fanta/sprite	€3,20
Fruit juice - 's Lands Beste 25cl	€3,20







Lunch pastry

Empanada

Cheese

Beef

Chicken

Chorizo

Ham/Cheese

Onion/Cheese

Pumpkin/Walnut

Spinach

Caprese

Pao de queijo - 7 pieces

Brazilian small cheese balls

with a creamy heart and

served warm

Gourmet Tosti From homemade bread!

Cheese | Ham/Cheese €5,90

Chicken | Spinache

Onion/Cheese €6,50

Extra's

Ketchup | Mayo €0,80 Chimichurri €1,00









Sweet



ARGENTINIAN SPECIALTIES

Alfajor DDL	€3,10
Mini Alfajores (pack of 7)	€5,00
Conito with DDL	€2,90
Choco Torta	€5,35



ALL TIME FAVORITES

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Cupcake	€3,30
Cookies	€4,50
Choco Chips Choco Choco	
Pistachio White Choco Pepitas	
Popcakes	€2,95
Choco Red Velvet Carrot Vanilla	
Tea Cakes	€3,70
Banana Bread Lemon Choco	
Brownie	€4,50
Brownie with nuts	€5,00
Oublie slagroom	€3,50



Check availability in-store Macaron €2,00
Macarons (pack of 6) €11,00

Macarons (pack of 12) €21,00





Whole cakes

Mini Medium Medium Large

Classic Choices €11,00 €23,50 €29,50 €36,00

Carrot Cake

Choco Choco

Red Velvet

Chef Specials €12,00 €25,50 €32,50 €42,00

Choco Cake

DDL - Oreo - Pistachio

Cheesecake

Berries - DDL

Vanilla Cake

Berries - Hazel - Lemon Berries - Mango - Orange DDL

& other new creations by Nuria

Ask our staff about availability

Medium Plus:

The new size everyone's been asking for - perfect for 8-9 people!

*DDL (Dulce De Leche)



Sweet Partnerships:





Mond Pastry A Taste of Passion

We're thrilled to collaborate with Tami from Mond Pastry, whose journey is as rich as her macarons.

Born in Argentina, trained in a 5-star hotel, and shaped by her time in a French patisserie in Australia, Tami fell in love with the art of macarons — and it shows in every bite.

Now in Amsterdam, she pours her heart into crafting delicate, flavorful macarons using only the finest ingredients.

Whether it's a gift, a personal treat, or a sweet moment shared with friends, Tami's macarons bring a little piece of her story — and a lot of joy — to your day.

Chocolates

Sweet Sea Desserts — Chocolates by Joshua Edwards

We're proud to collaborate with Joshua Edwards, chocolatier and creative mind behind Sweet Sea Desserts in The Hague.

Joshua doesn't just make chocolates — he crafts layered, textured bites of nostalgia and surprise. Inspired by the idea that chocolate should feel like a full dessert experience, his creations are rich with flavor, curiosity, and heart.

Using exceptional craft chocolate from Del Caribe (Costa Rica), Original Beans (Dominican Republic), and República del Cacao (Ecuador) — paired with locally sourced ingredients — Joshua transforms every piece into a moment worth savoring.

Whether you're indulging at home or enjoying one alongside a coffee, his chocolates are little bites of wonder.





Gelato

Amarena

Banana XL

Brownie Toffee

CheeseCake

Chocolate

Chocolate Crunchy

Chocolate Mint

Coconut

Coffee

Creamy Strawberry

Creamy Lemon Pie

DDL Granizado

Dulce de Leche

Greek Passion

Hazel

Malaga

Gelato & shake

Mango Lassi

Patagonias

Our house flavour!

Flan with pieces of merinque

and creamy dulce de leche

Pistachio

Red Velvet

Stracciatella

Tiramisu

Tramontana

Vanilla

Vanilla Cookie

White chocolate

Yogurt

Zabaione

Sorbet

Chocolate Pure

Guava

Lemon

Mango

Passion

Raspberry

Strawberry

Tropical Mix

Sugar Free

Banana

Chocolate

Pineapple

Season Specials

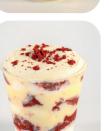
Fresh flavors for every

season — check what's new!

Desserts

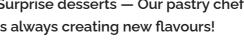






1 portion €4,50 4 portions €12,00 6 portions €17,00

Surprise desserts — Our pastry chef is always creating new flavours!









*Also alcohol-free



Ice cream cakes

Are you in charge of dessert?

We always have ice cream cakes!







Small (4/5pp)€21.00

Medium (6/7pp) €26,75

Large (10/12pp) €32,55

A festive end to your dinner with friends and family.



Thermo cup XL

2 l €39,00

2,5 l €43,00

€54,00 3 l



Our locations











No time to visit the store?

Call the store with your special request or send a WhatsApp message