



# menu

EAT IN | TAKE OUT



Food allergy? Ask our staff for a list of ingredients or alternative suggestions.



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!



Patagonias became a place to gather - a little pick-me-up, the dessert that turns your day around, or the sweet touch to a celebration.

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





# Coffee & cake

Enjoy here or  
take it TO GO



Coffee  
also in  
DECAF

# Smoothies

Enjoy it  
everywhere!



# 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

Berry bomb	€5,80
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





"In Argentina,  
empanadas are  
often served at  
celebrations – they're  
a symbol of good luck  
and togetherness."

*Nes*



Also  
available for  
TAKE OUT



# Lunch pastry

## Empanada

Cheese  
Beef  
Chicken  
Chorizo  
Ham/Cheese  
Onion/Cheese  
Pumpkin/Walnut  
Spinach  
Caprese

€3,45

## Pao de queijo - 7 pieces

Brazilian small cheese balls  
with a creamy heart and  
served warm

€4,80

## Gourmet Tosti From homemade bread!

Cheese | Ham/Cheese  
Chicken | Spinache  
Onion/Cheese

€5,90

€6,50

## Extra's

Ketchup | Mayo  
Chimichurri

€0,80

€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


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
Macaron	€2,00
Macarons (pack of 6)	€11,00
Macarons (pack of 12)	€21,00

Check  
availability  
in-store



The logo for 'Cakeslice' is displayed in a white rounded rectangle. 'Cakes' is in a large, bold, black sans-serif font, and 'slice' is in a smaller, white, lowercase script font.

# Cakes slice

A semi-transparent white rounded rectangle containing the 'HOME MADE CAKES' menu. It lists various cake options with their prices in Euros. The background of the entire page shows a close-up of a multi-layered chocolate cake with white cream and chocolate shavings on top, and another slice of a similar cake in the background.

## HOME MADE CAKES

Carrot Cake	€4,85
Choco Choco	€4,85
Red Velvet	€4,85

Choco Cake	€5,35
Pistache   DDL	

Cheesecake	€5,35
Berries   DDL	

Vanilla Cake	€5,35
Mango   Berries   DDL   Hazel DDL	

\* Please check availability



Not just a  
slice, have a  
whole cake!

# Whole cakes

	Mini	Medium	Medium+*	Large
<b>Classic Choices</b>	<b>€11,00</b>	<b>€23,50</b>	<b>€29,50</b>	<b>€36,00</b>
Carrot Cake				
Choco Choco				
Red Velvet				
<b>Chef Specials</b>	<b>€12,00</b>	<b>€25,50</b>	<b>€32,50</b>	<b>€42,00</b>
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)



# Custom cakes

We love creating custom cakes (10 portions or up). Many choices in quality ingredients, delightful flavors, fresh fillings and tasty toppings. We create a memorable cake for your special occasion.

Order via  Whatsapp (06 1045 3883) or at our shop. Minimum 4 working days before pick-up.

Check our  
instagram for  
more designs and  
examples!  
[@patagoniascakes](https://www.instagram.com/patagoniascakes)

Eggless?  
Yes...  
we've got  
that too!

Sweet Partnerships:

# Macarons

## 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.



**Sweet Sea  
Desserts**



# Gelato & shake



## 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

Mango Lassi  
Patagonias

*Our house flavour!*

*Flan with pieces of meringue  
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



## Surprise desserts

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

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



## Tiramisu

Tiramisu 1 p	€4,75
Tiramisu 4 p	€15,50
Tiramisu 6 p	€22,50
Tiramisu 9 p	€31,50



\*Also alcohol-free



Keep me  
in the  
freezer!

# 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

gelato  
to share

**A festive end to your dinner  
with friends and family.**



45 MIN

## Thermo cup XL

2 l €39,00

2,5 l €43,00

3 l €54,00

# Make your own pata party!

More info?  
Come to the shop  
or send a Whats-  
App message.

patagonias IJS

## Gelatobox

- Your favorite flavors (max. 4).
- With cups or cones.
- For + 50 - 200 people.

In serving cart with authentic 'pozzetti',  
like in the ice cream parlor. **Self-service!**



# Our locations

**PATAGONIAS**

**JOHANNES CALVIJNLAAN 12**

1185 BL Amstelveen

📞 06 1045 3883



**PATAGONIAS POP-IN  
STADSHART BINNENHOF 77F**

1181 ZJ Amstelveen

📞 06 5128 5376



No time to visit  
the store?



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

