

café FRANK

summer 2026 cakes, pies and quiches

pies

our famous café pies, available in 4 sizes;

1 x 1kg pie / 6 x 200g individual pies / 6 x 100g snack pies / 12 x 50g cocktail pies

creamy chicken and leek ^{NF} / 350 / 450 / 240 / 300

venison bobotie ^{NF} / 350 / 450 / 240 / 300

spanakopita ^{V, NF, S} / 300 / 390 / 210 / 240

harira lamb and lentil ^{NF, DF} / 420 / 540 / 300 / 360

boeuf Bourguignon ^{NF, DF} / 420 / 540 / 300 / 360

quiche

perfect for brunches and light luncheons. All quiches contain gluten and dairy. 23cm.

french spinach / 460

leek and pecorino / 460

spinach, mushroom and ricotta / 540

smoked trout, pea and leek / 610

ham, leek and cheddar / 590

cakes

baked fresh to pre-order. 20cm: 8 slices / 24cm: 10–12 slices / Loaves: 8–10 slices

carrot with cream cheese icing 20cm / 350

carrot with cream cheese icing 24cm / 760

almond, yoghurt + lemon ^{GF} 24cm / 320

moist fruit loaf / 450

frangipane tart / 450

lemon polenta ^{GF} 23cm / 320

flourless chocolate cake 23cm / 520

old-fashioned chocolate cake 20cm 2-layer / 620

baked cheesecake ^{NF} 20cm / 650

baked cheesecake ^{NF} 24cm / 910

nutty banana bread / 210

milk tartlets ^{NF} x 6 / 180

dark chocolate and almond brownies per tray (cut to 9, 12, 18) / R405

crème fraîche for 8 persons 320g / 145

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