

Chocolate Passion



MENU

Chocolate Passion
1520 N. Frazier St
Conroe, Texas 77301
Tel: (936) 539-6585

www.chocolatepassion.net
Breakfast: 8:30 am to 11:00 am
Lunch: 11:00 am to 4:00 pm

LUNCH

BOWL \$4.10
 CUP \$3.25

1 HOUSE SALAD	Organic salad of mixed spring greens, red onions and tomatoes, served with house dressing.	\$3.75
2 TROPICAL	Organic mixed spring greens, mandarin orange, pineapple, raisins, almonds and cold grilled chicken breast with tropical passion dressing.	\$7.75
3 CAESAR	A bed of fresh organic romaine lettuce, parmesan cheese, home-made croutons and cold grilled chicken breast with Caesar dressing.	\$7.75
4 TURKEY SALAD	A bed of fresh organic romaine lettuce, bacon, blue cheese, egg, avocado, diced tomatoes and roasted turkey, served with home-made balsamic dressing.	\$7.95
5 CHICKEN SALAD	Home-made recipe of roasted chicken, celery, pineapple, apricots, almonds, dill and home-made croutons on a bed of organic mixed spring greens with passion dressing.	\$6.75
6 NORWEGIAN SALAD	Smoked salmon on a bed of organic mixed spring greens garnished with apple, tomatoes, almonds and raisins. Served with a raspberry vinaigrette.	\$8.95
7 ITALIAN	Ciabatta bread panini style, with pesto, prosciutto, roasted turkey and provolone cheese. Served with potato chips, house salad or pasta salad.	\$8.25
8 ASADO NEGRO	Toasted baguette bread (white or wheat), Venezuelan Asado Negro, Romaine lettuce, rocoto mayo, tomatoes, grilled onions, avocado, Swiss cheese and huancaína sauce on the side. Served with potato chips, house salad or pasta salad.	\$8.95
9 CUBAN	Ciabatta bread panini style, mustard sauce, roasted pork, ham, Swiss cheese, sweet pickles and huancaína sauce on the side. Served with potato chips, house salad or pasta salad.	\$7.95
10 HAM & CHEESE	Baguette bread (white or wheat) panini style, ham, Swiss cheese, provolone cheese and huancaína sauce on the side. Served with potato chips, house salad or pasta salad.	\$7.55
11 SMOKED SALMON	Ciabatta bread panini style, cream cheese, smoked salmon, red onions, capers and boiled eggs. Served with potato chips, house salad or pasta salad.	\$9.25
12 TURKEY	Toasted baguette bread (white or wheat), turkey breast, avocado, iceberg lettuce, tomatoes, mayo, bacon and huancaína sauce on the side. Served with potato chips, house salad or pasta salad.	\$7.95
13 VEGETARIAN	Multigrain bread panini style, grilled portabello mushrooms, roasted onions, roasted bell peppers, cucumbers, mozzarella cheese, pesto, provolone cheese and huancaína sauce on the side. Served with potato chips, house salad or pasta salad.	\$7.55



HOUSE SPECIALS

- 14 ASADO NEGRO Venezuelan style slow cooked roast beef in a rich dark gravy of panella and wine, with special spices. Served with caramelized plantains, rice, black beans, mini arepa and guasacaca sauce. \$9.95
- 15 PABELLON CRIOLLO A traditional Venezuelan treat of tasty shredded beef, rice, black beans, caramelized plantains, mini arepa and guasacaca sauce. \$9.95
- 16 ENFRIJOLADAS Three corn tortillas filled with chicken and topped with bean sauce, fresh cheese, avocado, tomatoes and Romaine lettuce. \$7.75
- 17 PASSION CHICKEN Oven roasted chicken seasoned Venezuelan style with a homemade pineapple sauce. Served with steamed vegetables. \$8.50

SANDWICH COMBO

Your choice of any sandwich (except Salmon), accompanied with one of the following sides: house salad, pasta salad, potato chips or a cup of soup of the day and iced tea (non-flavored) \$9.25
Coupons not applicable with this combo

DESSERTS

CHOCOLATE ERUPTION



A fantasy desert! A chocolate cake shell holds a rich chocolate cream volcano studded with nuts, chocolate chips and turtle cheesecake cubes finished with chocolate curls, sliced almonds and golden caramel erupting from the center. 5.55

CARROT CAKE



3 layers of moist carrot cake loaded with carrots, coconut, pineapple and walnuts drenched throughout with a rich cream cheese icing. Finely ground walnuts coat the sides and ground pistachios dust the top for a final touch of class. 4.95

KEY LIME PIE



Authentic key lime pie..... Refreshingly tart custard resting in a graham cracker and butter crust. 3.95

NEW YORK CHEESE CAKE



A magnificently tall classic, creamy cheesecake made with the finest ingredients-standing on a buttery graham cracker crust. 4.95

WHITE AND DARK CHOCOLATE MOUSSE CAKE



Layers of dark chocolate and white chocolate mousse sandwiched between moist chocolate cake and covered with chocolate ganache. 5.55

BEYOND BAKLAVA



Rich Venezuelan milk or dark chocolate enrobes original Greek Baklava of walnuts, cinnamon, vanilla, lemon and honey between layers of ultra-thin phyllo dough. 3.55

Beverages

ITALIAN SODAS ITALIAN STYLE COFFEES

	Single	Double	Triple
Espresso	\$1.60	\$1.85	\$2.30
Espresso Machiatto	\$1.90	\$2.20	\$3.30
Espresso con Panna	\$1.95	\$2.25	\$2.35
Caffé Americano	\$1.70	\$2.00	\$2.30
Caffé Americano (free refill)	\$2.30		
Caffé Breve	\$2.90	\$3.30	\$3.65
Cappuccino	\$2.50	\$3.00	\$3.30
Caffé Latte	\$2.50	\$3.00	\$3.30
Vanilla Latte	\$3.25	\$3.75	\$4.15
Caramel Latte	\$3.25	\$3.75	\$4.15
Caramel Machiatto	\$3.25	\$3.75	\$4.15
Caffé Mocha	\$3.25	\$3.75	\$4.15
White Chocolate Mocha, Toasted Coconut, Robosto or Coffee Toffee	\$3.25	\$3.75	\$4.15

Medium \$2.95
Large \$3.95

Flavors

Almond ♦ Amaretto ♦ Caramel ♦ Chocolate
Cinnamon ♦ Cherry ♦ English Toffee ♦ Hazelnut
Egg Nog ♦ Irish Cream ♦ Macadamia Nut ♦ Mango
Orange ♦ Passion Fruit ♦ Peach ♦ Peppermint
Praline ♦ Pumpkin Pie ♦ Raspberry ♦ Strawberry
Vanilla

Sugar Free Flavors

Almond ♦ Amaretto ♦ Caramel ♦ Chocolate
English Toffee ♦ Hazelnut ♦ Irish Cream ♦ Lemon
Orange ♦ Peach ♦ Strawberry ♦ Vanilla
Watermelon ♦ White Chocolate

ORGANIC FRUIT SMOOTHIES

	Medium	Large
Strawberry Bomb	\$3.95	\$4.75
Cran-Raspberry	\$3.95	\$4.75
Peach	\$3.95	\$4.75
Tropical Passion	\$3.95	\$4.75
Caribbean Colada	\$3.95	\$4.75
Wildberry Blast	\$3.95	\$4.75

Small Medium Large

Dirty Hot Chocolate	\$3.45	\$4.05	\$4.65
Hot Chocolate	\$2.95	\$3.55	\$3.95
Hot Double Chocolate	\$3.30	\$3.80	\$3.95
Venezuelan Spiced Chocolate	\$3.45	\$3.95	\$4.20
Soft Drinks	\$1.85		
Monster	\$2.55		
Milk	\$1.70	\$1.80	
Iced Tea	\$1.95	Unlimited Refills: \$2.30	
Flavored Iced Tea	\$2.30	Unlimited Refills: \$2.35	
Orangina	\$2.25		
Orange Juice	\$2.30		
Bottled Water	\$1.60		
Perrier	\$1.80		

FRAPPES & BLENDED DRINKS

	Medium	Large
Mocha	\$3.95	\$4.75
White Chocolate Mocha	\$3.95	\$4.75
Caramel	\$3.95	\$4.75
Vanilla latte	\$3.95	\$4.75
Coffee Toffee	\$3.95	\$4.75
Toasted Coconut	\$3.95	\$4.75
Cookies & Cream	\$3.95	\$4.75
Robosto	\$3.95	\$4.75
Caramel Latte	\$3.95	\$4.75
Low Carb Mocha	\$3.95	\$4.75
Caffé Mocha	\$3.95	\$4.75

HOT TEAS

	Small	Medium	Large
Hot tea	\$1.60	\$1.80	\$2.30

Flavors

Berry Blossom White ♦ Black Chai
Rooibos with Asian Pear ♦ Earl Grey
English Black Tea ♦ Green Tea ♦ Lemon
Mango ♦ Orange Spice ♦ Vanilla Apple Chai
Raspberry Hibiscus ♦ Vanilla Chai
Vanilla Apricot

Decaffeinated Flavors

Apple Cider ♦ Cozy Chamomile
Cinnamon Apple ♦ Cinnamon Spice
Ginger ♦ India Spice Chai ♦ Lemon
Orange ♦ Peppermint



ACCENTS

Extra Shot Espresso.....	\$0.50
Flavor shot.....	\$0.50
Caramel Syrup.....	\$0.75
Soy Milk Substitution.....	\$0.95
Half and Half Substitution.....	\$0.95

BREWED AMERICAN STYLE COFFEES

	Small	Med.	Large
Brewed coffee of the day (refills \$0.70)	\$1.60	\$1.85	\$1.90
Café Au Lait	\$1.90	\$2.20	\$3.30



OTHER BEVERAGES