

XMAS 2015

This collection is simply about being happy. The warming flavours of Garam Masala, miso caramel and the warm glow of childhood favourites like milk and cookies, jawbreakers, pineapple upside-down cake and White Russians. All reimagined with our signature quirkiness and built with chocolate of course. To attain maximum happy levels share with your favourite people. Some Xmas items are available now. The entire collection will be available in our shops by Dec 1st. Don't live in Toronto? We ship all over the planet.



name	\$	includes	description
Ultimate Box of Plenty For the serious chocolate addicts in your life we have put together a decadent collection of our most popular items including some products produced only in limited batches for the festive season only. This box works well as a thank-you for a group of hardworking people, family of chocolate addicts, or as a magical box of awesome for your favourite person. There is an even bigger version available for \$200 that is packed with twice the amount of chocolate. Let us know if you are interested. Fancied up in a beautiful box ready for giving made of IPPC certified Pine. (International Plant Protection Convention)	100	Hemp heart Toffee Bar	Hemp hearts (raw shelled hemp seeds) have a delightfully nutty, young coconut flavour. We cook them up with butter, sugar and salt to make a very addictive toffee and sprinkle chunks onto Costa Rican milk chocolate. Bonus points: hemp hearts are high in Omega 3 and Omega 6.
		Gingerbread Toffee	We've added gingerbread spices to our english toffee and it's totally addictive. The roasted buttery notes of toffee are paired with the warming spices of gingerbread. Comforting, familiar and way too easy to eat, ask our staff how much they've eaten.
		The Dude (White Russian twig)	There is a reason this drink has stood the test of time; vodka, cream and Kahlua melt together in such a beautiful way. Chocolate pairs naturally with all 3 so it only makes sense to have them all in one boozy and delicious bite. When testing this new creation on our unsuspecting friends and family, the dude satisfies the hardcore White Russian fans and newbies alike. This one is for you Giuliano.
		Dark Side of the Mug Hot Chocolate	This is the fuzzy sweater of our drinking chocolate, warm and comforting with a fudgy aroma that will float you into space. Drink straight up as a shot or with milk or water.
		Maya Hot chocolate	Mayan hot chocolate dry mix: spiced with ginger, Madagascar vanilla, orange peel, chili and our blend of spices.
		Almond Toffee Clusters	Slow-roasted almond slivers and handmade toffee coated in milk or dark chocolate.
		Gingerbread Forest Animal	Handmade with lots of fresh ginger these cuties are dipped in dark Peruvian chocolate.
		Orange Slice	Candied Seville orange slices hand-dipped in chocolate.
		Milk chocolate w Maldon salt	From our Starry Night collection, our creamy milk chocolate bar with a twinkle of Maldon Salt.
		Pistachio Raspberry Bar	This bar sings of the holidays in it's crimson and electric green flavours. Tangy, bright raspberries and buttery pistachios create a beautifully balanced flavour bomb on a base of dark Peruvian chocolate.
		Toasted Corn with Harissa tumbled in chocolate	The fiery North African hot sauce reduced to a powder and tumbled with toasted corn nuts and milk chocolate. Hot, sweet, spicy, salty, and crunchy.
		Dark mini bar with almonds	Dark chocolate studded with whole slow-roasted almonds.
		Mini Milk Bar with Cherries	Creamy milk chocolate studded with sun dried cherries.
Coconut snaps	Fresh young coconut baked up in an aromatic cookie. Crisp and delicate. When it's coconut snap day in our bakery these little darlings mysteriously disappear off the cooling racks.		
TIFFIN lunch box Every day in Mumbai thousands of tiffin box lunches are delivered to their recipients via bicycles. Ours is loaded with 4 layers of chocolate! Packed in a really cool reusable stainless steel tiffin box. Ready for gifting. *Note: our tiffins are delayed on their boat ride from India. Please contact us for an update.	75	Pistachio Raspberry bark	This bark sings of the holidays in it's crimson and electric green flavours. Tangy, bright raspberries and buttery pistachios create a beautifully balanced flavour bomb on a base of dark Peruvian chocolate.
		Sweet Pepitas	Pumpkin seeds have a beautiful delicate bite when roasted and salted with a light hand. To take them to a "moreish" level we finish them with a layer of creamy white chocolate.
		Gingerbread Toffee	We've added gingerbread spices to our english toffee and it's totally addictive. The roasted buttery notes of toffee are paired with the warming spices of gingerbread. Comforting, familiar and way too easy to eat, ask our staff how much they've eaten.
		Chocolate Shortbread and Halva bites	2 darlings intermingled on one layer- our famous sweet and salty chocolate shortbread cookies and soft sesame cookies with hearts of halva- a type of sesame nougat cherished in the Middle East, Asia and beyond...
Dark Chocolate Lover's Lunch Box Perfect for that friend that refuses milk chocolate. Six different bars and tumbles that tell a different story from the dark side of chocolate. From rare to whimsical but all so deliciously dark. Packed in a cute little lunch box.	50	Cacao Nib Bar 67%	Dark Peruvian chocolate studded with roasted cacao nibs, experience the tiny bursts of mild nutty cacao flavour.
		Marcona Almonds tumbled in Smoke Monster	Smoke Monster is a 70% chocolate we make from cacao beans from Espiritu Santo, the largest of the Vanuatu Islands. The pronounced acidity and smokiness point to the use of wood-fired dryers to remove moisture resulting in a chocolate that is light and fruity with hammy notes (as in smoked ham) Marcona Almonds are considered the "Queen of Almonds" rounder in shape, sweeter, delicate in taste, with a buttery bite. We tumble Marconas in Smoke Monster chocolate- the love affair between Queen and Monster is one for the ages.
		Old School	Chocolate as it was back in the day: Simple and pure. Only two ingredients ground together in our vintage melangeur- no further processing, refining or conching Partially ground cocoa nibs and whole crystals of organic cane sugar provide an entirely unique crumbly almost cookie-like texture. Old School all the way...
		Aleppo Pepper/ Salt	Aleppo pepper from Turkey is paired with Maldon salt in a special edition bar. Aleppos are on the milder side of the hotness scale and are prized for their fruity robust flavour.
		Jamaica 70%	To honour the cultural connection between Jamaica and Toronto we have been on the look-out for a source of cacao from Jamaica for many years. Last year we connected with a wonderful plantation in St. Thomas Parish in the South East growing region of the island. The farm grows an exceptional crop of Trinitario beans that are carefully fermented and systematically dried. The resulting chocolate has notes of ripe raspberries and wildflower honey
		Pistachio Raspberry Bar	This bar sings of the holidays in it's crimson and electric green flavours. Tangy, bright raspberries and buttery pistachios create a beautifully balanced flavour bomb on a base of dark Peruvian chocolate.
We have baskets ready to go loaded with our most popular items or you can build a custom basket. Let us know what kind of taste buds you are gifting for (daring, nothing too crazy, only dark chocolate, loves toffee, for sharing, no nuts vegan, festive) whatever descriptor you think will help build the perfect gift. Then leave the rest to us. We will custom make everything, fluff them up for a beautiful presentation and even ship them all for you if you like. This year we have 2 new beautiful options as vessels for you to gift in: ROOT POUCHES: funky felt bags that can be reused as planters and WOOD RICE BOXES: made of reclaimed wood and rice paper. Both options are available in 3 different sizes.			

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chocolatemaker

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Gift baskets and collections part 2

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name	\$	includes	description
Odd Fellows Cookie Bowl X'mas edition- 5 different cookies in one bowl dressed up nice for gifting or for immediate consumption. Grab a buddy and some steamy hot drinks and spend the afternoon munching and chatting. These little guys are fragile, so sadly we cannot ship them, pick-up in store or courier within the GTA.	15	Cherry Amaretti Fruit Newton Praline & Redcurrant Sandwiches Halva bites Cacao nib snaps	A crisp baked shell yields to a soft almond cookie on the inside. For X'mas we hide a single boozy cherry in the middle of each cookie and hand dip them in dark chocolate. Buttery pasta frolla rolled around a rum steeped fruit center. This soft jammy cookie will hit the spot. The nutty sweetness of almond and hazelnut praline and redcurrant jelly both piped onto buttery shortbread halves and smooched together. Sesame seeds are amazing little seeds that are oily, meaty, and unique in flavour. When roasted and baked a perfect little bite of nutty sweetness emerges. This soft sesame cookie has a heart of halva- a delicious sesame nougat cherished in the Middle East, Asia and beyond... Roasted buckwheat has a nutty flavour similar to darkly toasted bread or a hoppy beer. We use buckwheat to make snappy cookies with a nutty Autumnal character. Freshly roasted Venezuelan "Vigia" cocoa nibs add a deep crunchy cacao flavour. Perfect for dipping and extended nibbling.
HOT BOX Hot Chocolate collection A collection of all 5 types of our drinking chocolates packed in a funky box ready for gifting.	30	A la Taza Hot chocolate Gianduja Hot chocolate Malted Milk Hot chocolate Maya Hot chocolate Dark side of the Mug	A thick, rich chocolate drink enjoyed as part of a morning ritual all over Spain. Deep dark chocolate combined with the warming spices of cinnamon and allspice. Roasted hazelnuts meet roasted cacao in an all out battle for the senses...add cream into the mix and you have a sweet and nutty flavour bomb. An ode to the double chocolate malted of the '50's, a nostalgic, comforting and creamy drinking chocolate Mayan hot chocolate dry mix: spiced with ginger, Madagascar vanilla, orange peel, chili and our Soma blend of spices The fuzzy sweater of our drinking chocolate, warm and comforting with a fudgy aroma that will float you into space. Unpretentious and deeply satisfying.
Fruit & Nut Lunch Bag A collection of 5 different types of mini bars with inclusions. Available in an all dark or all milk versions.	20	DARK PERUVIAN 70% CHOCOLATE LUNCH Dark chocolate with slow roasted Almonds. Dark chocolate with Seville Orange. Dark chocolate with Australian Ginger. Dark chocolate with slow roasted Hazelnuts Dark chocolate with wild Cherries COSTA RICAN MILK CHOCOLATE LUNCH Milk chocolate with candied Lemon Milk chocolate with wild Cherries Milk chocolate with slow roasted Hazelnuts Milk chocolate with Pineapple Milk chocolate with slow roasted Almonds	
We have baskets ready to go loaded with our most popular items or you can build a custom basket. Let us know what kind of taste buds you are gifting for (daring, nothing too crazy, only dark chocolate, loves toffee, for sharing, no nuts vegan, festive) whatever descriptor you think will help build the perfect gift. Then leave the rest to us. We will custom make everything, fluff them up for a beautiful presentation and even ship them all for you if you like. This year we have 2 new beautiful options as vessels for you to gift in: ROOT POUCHES: funky felt bags that can be reused as planters and WOOD RICE BOXES: made of reclaimed wood and rice paper. Both options are available in 3 different sizes.			

Bars and Toffee

Xmas 2015

Name	size	\$	Notes
Raspberry and Pistachio Bar	75g bar	8.5	This bar sings of the holidays in it's crimson and electric green flavours. Tangy, bright raspberries and buttery pistachios create a beautifully balanced flavour bomb on a base of dark Peruvian chocolate.
Hemp Heart Toffee Bar	75g bar	8.5	Hemp hearts (raw shelled hemp seeds) have a delightfully nutty, young coconut flavour. We cook them up with butter, sugar and salt to make a very addictive toffee and sprinkle chunks onto Costa Rican milk chocolate. Bonus points: hemp hearts are high in Omega 3 and Omega 6.
Burnt white chocolate Bar	100g bar	10	We don't use alot of white chocolate for obvious reasons but when you take a torch to it? Hot dang it's good. It's a time machine back to roaring campfire, with the smell of burnt marshmallows and wood smoke hanging in the air.
Chua Milk Old School	100g bar	10	That's right folks, it's MILK chocolate old school. Crazy right? Our experiments into milk chocolate come to fruition in this rough cut bar. Now 3 ingredients partially ground roasted cacao nibs, whole crystals of organic cane sugar and milk. Same unique crumbly almost cookie like texture now with a malty milk component. Making in small batches this will not last.
Gingerbread Toffee	100g	8.5	We've added gingerbread spices to our English toffee and it's totally addictive. The roasted buttery notes of toffee are paired with the warming spices of gingerbread. Comforting, familiar and way too easy to eat, ask our staff how much they've eaten.
Pineapple Coconut toffee	disk	7	Winters in Canada are cold! It's tradition now that we always do at least one Xmas product that will transport us to a dream place of ocean and tropical sun. This year is no exception, buttery lemongrass coconut milk toffee, gets a layer of milk chocolate and a whole slice of oven-roasted pineapple. Feeling the sunshine yet?
All our products may contain trace amounts of peanuts, tree nuts, dairy, flour and soy.			

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Name	size	\$	Notes
The ultimate JAW breaker	1 lifetime	3.5	We started a chocolate experiment called SOMA 12 years ago. To commemorate we made the ultimate jaw breaker, 12 layers symbolic of a tree's growth rings, every year representing all the crazy fun we had creating, learning and adding new stratospheres to this crazy chocolate planet we live on. One batch only, very limited edition.
Birch Branch Hazelnut butter crunch with Black Currant jelly	340g	30	This special edition version of our branch is our take on the HBJ (Hazelnut Butter & Jelly) sandwich with chocolate as our special guest. Chocolate hazelnut butter with a smile-inducing crunch (inspired by the texture of perfect toast) and a lip-smacking ribbon of black currant jelly in the middle. The mould was carved from a birch branch found in the forests of Lindsay Ontario. Beaver-inspired and perfect for sharing.
Miso Caramel twig	twig	12	Miso is an essential ingredient in Japanese cuisine. Its soothing umami makes Miso a perfect companion to sweet buttery caramel and dark chocolate. The combination of these 3 beloved ingredients from East to West is an instant classic, a perfect union of salty, sweet, and savoury.
Cacao Crunch twig	twig	12	Roasting is such a beautiful thing- the heat, the fully developed flavours, the browning, the crust, the aroma. A smooth alchemy of Roasted Peru Nacional cacao nibs, honey roasted pumpkin seeds, and roasted hemp seeds made into a buttery crunchy twig with almond praline and milk chocolate.
The Dude White Russian twig	twig	12	There is a reason this drink has stood the test of time, vodka, cream and coffee melt together in such a beautiful way. Chocolate pairs naturally with all 3 so it only makes sense to have them all in one boozy and delicious bite. When testing this new creation on our unsuspecting friends and family the dude satisfies the hardcore White Russian fans and newbies alike. This one is for you Giuliano.
Twilight Forest Bark (Honey roasted Pumpkin seeds and Maldon on Dark Chocolate)	150g	16.5	When this bark first appeared a couple years ago it was a limited edition. After numerous requests from regulars and staff alike we brought it back, just as delicious as the first time it was released. Pumpkin seeds roasted with wildflower honey, from our friends at Rosewood Estates Meadery on a slab of dark chocolate and a twinkle of Vancouver Island Sea salt.
Cookies and Milk chocolate Bark	150g	16.5	Imagine your 7 yr. old self's perfect version of milk and cookies. Soft buttery cookies with half melted chocolate, dipped into a fresh cold glass of milk. The memory lives on with milk chocolate bark studded with roasted cacao nibs from the Vigia region in Venezuela and a topping of chocolate shortbread & malted milk (think chocolate Ovaltine). You could leave this out for Santa but I bet you won't.
5 Berry POP white Chocolate Bark	150g	16.5	Warning, this fresh berry chocolate bark might make you dream of a summer day with your love, or eating astronaut ice cream on the moon together. Freeze-dried and pulverized berries reincarnated as a thin chocolate bark with poprocks for a bubbly effect.
Majoun chocolate hazelnut spread	118 ml jar	7.5	This crazy addictive spread starts with slow roasting hazelnuts then crushing and churning them in-house into hazelnut butter. The addition of Madagascar cacao nibs give the spread a crunchy texture and a roasted finish. It starts off with a little taste off the finger and leads to an empty jar, who needs toast.
Corn nuts tossed in Harissa	100g jar	7.5	The fiery North African hot sauce reduced to a powder and tumbled with toasted corn nuts and milk chocolate. Hot, sweet, spicy, salty, and crunchy, the flavors echo in eternity...
Marcona Almonds tumbled in Smoke Monster	100g jar	8	Smoke Monster is a 70% chocolate we make from cacao beans from Espiritu Santo, the largest of the Vanuatu Islands. The pronounced acidity and smokiness point to the use of wood-fired dryers to remove moisture resulting in a chocolate that is light and fruity with hammy notes (as in smoked ham) Marcona Almonds are considered the "Queen of Almonds" rounder in shape, sweeter, delicate in taste, with a buttery bite. We tumble Marconas in Smoke Monster chocolate- the love affair between Queen and Monster is one for the ages.

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Xmas Truffles

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Name	size	\$	Notes
Garam Masala truffle	single	2	Garam Masala one of the quintessential ingredients of Indian cooking translating into "hot spice mixture". The ingredients are not spicy hot, but chosen to raise the heat of the body- a warming effect perfect for a wintertime truffle. Every region in India, and every household has their own favorite version. Our Garam Masala is bold and fragrant with sweet spices, a perfect backbone to a creamy milk chocolate ganache.
Fig Balsamic Vinegar truffle	single	2	Most definitely one of our favourite fruits, plump, fleshy, full of flavour with those delightfully crunchy little seeds. We mash up figs with aged Fig Balsamic vinegar and a dark Ecuadorian chocolate to make rich, zippy little truffle that is ready for the holidays.
Stratus Ice Wine and grape verjus truffle	single	2	It is no secret how much we adore Stratus Vineyards in Niagara-on-the-Lake and their beautiful wines. This years mark their 10 th year anniversary and to show the love, we made an elegant dark ice wine truffle using their 2012 <i>Stratus Ice wine</i> . A light grape verjus jelly hovers over the boozy rich ganache to complete the story from grape to wine to truffle.
Xmas Truffle collection	box of 16 truffles	30	This box of mini superheroes is the perfect gift for a dinner or party. Curated to include many different little personalities including limited edition Xmas truffles and International Chocolate award winners.

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Xmas cookies and Panettone

Name	size	\$	Notes
Chocolate Salami	salami	23	It looks like salami but we've kept the pigs out of it. Chocolate, hazelnuts, almonds, cacao nibs, sundried cherries, and rum...boozy and spicy, perfect for sharing at parties. Slice it up on a cutting board and watch for the smiles.
Gingerbread forest animals	single	3	Handmade with the zing of fresh ginger these wild little cuties are hand dipped with dark chocolate. Available in rabbits, foxes, squirrels, and groundhogs. But don't be surprised if the odd cat gets into the mix, SOMA is known for being cat-crazy. There have been spirited discussions if cats could possibly be forest animals...
Odd fellows Cookie Bowl Our X'mas edition 5 different cookies in one bowl dressed up nice for gifting or for immediate consumption. Grab a buddy and some steamy hot drinks and spend the afternoon munching and chatting. These little guys are fragile, so sadly we cannot ship them, pick-up in store or courier within the GTA.	Bowl full	15	<p>CHERRY AMARETTI: A crisp baked shell yields to a soft almond cookie on the inside. For X'mas we hide a single boozy cherry in the middle of each cookie and hand dip them in dark chocolate.</p> <p>FRUIT NEWTON: Buttery pasta frolla rolled around a rum steeped fruit center.</p> <p>ALMOND BUTTER & RED CURRENT SANDWICHES: This soft jammy cookie will hit the spot. The nutty sweetness of almond and hazelnut praline and a tangy redcurrant jelly both piped onto buttery shortbread halves and smooshed together.</p> <p>HALVA BITES: Sesame seeds are amazing little seeds that are oily, meaty, and unique in flavour. When roasted and baked a perfect little bite of nutty sweetness emerges. This soft sesame cookie has a heart of halva- a type of sesame nougat cherished in the Middle East, Asia and beyond...</p> <p>CACAO BUCKWHEAT SNAPS: Roasted buckwheat has a nutty flavour similar to darkly toasted bread or a happy beer. We use buckwheat to make snappy cookies with a nutty Autumnal character. Freshly roasted Venezuelan "Vigia" cocoa nibs add a deep crunchy cacao flavour. Perfect for dipping and extended nibbling.</p>
Panettone classic A beloved family recipe made from scratch	loaf	25	Our famous handmade sweet Christmas bread laced with rum-soaked wild cherries, orange peel, and raisins with a crunchy caramelized almond topping. Due to the long proofing process our Panettones are made to order so call ahead to make sure you get one. We will be making extra each day for walk-ins but expect these to go fast. Sorry this product cannot be shipped (courier within GTA yes) pick-up only.
Panettone chocolate version A beloved family recipe made from scratch	loaf	25	So how come a chocolatemaker doesn't make chocolate panettone? Now we do! Our same delicious recipe with rum-soaked wild cherries, orange peel, and raisins and a crunchy caramelized almond topping with the addition of dark chunks of chocolate. Due to the long proofing process our Panettones are made to order so call ahead to make sure you get one. We will be making extra each day for walk-ins but expect these to go fast. Sorry this product cannot be shipped (courier within GTA yes) pick-up only.

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microbatch: bean to bar
Making microbatch chocolate since 2003. We search out, roast, refine, and conch the best flavour-grade, organic and fairtrade cacao beans from the Caribbean, South America, Madagascar and beyond. The potential of a single cacao bean is immense. "travelling without moving"

name	collection	batch	%	Bean	Origin	Notes	weight	\$
Arcana	Roots	ArcB1	100	Blend	Trinidad Madagascar Venezuela	Made with 3 types of flavour grade cacao beans. The cocoa is roasted, refined, and conched without the addition of sugar emulsifiers or flavourings. The wild raw taste of this 100% chocolate may bring about an unexpected change of consciousness.	65g bar	\$9.25
Camino Verde	Black Science	CvcL1	70	Nacional	Ecuador	Camino Verde (Ecuador) is a unique Arriba Nacional due to the progressive fermentation methods/science involved in producing the cacao. By treating the cacao like wine, grower Vicente Norero controls the microbiology of the ferment just as a wine maker would. Pausing inoculation & imposing different bacteria to control the degradation of acid and sugars during the entire process. The result is a bar that is creamy in texture, notes of roasted nuts and baked brownies.	65g bar	\$8.75
Chuo Milk NEW	Black Science		40	Criollo	Venezuela Chuo	The legendary cacao from the northern coastal highlands of Venezuela- accessible only by boat or foot. The small growing region surrounding the village of Chuo is famous for its superb quality with a well documented history going back to 1592. This harvest is from 2014, notes of blackberries and blackstrap molasses pairs beautifully with a milk that is malty with a delicate caramel finish.	65g bar	\$10.00
Crazy 88 NEW	Dual Origin	CraL1		Blend	Ecuador Trinidad Jamaica Peru	Camino Verde, St Thomas Parish, Maranon, Sangre Grande, if these names mean something to you then you are one of us; nutty, cacao obsessed & ready to explore the world through chocolate. You hold in your hands a crazy and potent blend of 4 fantastic cacao bean origins made as an almost 100 percent bar with no added vanilla or lecithin. Creamy & strong with a floral base. Notes of nuts, citrus and a tinge of green bananas.		
CSB Chama This bar won Gold 'Best in Competition' At the International Chocolate Awards Americas 2015	Black Science	CsbL1	70	Criollo	Venezuela	Criollo Santa Bárbara (CSB) is the result of a recent project to hybridize Porcelana & Ocumare cacao located at Estación Experimental Chama in the cacao growing area south of Lake Maracaibo in Venezuela. Our initial tests pointed to a cacao with a very high % of Porcelana characteristics. The finished chocolate reveals a round, delicate chocolate, low astringency with a lingering finish. Notes: cream, cashews, figs. Very limited edition.	65g bar	\$14.5
Green Tangerine	Infusion	GT40	70	Trinitario	Madagascar	A fresh new taste made by infusing natural Green Tangerine with cacao beans sourced from Indian Ocean plantations.	65g bar	\$8.75
Little Big Man	Dual origin	LbmL2	70	Nacional Trinitario	Ecuador (Camino Verde) Madagascar	To break in and inaugurate our new larger chocolate production line we decided to meld some special origins. Maintaining a global perspective we used cacao from different ends of the planet. Equal amounts of, nutty dark Nacional from Ecuador and Madagascar's supremely fruity and organic cacao. A blend for the ages. Notes of raspberry jam and toast with a hint of liquorice. This bar was made especially for our good friends at Chocolate Garage in Palo Alto.	65g bar	\$8.75
Madagascar	Black Science	MadL1	70	Trinitario	Madagascar	Madagascar, one of our favourite origins. The plantations where it is grown are in the Sambirano region named after the river, which runs from the foothills of Madagascar's highest peak through the Sambirano Valley. Intense notes of red berries.	65g bar	\$8.75
Madagascar NIBS	Black Science	M31	70	Trinitario	Madagascar	Madagascar cacao from the Sambirano Valley is given a medium roast and then tumbled in dark chocolate. Mildly smoky and pleasantly astringent. Experience the tiny bursts of nutty cacao flavour. Strongly addictive- user may experience euphoria.	75g	\$8
Old School	Roots	OS165	66	Trinitario	Madagascar	Chocolate as it was back in the day: Simple and pure. Only two ingredients ground together in our vintage melangeur- no further processing, refining or conching. Partially ground cocoa nibs and whole crystals of organic cane sugar provide an entirely unique crumbly almost cookie-like texture. Old School all the way...	90g +/-	\$9



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name	collection	batch	%	Bean	Origin	Notes	weight	\$
Chuaq Old School MILK NEW	Roots	MOS1	30	Criollo	Venezuela, Chuaq	Say what?! That right we made a MILK old school from the coveted Chuaq cacao and it's is like Crack. Chocolate as it was back in the day: Simple and pure. Only three ingredients ground together in our vintage melangeur no further processing, refining or conching. Partially ground Chuaq cacao nibs, milk and whole crystals of organic cane sugar provide an entirely unique crumbly almost cookie-like texture. Old School all the way...	100g	10.
Papua New Guinea	Black Science	PngL1	70	Trinitario	Papua New Guinea	Flavour grade "Trinitario" cocoa was introduced to Papua New Guinea by German settlers in the late nineteenth century. This chocolate has an extreme fruity acidity and a subtle smokiness.	65g bar	\$8.75
Porcelana This bar won best dark chocolate in the world at the International Chocolate Awards 2015 NEW	Black Science	PorL2	70	Criollo	Venezuela	Finally after over a decade learning about this rare & special cacao, we were able to secure a few bags of these precious beans from the region south of Lake Maracaibo in NW Venezuela. Estación Experimental Chama, is a germplasm bank dedicated to the preservation of Porcelana, most of it's harvest reserved for replanting. The most gentle roast & conch is all that is needed to expose delicate notes of cream, cashews & red berries. Subtle, extremely low astringency with a freakishly long finish. Very limited edition.	65g bar	\$14.5
Smoke Monster	Black Science	VanL1	70	Amelonado	Vanuatu	The oldest cacao plantings in the South Pacific come from Samoa and Vanuatu. Vanuatuan cacao farms date back to the late 19th century, when cacao beans were established as a plantation crop on Espiritu Santo with Amelonado cacao sourced from Java or Papua New Guinea. The pronounced acidity and smokiness point to the use of wood fired dryers used to remove moisture from the beans before shipping. Light and fruity with interesting smoked ham notes.	65g	\$8.75
St Thomas Parish	Black Science	JamL1CG	70	Trinitario	Jamaica	To honour the cultural connection between Jamaica and Toronto we have been on the look-out for a source of cacao from Jamaica for many years. Last year we connected with a wonderful plantation in St. Thomas Parish in the South East growing region of the island. The farm grows an exceptional crop of Trinitario beans that are carefully fermented and systematically dried. The resulting chocolate has notes of ripe raspberries and wildflower honey. Sadly this is the last batch of these beans we will receive as the harvest from this farm has been bought out by a big company for the next 10 years.	65g bar	\$9.50
Stratus Bar This batch is made with Stratus white wine lees. This bar won Silver in the World final of the International Chocolate Awards 2015	Infusion	STR7	70	Nacional	Camino Verde	After roasting Camino Verde, a cacao bean from Ecuador with big chocolate base notes we mixed the nibs with Stratus red wine lees (residual yeast cells and grape solids left after the winemaking process) and aged them in an oak wine barrel. After three months, an incredible aromatic wine—infused cocoa emerged. We continued with our chocolate making process, grinding, refining and conching. The result is an elegant 70% chocolate with a heightened dimension of flavour. An experimental Soma chocolate bar with the subtle flavour of a Stratus wine.	65g	\$11

Coming soon!!! In the next few weeks we will be busy making batches of past favourites and new batches from some very interesting new beans set to arrive

name	collection	batch	%	Bean	Origin	Notes	weight	\$
Ocumare	Black Science		70	Criollo	Venezuela	TBA	65g	
Alto Beni, Bolivia	Black Science		70	Nacional	Wild Bolivian	TBA	65g	

Please note: All our products are made in a space where we use wheat, flour and nuts including tree nuts and peanuts so there may be traces.



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truffles

Our truffles are the chameleons of our collection. They have the ability to embody any ingredient or texture with shape shifting abilities.

Creating new truffle flavours is a great deal of fun, but with just one tiny all encompassing bite the stakes are high. Hours upon hours are spent making sure that tiny mouthful is extra delightful.



truffles/pralines

	White Chocolate	Dark Chocolate	Milk Chocolate	Butter Caramel	Gluten? *	Nuts? *	Dairy? *	Notes:
TRUFFLES								
8 year aged Balsamic Vinegar		+					+	The sweet & sour of aged balsamic vinegar is infused into a dark ganache made with Ecuador chocolate known for it's big bold red notes.
Arbequina Olive Oil		+					+	Made with "Vigia" chocolate and blended with a Spanish olive oil made strictly from fruity "Arbequina" olives. Fresh cut grass/green olive taste, smooth slippery texture.
Bergamot		+					+	Infused with the oil of the aromatic bergamot orange, a citrus commonly found in earl grey tea.
Beurre Noisette (Brown Butter)		+					+	Fresh butter and vanilla is slow cooked to a nutty brown colour and then blended with dark chocolate.
Caramel Cream Kiss			+				+	A caramel and milk chocolate ganache, sweet and creamy.
Cherry Bomb		+	+				+	A layer of wild cherry jelly and a layer of milk chocolate ganache.
Douglas Fir		+					+	A fruity chocolate from the Dominican Republic infused with the natural oils of the Douglas Fir tree. Fresh pine flavour. Think eating chocolate in a Canadian Pine forest.
Gooderham Worts Whisky		+			+		+	A bold whisky truffle dusted with dark cocoa powder for extra punch. Inspired by our building's first incarnation as a spirits distillery.
Jasmine			+				+	A tiny flower with a mysterious and potent scent. Jasmine can sometimes have a polarizing aroma but when brewed in a bath of cream it mellows out nicely providing a launch pad into a series of exotic tangents.
Magnolia Peach		+					+	Peach & Magnolia flower infused in a Ecuador chocolate ganache. Beautifully floral and juicy. International Chocolate Awards World Silver.
Meyer Lemon & Australian Ginger		+					+	Australian ginger and Meyer lemon juice. The sour and spiciness of the lemon and ginger balance the richness of the dark Madagascar chocolate.
Spicy Maya Dome		+					+	The truffle version of our spicy hot chocolate infused with chili, ginger, orange peel, allspice cinnamon.
Thai Stick	+						+	This is the fuzzy sweater of our truffle collection, white chocolate, coconut milk, ginger and the zip of lemongrass, chili and lime. Aromatic and assertive with an expansive warming effect much like slurping back a big steamy bowl of Thai Coconut soup. International Chocolate Awards World Silver.
Vietnamese Coffee	+	+					+	Contrast is what makes life intriguing. In the context of food there's no better example than Vietnamese Coffee—strong, black as night coffee paired with a thick sweet layer of condensed milk. We make our dark layer without sugar, combining our 100% "Arcana" chocolate with fresh ground coffee layered on top of a milky sweet ganache. The mixing part happens in your mouth.
PRALINES								
Butter Caramel with Fleur de Sel				+	Gluten?	Nuts?	Dairy?	Notes
							+	A slow cooked buttery vanilla caramel enrobed in dark chocolate and finished with a pinch of fleur de sel.
Cacao Bean- Roasted		+						A single whole roasted cacao bean encased in a dark chocolate.
Dark chocolate Almond Cluster		+				+	+	Praline and gianduja decorated with slow roasted almonds and enrobed in dark chocolate.
Feuillettine Caramel				+	+		+	A slow cooked buttery vanilla caramel enrobed in dark chocolate and tumbled in crispy feuillettine flakes.
Gianduja		+				+	+	The classic hazelnut chocolate from large "tonda e gentile" hazelnuts from Piedmonte, Italy and milk chocolate.
Milk Chocolate Almond Cluster		+				+	+	Praline and gianduja decorated with slow roasted almonds and enrobed in milk chocolate.
Orange Marzipan						+		A classic marzipan blended with candied blood orange peel.
Pecan Butter Crunch		+				+	+	Crisp toffee with two gently toasted pecan halves enrobed in milk chocolate.
Pistachio Crisp		+			+	+	+	A crisp light praline with a nutty personality.
"Sparky" Gianduja laced with poprocks		+				+	+	The classic hazelnut chocolate from Piemonte, Italy is blended with pop rocks, the candy that explodes in your mouth...
UNIQUE ORIGINS								
Madagascar		+			Gluten?	Nuts?	Dairy?	Notes
							+	Organic Criollo cacao beans. Distinctively red in colour, intense notes of red fruits like cherries & strawberries.
Papua New Guinea		+					+	A fruity light coloured chocolate. Mildly smoky and pleasantly astringent.
Jamaica		+					+	A chocolate that has notes of ripe raspberries and wildflower honey.
Venezuela		+					+	"Chua" Criollo cacao beans. A rich lingering chocolate with notes of cream, cashews and raisins.
Ecuador		+					+	"Camino Verde" Nacional cacao beans from Guayas province renowned for their floral character. Hints of jasmine, oranges & spice.

*products without gluten, nuts or dairy in ingredient lists may contain very small trace amounts

All truffles are \$2 each.

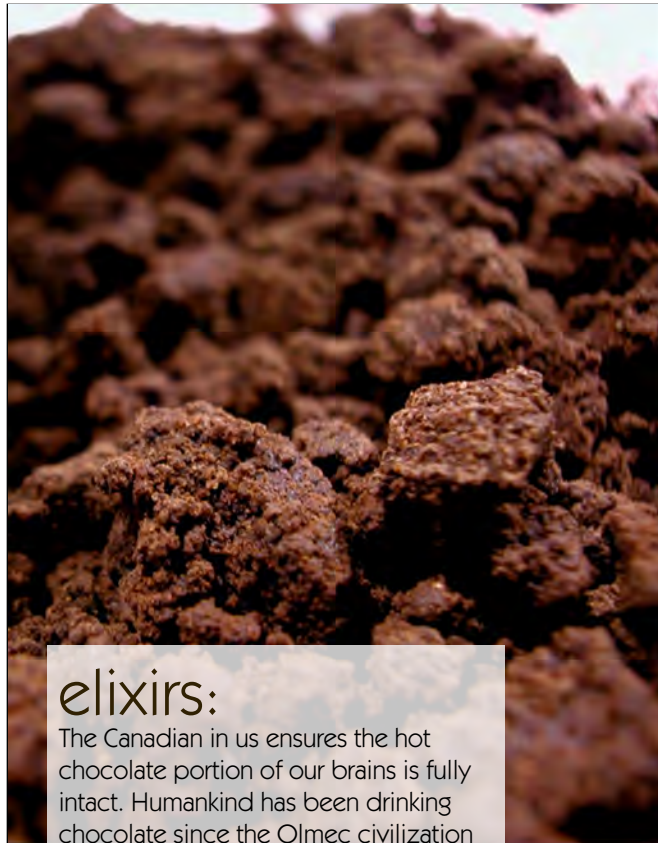
LOVE YOUR TRUFFLES! Our chocolate is made with all natural ingredients. Ideally our truffles should be eaten immediately. For very short term storage they should be stored away from heat, sunshine, humidity and strong odours in a cool, dark, dry place until serving. Ideal temperature is 14-16 °C We do not recommend storage in a refrigerator as this may affect the appearance and quality of the chocolate. Chocolate is best eaten at room temperature.

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elixirs:

The Canadian in us ensures the hot chocolate portion of our brains is fully intact. Humankind has been drinking chocolate since the Olmec civilization and there have been many fascinating variations since. We present to you 5 solid renditions of our own. Make at home version ready to warm you from the inside out. Your own internal block heater



elixir collection- price list

Name	75g	200g	300g	500g	Notes
A la Taza	\$5.50				The classic thick hot chocolate of Barcelona gently spiced with cinnamon, vanilla and allspice
Dark Side of the Mug	\$5.50	\$14		\$30	This is the fuzzy sweater of our drinking chocolate, warm and comforting with a fudgy aroma that will float you into space. Drink straight up as a shot or with milk or water.
Gianduja	\$5.50				Slow roasted hazelnuts meet roasted cacao in an all out battle for the senses. Add cream into the mix and you have a sweet and nutty flavour bomb.
Malted Milk	\$5.50				A century-old idea gets a reboot. Malt powder and warm milk was once popular with Antarctic explorers looking for an energy boost. Our creation is an ode to the double chocolate malted of the '50s: a nostalgic, comforting and creamy drinking chocolate.
Maya Drinking Chocolate	\$5.50	\$14		\$30	A dark chocolate drink layered with a spark of chili peppers, orange peel, ginger and our special blend of spices. As a shot it's all about the spicy cacao punch, with milk it's creamy and full of complexity and aromatics.
Elixir Gift Box			\$30		a beautiful collection of four flavours packed in a funky gift box: + 75g Mayan + 75g Dark Side + 75g Gianduja + 75g A La Taza + 75g Malted Milk

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Cookies

We take inspiration from generations of Zias and Nonas and create new versions of old classics. The transformation from a handful of ingredients into little bites of joy is a thrill we will never get tired of.



alchemy collection- price list

Name	single	80-100g	½ doz	Dairy?	Flour?	Nuts?	Notes
Amaretti		\$6				+	Aromatic chewy Almond cookies with a boozy hit of dark rum
Baci di D'ama		\$6		+	+	+	"Ladies Kisses" with a Dark Peruvian Chocolate center
Baci D'Allassio		\$6		+	+	+	Chocolate Hazelnut Buttons with a Dark Peruvian Chocolate center
Baicoli aka SOMA chips		\$6.75			+	+	Wafer-thin, light crispy double-baked cookies with whole slow roasted Almonds. Sorry due to it's fragile nature SOMA chips are only available in store or by local courier.
Biscotti	\$1.5		\$9	+	+	+	Our famous biscotti with Dark Peruvian Chocolate and Costa Rican Milk chocolate chunks with slow roasted Almonds
Chocolate Shortbread		\$6		+	+		Buttery chocolate darlings.
Coconut Snaps		\$6		+	+		Totally addicted to these, we ate tons of these little coconut cookies in Vietnam last year. Not too sweet, crunchy and perfect with gelato or an iced coffee.
Crunchy Spiced Pecans		\$6			+	+	Crisp addictive oven roasted Pecans with a dusting of Cayenne pepper
Flourless Walnut Fudge Cake Baby	\$4			+		+	Our wildly popular chocolate fudge cake. To warm up at home pop them in a 350 degree oven for 2 minutes. Sorry due to it's fragile nature fudge cakes are only available in store or by local courier.
Flourless Walnut Fudge Cake Mama	\$14			+		+	Our wildly popular chocolate fudge cake in a mama size. Perfect for dinner parties. To warm up at home pop it in a 350 degree oven for 4 minutes Sorry due to it's fragile nature fudge cakes are only available in store or by local courier.
Florentine Sable		\$6		+	+	+	Everyone asked for this cookie back so here you go. 2 powerhouse cookies in one, a crisp yet chewy caramelized layer of almonds, and candied fruit baked onto a buttery vanilla sable.
Fregolata	\$1.75			+	+	+	Italian Shortbread with slow-roasted Almonds
Ossi dei Morti		\$6			+	+	"Bones of the Dead" Crunchy Hazelnut cookies
Zaletti		\$6		+	+		Cornmeal and Raisin cookie

* All our cookies are made in our bakery where a variety of nuts, flour and dairy such as butter and cream are present. All our products may contain traces.

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revolution:

Welcome to our miniature world of tumbles where the inhabitants wear layers of chocolate. Tumbling machines are like big concrete mixers but instead of cement we fill ours with chocolate.



revolution

Name	Dark Choc	Milk Choc	Milk with spices	High % milk choc	White Chocolate	6.5g	75g	85g	100g	250g	other	Notes
Australian Ginger	+					\$8						Spicy Ginger from Australia
Green Raisins								\$6.25				green sundried Raisins from Iran
Toasted Corn nuts tossed in Harissa spice	+								\$7.5			The fiery North African hot sauce reduced to a powder and tumbled with toasted corn nuts and milk chocolate. Hot, sweet, spicy, salty, and crunchy, the flavors echo in eternity...
Lightly Salted Toasted Corn	+								\$6.25	\$12.5		Experience the salty sweet flavours of corn and chocolate.
49 th Parallel Epic Espresso Beans	+					\$6.25						Our friends at 49 th Parallel's Epic Espresso beans (49 th Parallel is a small roaster from BC producing some pretty darn impressive coffee)
Roasted Cacao Nibs Madagascar	+						\$8					El Vigia cacao beans from Venezuela are given a medium roast and then tumbled in dark chocolate. Experience the tiny bursts of nutty cacao flavour. Strongly addictive- user may experience euphoria
Roasted Cashews		+							\$6.25	\$12.5		Tumbled in milk chocolate spiced with a warm and aromatic chai spice blend.
Slow Roasted Almonds	+								\$6.25	\$12.5		Classic SOMA-style chocolate covered Almonds
Slow Roasted Hazelnuts	+								\$6.25	\$12.5		Classic SOMA-style chocolate covered Hazelnuts
Wild Cherries	+					\$7.5						wild sundried cherries
Revolution Box Winter edition	+										\$18.75	A limited edition collection of 4 samples from our delicious tumbles packed up in a beautiful gift box. Includes: + Slow Roasted Almonds + Slow Roasted Hazelnuts + Candied Ginger + Wild Cherries selections may change without notice

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plain and simple:

We present to you a collection of bars that are uncomplicated and charming. Nothing too mysterious here, just a simple combination of quality ingredients on a backbone of great chocolate. Bars for the everyday, perfect for stashing when the craving arises.



plain and simple chocolate bars- dark

PERUVIAN DARK CHOCOLATE 64%	32g	+/-65g	200g disk*	200g	1kg	Notes
plain		\$6		\$14	\$60	
with candied Seville Orange Peel	\$3.75					
with Slow Roasted Almonds	\$3.75		\$16			
with Slow Roasted Hazelnuts	\$3.75		\$16			
with wild Cherries	\$3.75					
with candied Australian Ginger	\$3.75					
with Apricots, Candied Seville Orange Peel, Green Raisins, & Slow-roasted Almonds			\$16			
with Maldon Salt		\$7				"The Starry Night collection"
with roasted Cacao Nibs		\$7				
With Aleppo Pepper & Maldon Salt		\$7.5				Aleppo Pepper from Turkey is paired with Maldon Salt in a special edition bar. Aleppos are on the milder side of the hotness scale and are prized for their fruity robust flavour.
Ruby Red		\$8				A dreamy limited edition dark bar with wild cherries, cranberries, barberries, dusted with Sumac powder (a lemony spice used in middle Eastern cooking)
Strawberry Black Pepper		\$8				Nothing quite beats biting into a big, red, juicy strawberry at the height of the season. Being in Ontario this experience is fleeting so we vowed to keep the memory alive by creating a bar bursting with juicy strawberry notes. A shake of black pepper adds a familiar zip
Sugar-free 60%	65g	+/-65g	200g disk*	200g	1kg	
plain	\$4		\$16	\$14.5		Made with Maltitol a natural sugar replacer that does not raise blood sugar levels. Ok for diabetics and low carb diets.

*SOMA possible world- beautiful giftable round chocolate disks embed with delectables. Perfect as Hostess gifts.
We use wheat flour, nuts including tree nuts and peanuts, and dairy (cream and butter) in our kitchens so all our products may contain traces.

plain and simple chocolate bars- milk

COSTA RICAN MILK CHOCOLATE 32%	32g	+/-65g	200g disk*	200g	1kg	Notes
plain		\$6		\$14	\$60	
with pineapple	\$3.75					
with candied Lemon Peel	\$3.75					
with Slow Roasted Almonds	\$3.75		\$16			
with Slow Roasted Hazelnuts	\$3.75		\$16			
with wild Cherries	\$3.75					
with Apricots			\$16			
Candied Lemon Peel						
Wild Cherries						
Slow Roasted Hazelnuts						
With Maldon Salt		\$7				"The Starry Night collection"
COCOA LATTE 45%	65g	+/-65g	200g	200g	1kg	
plain		\$6.5		\$15.5	\$60	A buttery milk chocolate enhanced with a higher than usual cacao content. The result is a smooth tasting bar with serious character. Milk chocolate with an edge.
Mint Bar		\$7				Finally a mint bar! Balanced with a high cocoa content milk chocolate, this refreshing bar sings of cool.

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tree parts +

It's no secret that we have a strong admiration for trees. Tree metaphors and their physical attributes are a big part of our world. We make different versions of barks, branches, twigs, and sprouts.



dipped & toffee

Name	Dark Peruvian Chocolate 66%	Costa Rican Milk Chocolate 31%	Individual piece/s	30g	100g	200g	240g	Notes
Almond Toffee Clusters *	+	+			\$6			Slow-roasted Almond slivers coated in handmade toffee and chocolate
Coconut Clusters *	+	+			\$6			Roasted coconut mixed with buttery toffee and chocolate
English Toffee*	+	+			\$8			Buttery handmade toffee coated with chocolate topped with slow-roasted Almonds
Lemon Peel dipped in chocolate		+		\$5				Candied Lemon Peel sticks hand-dipped in chocolate
Orange Peel dipped in chocolate	+			\$5				Candied Seville Orange Peel sticks hand-dipped in chocolate
Orange Slice dipped in chocolate	+		\$3.5					Candied Seville Orange slices hand-dipped in chocolate
Salt and Peppa Butter Crunch	+		\$5					Thin disks of butter toffee, caramelized walnuts and a sprinkle of salt and peppa

* made in both Milk and Dark Chocolate

bark+ tubes+ twigs

Name	size	\$	Notes
5 Berry POP white chocolate bark with strawberries, raspberries, blueberries, cranberries, cherries and POProcks	150g	16.5	Warning, this fresh berry chocolate bark might make you dream of a summer day with your love, or eating astronaut ice cream on the moon together. Freeze-dried and pulverized berries reincarnated as a thin chocolate bark with poprocks for a bubbly effect.
Twilight Forest Bark (Honey roasted Pumpkin seeds and Maldon on Dark Chocolate)	150g	16.5	When this bark first appeared a couple years ago it was a limited edition. After numerous requests from regulars and staff alike we brought it back, just as delicious as the first time it was released it. Pumpkin seeds roasted with wildflower honey, from our friends at Rosewood Estates Winery in Beamsville, ON. On a slab of dark chocolate and a twinkle of Maldon salt.
Cookies and Milk chocolate Bark	150g	16.5	Imagine your 7 yr. old self's perfect version of milk and cookies. Soft buttery cookies with half melted chocolate, dipped into a fresh cold glass of milk. The memory lives on with milk chocolate bark studded with roasted cacao nibs from the Vigia region in Venezuela and a topping of chocolate shortbread & malted milk (think chocolate Ovaltine). You could leave this out for Santa but I bet you won't.
SOMA tube- Barberry	200g	20	filled with handmade toffee, roasted cocoa bean nibs, feuilletine, spiked with beautiful little barberries (a tangy-sweet, lemony, berry from Iran)
SOMA tube- Gianduja	200g	20	filled with whole slow roasted Hazelnuts and Gianduja (hazelnut milk chocolate)
Birch Branch filled with Hazelnut Crunch and Blackcurrant jelly	branch	30	This special edition version of our branch is our take on the HBJ (Hazelnut Butter & Jelly) sandwich with chocolate as our special guest. Chocolate Hazelnut butter with a smile-inducing crunch (inspired by the texture of perfect toast) and a lip-smacking ribbon of sour Blackcurrant jelly in the middle. <i>About our Birch Branch:</i> one of our favourite places to hike is up near Lindsay where my parents have an art studio called Whispering Snow. My dad sent us a selection of fallen birch branches knowing we were crazy enough to make anything out of chocolate. We had a mould hand sculpted, capturing all those great birch details. Beaver-inspired and perfect for sharing.

We use wheat flour, nuts including tree nuts and peanuts, and dairy (cream and butter) in our kitchens so all our products may contain traces.

chocolate plus

Name	size	\$	Notes
Cocoa powder	225g jar	\$12	A rich dark dutch process cocoa powder suitable for baking and hot chocolate. 22/24% cacao content

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