

Afrocado

Handcrafted Gelato

Afrocado designs gelato
to reach the best possible flavor.

How

No fixed tradition

No stylistic shortcuts

What that requires

Original formulation

Culinary techniques

Ingredients

selected for result, not story

Standard

Made In-House

Fresh Daily

Small Batches

Continuously refined.

How to order

Scoop - 100ml
Dine-in standard



350ml Tub
720ml Tub
For taking home

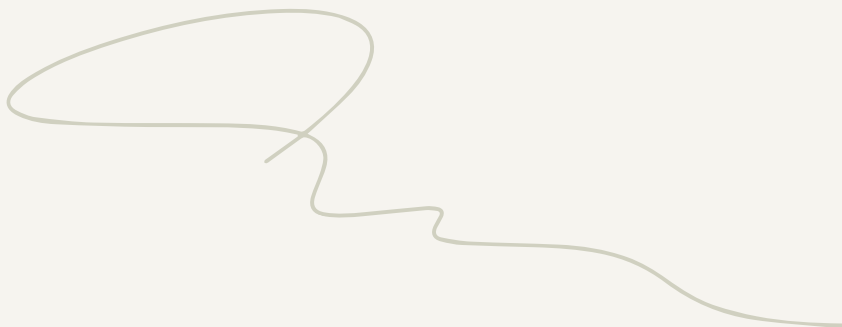


Takeaway & Delivery

All orders come with thermal bag designed to keep gelato frozen for up to 1 hour of travel

Tất cả đơn hàng đều được kèm túi giữ nhiệt được thiết kế để giữ kem lạnh & an toàn trong thời gian tối đa 1 giờ





The Signatures

If you want to understand AFROCADO, start here.

The Signatures

Scoop 85,000

350ml Tub 225,000

720ml Tub 385,000

Pistachio / Hạt Dẻ Cười

Pistachio: Iranian & Californian Kerman

Batch time: 24 hours

Method: Thermal-controlled infusion & aging

Nuttiness: ☒ ☒ ☒ ☒ ☐

Sweetness: ☒ ☒ ☒ ☐ ☐



*Contains nuts / có chứa hạt

Black Forest / Chocolate Đen

Chocolate: Marou 75% Vietnam Single Origin

Cherry Swirl: Cherry Brandy, Mix Berries Preserves

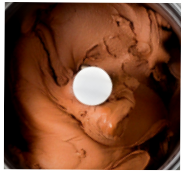
Batch Time: 24h

Method: Thermal-structured extraction & folding

Bitterness ☒ ☒ ☒ ☒ ☐

Sweetness ☒ ☒ ☒ ☐ ☐

Tartness ☒ ☐ ☐ ☐ ☐



*Vegan / thuần chay

Matcha Haru/ Matcha Vụ Xuân

Matcha: Shizuoka Matcha Haru

Base: Oat Milk

Batch Time: 24h

Method: Thermal-controlled infusion & aging

Bitterness ☒ ☒ ☒ ☐ ☐

Sweetness ☒ ☒ ☒ ☐ ☐

Aromatic ☒ ☒ ☒ ☐ ☐



*Contains nuts / có chứa hạt

Brown Butter Caramel/ Bơ Nâu

Butter: Charentes-Poitou AOP

Batch Time: 24h

Method: Thermal-structured caramelization & aging

Sweetness ☒ ☒ ☒ ☒ ☐

Aromatic ☒ ☒ ☒ ☒ ☒



Mint Chocolate/ Bạc Hà Chocolate

Mint Leaves: Mentha Piperita

Batch Time: 48h

Method: Cold infusion & thermal stabilization

Sweetness ☒ ☒ ☒ ☐ ☐

Aromatic ☒ ☒ ☒ ☒ ☒



Waffle Cone
Ốc Quế

+15,000



The Classics

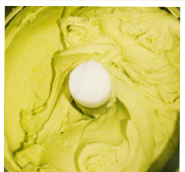
Scoop 65,000

350ml Tub 185,000

720ml Tub 345,000

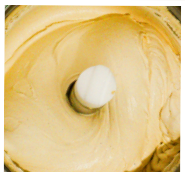
Avocado / Bơ Sáp

Avocado: Dak Lak Booth & 034
Batch time: 24h + natural ripening
Method: fruit integration & thermal infusion
Nuttiness: ☒ ☒ ☒ ☐ ☐
Sweetness: ☒ ☒ ☐ ☐ ☐



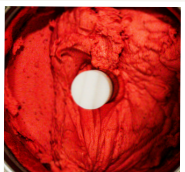
Earl Grey / Trà Bá Tước

Loose Tea: Lam Dong Black Earl Grey
Batch Time: 48h
Method: Cold infusion & thermal stabilization
Sweetness ☒ ☒ ☐ ☐ ☐
Aromatic ☒ ☒ ☒ ☒ ☒



Red Berry Sorbet/ Sorbet Berry

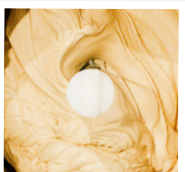
Berries: Da Lat Raspberry, Hokkaido Strawberry
Batch Time: 24h
Method: Fruit extraction with aromatic oil finishing
Sourness ☒ ☒ ☒ ☒ ☒
Sweetness ☒ ☒ ☐ ☐ ☐
Aromatic ☒ ☒ ☒ ☐ ☐



*Vegan / thuần chay

French Vanilla/ Vani Custard

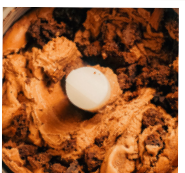
Vanilla: Tahitian
Batch Time: 24h
Method: Custard-based infusion & aging
Sweetness ☒ ☒ ☒ ☒ ☐
Aromatic ☒ ☒ ☒ ☒ ☐



*Contains Egg/ có chứa trứng gà

Brownie/ Brownie

Chocolate: Puratos 55% Couverture
Brownie Cubes: Made In-house
Batch Time: 24h
Method: Structured chocolate base with baked inclusion
Sweetness ☒ ☒ ☒ ☒ ☐
Bitterness ☒ ☐ ☐ ☐ ☐



Waffle Cone Ốc Quế

+15,000





The Seasonals

Flavors made for a moment. Limited by design.

The Seasonals

Scoop 85,000

350ml Tub 225,000

720ml Tub 385,000

Yuzu Kôchi/ Quả Thanh Yên

Yuzu: Kôchi, Ehime Japan

Batch time: 24h

Method: Cold infusion

Sourness					
Sweetness					
Aromatic					



A soft, malty take on
Belgian craft beer.

Miso Caramel/ Miso Caramel

Miso: Hikari Craft Organic White Miso

Batch time: 24h

Method: Dry caramel integration & aging

					Sweetness
					Umami

Waffle Cone
Ốc Quế

+15,000





Plated Desserts

Designed to complete the gelato experience

Plated Desserts



Affogatto

95,000



Mochi Waffle

125,000



Belgian Waffle

135,000



Croffle

135,000

Pairing

The Classics

Avocado
Earl Grey
Red Berry Sorbet
French Vanilla
Brownie

The Signatures (+20,000)

Pistachio
Black Forest
Matcha Haru
Brown Butter Caramel
Mint Chocolate

The Seasonals (+20,000)

Please visit seasonals
page for current flavors



Sharing Set

A tour of the menu.

549,000

10 x 50ml mini scoops

1 pastry

Avocado - Earl Grey - Red Berry Sorbet - French Vanilla - Brownie

Matcha Haru - Black Forest - Pistachio - Mint Chocolate - Brown Butter Caramel

Belgian Waffle - Mochi Waffle - Croffle - Cheesecake

Drinks



Citrus Americano

65,000



Strawberry Hibiscus Tea

65,000



Mango Passion Tea

65,000



Berry Chocolate

65,000

Coffee / Cà Phê

55,000

Black Coffee - Condensed Milk Coffee - White Coffee

Cà Phê Đen - Cà Phê Sữa - Bạc Xiu



Basque Burnt Cheesecake

Not here for gelato? That's rare.

Basque Burnt Cheesecake

Slice 65,000

Whole 20cm 495,000



Traditional



Brown Butter Caramel

