



3802 Ehrlich Rd, Tampa, 33624
 HOURS: Mon-Thu 10am-10pm Fri-Sat 10am-11pm
 CLOSED SUNDAY
 (813) 264-8000
www.choxotica.com

House Chocolates

DESCRIPTION	CACAO%
WHITE CHOCOLATE <i>Silky milk taste laced with a sweet natural vanilla.....</i>	29%
<i>MILK CHOCOLATES</i>	
REGULAR MILK CHOCOLATE COUVERTURE <i>Very milky sweet taste overwhelmingly good flavor.....</i>	30%
GHANA <i>A bold milk chocolate bursting with the fragrance of hazelnuts and a note of caramel.....</i>	41%
JAVA <i>A caramel taste with a light tart accent</i>	33%
ARRIBA <i>Well rounded taste with plenty of creaminess and milk</i>	39%
<i>SWEET CHOCOLATE SENSATIONS</i>	
MIX DARK & WHITE <i>Round marbled chocolate callets with a unique shine.....</i>	20%
MILK <i>Round, milk chocolate callets with a unique shine.....</i>	20%
DARK <i>Round, dark callets with a unique shine.....</i>	20%
<i>DARK CHOCOLATE</i>	
ORGANIC SEMI-SWEET COUVERTURE <i>Wonderful Organic chocolate.....</i>	60%
MADAGASCAR <i>Fruity with subtle notes of exotic wood.....</i>	66%
VENEZUELA <i>A hint of bitterness marks this chocolate with fruit and acidic overtones.....</i>	72%
MEXIQUE <i>A bittersweet, delicately tart chocolate whose aromas unveil a note of licorice.....</i>	66%
SAO THOME <i>A mix of subtle floral and herbs aromas.....</i>	70%
GRENADA <i>Subtle hints of herbs and flowers.....</i>	60%
KUMABO <i>Pronounced bitter cocoa taste, aromatic.....</i>	80%
TANZANIE <i>Powerful and sharp chocolate with fruity and spicy notes.....</i>	75%
EXTRA BITTER GUAYAQUIL <i>Intense bitterness for a strong and lingering couverture.....</i>	64%
SAINT DOMINIQUE <i>An exotic dark chocolate with a very strong cocoa taste.....</i>	70%
<i>PREMIUM DARK CHOCOLATE</i>	
ALTO EL SOL <i>The balanced combination of fruity flavors and acidity for a chocolate with unparalleled intensity. LIMITED PRODUCT.....</i>	66%