

XMAS 2014

This collection is a play on contrasts, dark vs light, twilight vs day, east vs west. The warm glow of home bring us familiar holiday faves like gingerbread, mulled wine and spiced quince. In contrast the exotic night market flavours of Southeast Asia bring us the wild flavours of May Chang, Calamansi and Vietnamese Coffee. All built with chocolate of course. We hope you enjoy.



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	Strawberry black pepper bar	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.
		May Chang Toffee (wild harvested, the May Chang not the toffee)	The exotic May Chang also known as Litsea Cubeba, is an elegant tree that grows in Southeast Asia. The fruit contains familiar citrus notes of lemongrass and hints of ginger that blend beautifully into butter toffee. With a top layer of dark chocolate and pistachio crumble this trio will sweep you to a far-away land. Which reminds me, I need a vacation.
		Mudslide twig	Coffee and chocolate complement each other in the most delightful way. Add booze into the mix and you have a tightly balanced flavour bomb. Our mudslide twig is steeped in nostalgia, a nod to the Cayman Island cocktail that was invented in the 50s on the beach. Excellent to share with your friends at parties. Contains a hefty amount of whisky, Kahlua and Bailey's so don't leave it around the half-lings.
		Gianduja Hot Chocolate	(Italian hazelnut milk chocolate): roasted hazelnuts meet roasted cacao in an all out battle for the senses...add some espresso to make the classic "Bicerin".
		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.
		Mint Bar	Finally a mint bar! Balanced with a high cocoa content milk chocolate this bar sings of cool.
		Toasted Corn tumble in chocolate	Our ode to backyard BBQs toasted corn, salted and rolled in buttery milk chocolate.
		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.		
Chocolate Shortbread	Buttery chocolate darlings.		
Dark Chocolate Lover's Lunch Box Perfect for that friend that refuses milk chocolate. Six different bars 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	55	Cacao Nib Bar 67%	Dark Peruvian chocolate studded with roasted cacao nibs, experience the tiny bursts of mild nutty cacao flavour.
		Green Tangerine	A fresh new taste made by infusing natural green tangerine with cacao beans sourced from Indian Ocean plantations.
		Ruby Red Bar	Our ode to the colour red, a dreamy limited edition dark chocolate bar with wild cherries, cranberries & barberries finished with a sprinkling of sumac (a lemony spice used in Middle Eastern cuisine)
		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.
		Peru Nacional	If you stayed awake in chocolate class you would know that "Nacional" is a fine flavour cacao that originated in Ecuador and is renowned for its pronounced floral character. Recently a genuine strain of Nacional was recovered, growing at a high altitude in a box canyon in the Maranon River valley of Peru. With some relatively atypical white-colored seeds, DNA tests show it to be an identical match to pure Nacional. We distinguish it from its Ecuadorian brother by adding a "P" for Peru. This bar won us a silver in the Americas round of the International Chocolate Awards
		Christmas Cake Bar	For those who prefer their X'mas cake in a chocolate bar, fun and full of X'mas cheer- a balance of cranberries, orange peel, Roasted hazelnuts, warm X'mas spices on backbone of dark chocolate with a zip of wild sweet oranges.
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.	13.5	Cherry Amaretti	A crisp baked shell yields to a soft almond cookie on the inside. For Xmas we hide a single boozy cherry in the middle of each cookie and hand dip them in dark chocolate.
		Chocolate nib cookie	Well within our comfort zone we still obsessed for months on making the perfect chocolate chip cookie. Final version? A soft, deeply dark chocolate cookie with roasted cacao nibs and chocolate chunks rolled in hazelnuts.
		Lil' Finn	Deep dark bittersweet chocolate wafers stuck together with hazelnut chocolate butter. Simple and highly effective as dippers. Milk's favourite cookie.
		Florentine Sable	2 powerhouse cookies combined, one side a chewy caramelized layer of almonds and candied fruit, on the flipside a tender buttery sable.
		Palmier	Our fancy addition to the cookie bowl, delicate layers of puff pastry baked to a golden brown. The shape of palm leaves? The colour of sunshine? You can fill in the rest of this thought bubble.
Revo box Join the Revolution! 4 different samples from our collection of candied fruit & slow roasted nuts tumbled in chocolate packed up in a funky gift box.	18.75	Wild Cherries	Wild sun dried cherries tumbled in dark Peruvian chocolate dusted in cocoa powder.
		Slow roasted Almonds	Slow roasted almonds tumbled in dark Peruvian chocolate dusted in cocoa powder.
		Slow roasted Hazelnuts	Slow roasted hazelnuts tumbled in dark Peruvian chocolate dusted in cocoa powder.
		Salted Cashews	Salted roasted cashews tumbled in Costa Rican milk chocolate infused with chai spice.
Elixir box A beautiful collection of 4 different types of make at home hot chocolate packed in a funky gift box.	22	A la Taza Hot chocolate 75g	The classic thick hot chocolate of Barcelona gently spiced with cinnamon, vanilla and allspice
		Gianduja Hot chocolate 75g	(Italian Hazelnut Milk Chocolate): roasted hazelnuts meet roasted cacao in an all out battle for the senses...add some espresso to make the classic "Bicerin"
		Malted Milk Hot chocolate 75g	rich, creamy hot chocolate made with a single origin milk chocolate from Costa Rica
		Maya Hot chocolate 75g	Mayan hot chocolate dry mix: spiced with ginger, Madagascar vanilla, orange peel, chili and our Soma blend of spices
Fruit and Nut box A collection of 6 different types of mini bars, 3 milk 3 dark all fluffed up in a gift box ready for giving.	30	Dark chocolate with slow roasted almonds.	
		Dark chocolate with Seville orange.	
		Dark chocolate with Australian ginger.	
		Milk chocolate with candied lemon.	
		Milk chocolate with wild cherries.	
		Milk chocolate with slow roasted hazelnuts.	

We have baskets ready to go loaded with our most popular items or we can build you 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.



chocolate bars & toffee- available starting nov 28, 2014

Name	size	\$	Notes
Strawberry black pepper bar	70g bar	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.
Roasted spiced Quince Bar	70g bar	8	When it's quince day at SOMA our kitchen is filled with a honey sweet, pineapple-like aroma. When eaten raw quince are hard and unpalatable, add heat to unleash its secret charms. Our quince is given the spa treatment in spiced sugar. We then slow roast them into wafer thin crisps and present them to you on a bar of milk chocolate.
Christmas Cake Bar	80g bar	8	For those who prefer their X'mas cake in a chocolate bar, fun and full of X'mas cheer—a balance of cranberries, orange peel, roasted hazelnuts, warm X'mas spices on backbone of dark chocolate with a zip of wild sweet oranges.
Burnt white chocolate Bar	100g bar	8	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 a roaring campfire, with the smell of burnt marshmallows and wood smoke hanging in the air.
Stratus Bar In collaboration with our friends at Stratus Vineyards in Niagara-on-the-Lake	25g bar	4.5	After roasting Camino Verde, a classic cacao bean from Ecuador, 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.
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.
May Chang Toffee	100g	8.5	The exotic May Chang, also known as Litsea Cubeba, is an elegant tree that grows in Southeast Asia. The fruit contains familiar citrus notes of lemongrass and hints of ginger that blend beautifully into butter toffee. With a top layer of dark chocolate and pistachio crumble. this trio will sweep you to a far-away land. Which reminds, me I need a vacation

tree parts, tumblers and spreads- X'mas limited edition

Name	size	\$	Notes
Birch Branch Hazelnut butter crunch with sour cherry 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 sour cherry 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.
Coconut Milk Caramel twig	twig	12	Salt and caramel have long been an enchanting couple. Adding coconut milk gives the caramel an extra dimension of creaminess while mellowing out the sugar levels nicely. Enrobed in dark chocolate and given a sprinkling of coarse sea salt.
Pineapple Crunch twig	twig	12	Behold: the crispy classic - dark chocolate, pineapple, and candied ginger. Flavours that will induce visions of palm trees, beaches and umbrella topped cocktails.
Mudslide twig	twig	12	Coffee and chocolate complement each other in the most delightful way. Add booze into the mix and you have a tightly balanced flavour bomb. Our mudslide twig is steeped in nostalgia, a nod to the beachside cocktail invented in the 50s in the Cayman Islands. Excellent to share with your friends at parties. Contains a hefty amount of whisky, Kahlua and Bailey's so don't leave it around the half-lings.
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.
Flying Squirrels Bark (milk chocolate bark with roasted sesame seeds and Jacobsen's Sea Salt)	150g	16.5	When we were playing around with roasted sesame seeds and milk chocolate we found that in combining the two in a very specific ratio a peanut butter and chocolate identity emerges strangely enough without peanuts. Peanut butter (via sesame seeds) + chocolate? A combination that works in the most delightful way.
Calamansi Milk Chocolate Bark	150g	16.5	Inspired by the exotic flavours we found traveling in Vietnam. Toasted coconut, zesty limes, and a squeeze of calamansi (a small citrus with a taste between a young lime and a Mandarin orange) on a milk chocolate slab.
Majoun chocolate hazelnut spread	118 ml jar	7.5	A crazy addictive spread that starts with slow roasted hazelnuts crushed and churned into hazelnut butter in-house. The addition of Madagascar cacao nibs give the spread a crunchy texture and a roasted finish.
Reverse Candy apple tumble	bag	5	We have been weirdly obsessing on how to do this one for over a year. It's all about the layers: from inside to out roasted Macadamia nut, thin shell of caramelized sugar, chocolate, rolled in green apple powder.
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...

All our products may contain trace amounts of peanuts, tree nuts, dairy, flour and soy.

SOMA
chocolatemaker

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Truffles- - available starting nov 28, 2014

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Name	size	\$	Notes
Sabai Sabai (Thai tea) truffle	single	2	Iced Thai tea is typically a blend of star anise, tamarind seed, cardamom, vanilla, brewed with black tea and condensed milk. Our secret tea blend comes from our friends at Sabai Sabai, an incredibly delicious Thai restaurant in Toronto. We suspend all those beautiful notes in a white chocolate ganache and enrobe in milk chocolate. This little guy will transport you to the bustling street markets of Thailand.
Chamoy (apricot, lime chili) truffle	single	2	Ever come across a condiment that you just want to use with everything? Hello Chamoy. Our love affair with Siracha is seriously put to the test by this small but mighty spread/marinade/dip/secret sauce, whatever you want to call it, it sings in so many ways. We make ours with apricots, lime, and Ancho chili and balance it with a dark chocolate. Its clear notes of hot, sour, salty, & sweet all work together in one all encompassing bite.
Vietnamese Coffee truffle	single	2	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 (made with Nicaragua, Ecuador, Papua New Guinea and Jamaica cacao beans) with fresh ground coffee layered on top of a milky sweet ganache. The mixing part happens in your mouth.
Mulled Wine truffle	single	2	What would Xmas be without a festive member of the collection? Enter our mulled wine truffle. Red wine is mulled with warming spices and blended into Madagascar chocolate ganache. All the ruby shades of X'mas shine in this little flavour bomb.
Xmas Truffle collection	box of 16 truffles	30	A deluxe box of our most popular truffles including our limited edition X'mas truffles.

baked- X'mas limited edition

Name	size	\$	Notes
Dawn's Christmas Cookie	single	4	The essence of Christmas cake encapsulated in a big soft cookie. You may dream of these after the holidays.
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	13.5	<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>Chocolate nib cookie Well within our comfort zone we still obsessed for months on making the perfect chocolate chip cookie. Final version? A soft, deeply dark chocolate cookie with roasted cacao nibs and chocolate chunks rolled in hazelnuts.</p> <p>Lil' Finn Deep dark bittersweet chocolate wafers stuck together with hazelnut chocolate butter. Simple and highly effective as dippers. Milk's favourite cookie.</p> <p>Florentine Sable 2 powerhouse cookies combined, one side a chewy caramelized layer of almonds and candied fruit, on the flipside a tender buttery sable.</p> <p>Palmier Our fancy addition to the cookie bowl, delicate layers of puff pasty baked to a golden brown. The shape of palm trees? The colour of sunshine? You can fill in the rest of this thought bubble.</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 10 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 10 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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chocolatemaking room



microbatch: bean to bar

Pioneering Microbatch chocolatemaking since 2003. We roast, refine and conch the best flavour-grade, Organic and Fairtrade cocoa beans from the Caribbean, South America, Madagascar and beyond "traveling without moving"

name	collection	code	%	Bean	Origin	Notes	weight	\$
Arcana	Roots	A33	100	Trinitario Nacional Trinitario Trinitario	Nicaragua Camino Verde PNG Jamaica	Made with 4 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.	45g bar	\$5.50
Bachelor's Hall	Black Science	BH4	70	Trinitario	Jamaica	We've wanted to honor the cultural connection between Jamaica and Toronto and so have been looking to source cacao from Jamaica for many years. This year we finally received an interesting sample courtesy of a plantation in St Thomas Parish called Bachelor's Hall Estate. The owner Mr. Desmond Jadusingh grows a nice crop of Trinitario beans that are carefully fermented and systematically dried. The result: a chocolate with ripe raspberries and wildflower honey	80g bar	\$8.75
Dark Fire	Infusion	CSX48	66	Criollo	Venezuela	A mysterious and flavourful chocolate with chilli, ginger, vanilla and our blend of SOMA spices	80g bar 200g bar	\$8.75 \$20.00
Elvesia	Black Science	E2	70	Criollo/Forastero	Dominican Republic	An elegant dark chocolate made with Organic Criollo and Trinitario cacao beans from the "Hacienda Elvesia" a old Swiss plantation in the Dominican Republic "Elvesia" is the latinized word Helvetia. Robust, fruity, and mildly astringent. Notes of dried fruit, tobacco, and cranberries.	80g bar	\$8.75
Exploration Box	Collection			Trinitario Criollo Nacional Trinitario	PNG Madagascar Peru Jamaica	Limited edition- For the serious chocolate lover. FALL 2014 edition. 4 different Soma signature artisan chocolate sticks made in our micro-chocolate factory. 7 sticks of each:	28 sticks [7 sticks of 4 different origins]	\$23
Green Tangerine	Infusion	GT35	70	Criollo	Madagascar	A fresh new taste made by infusing natural Green Tangerine with cacao beans sourced from Indian Ocean plantations.	80g bar 200g bar	\$8.75 \$20
Little Big Man	Dual origin	DO14	70	Nacional Criollo	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 cocoa. A blend for the ages. Notes of raspberry jam and toast with a hint of liquorice.	80g bar	\$8.75
Madagascar	Black Science	M31	70	Criollo	Madagascar	Made with Certified Organic Criollo cacao beans from the Sambirano Valley in NW Madagascar. Dark chocolate, deep red colour, aromatic with strong citrus notes.	80g bar	\$8.75

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name	collection	code	%	Bean	Origin	Notes	weight	\$
Nacional P	Black Science	NaP2	70	Nacional	Peru	If you stayed awake in chocolate class you would know that "Nacional" is a fine flavor cacao that originated in Ecuador and is renowned for its pronounced floral character. Recently a genuine strain of Nacional was recovered (with a little bit more hype and fanfare than is usual for cacao!), growing at a high altitude in a box canyon in the Maranon River valley of Peru. With some relatively atypical white-colored seeds, Dna tests show it to be an identical match to pure Nacional. We distinguish it from its Ecuadorian brother by adding a "P" for Peru.	80g	\$11
Nicaragua NIBS	Black Science	Nic2	70	Trinitario	Nicaragua	Nicaragua nibs are 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	OS123	66	Criollo	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
Papua New Guinea	Black Science	PNG12	70	Trinitario	Papua New Guinea	Flavor 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.	80g bar	\$8.75

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	code	%	Bean	Origin	Notes	weight	\$
Chua0	Black Science	CH	70	Criollo	Chua0, Venezuela	The legendary "pure and delicate Criollo" from the central coastal highlands of Venezuela. The Chua0 plantation produces a variety of cocoa that is famous for its quality and has a well documented history going back to 1592. We picked up a small lot of this cacao and have used gentle roasting and conching with no added vanilla or soy lecithin to make a bar that can tell its own story...		
Camino Verde	Black Science	CVc	70	Nacional	Ecuador	Intense, aromatic with notes of toasted almonds & dried figs 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.		

Please note our chocolate is made in small batches from the cacao, availability changes very quickly. All our products may contain trace amounts of nuts, wheat, soy and dairy.



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truffles

The little darlings of Soma, simple and glorious. Our truffles are made with fresh cream and butter, and take up to 3 days to complete. No preservatives. Pure and delicious.



truffles/pralines

	White Chocolate	Dark Chocolate	Milk Chocolate	Handmade 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 Madagascar chocolate known for it's big bold red notes.
Arbequina Olive Oil		+					+	Made with "Chua" 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.
Chai Spice			+				+	A Costa Rican milk chocolate truffle infused with Arvinda's Indian chai masala.
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.
Espresso Crisp		+					+	49th parallel espresso infused ganache is layered with crisp rice puffs
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.
Meyer Lemon and 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 Mayan 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.
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 cocoa bean encased in a dark chocolate.
Dark chocolate Almond Cluster		+				+	+	Praline and gianduja decorated with slow roasted almonds and enrobed in dark chocolate.
Feuilletine Caramel				+	+		+	A slow cooked buttery vanilla caramel enrobed in dark chocolate and tumbled in crispy feuilletine 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			+		+	+	+	Our newest baby. 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.
Java		+					+	Criollo cacao beans. From these beans we've created a chocolate that is remarkably light in colour. An exotic, fruity and smoky experience
Brazil		+					+	An ancient Amelonado type cacao called Parazinho grown high on the mountains of Cafundós. The crop grows fully integrated with the endangered Atlantic Tropical Rainforest encouraging biodiversity. Notes of brownies & roasted grains.
Venezuela		+					+	"El Vigia" Criollo cacao beans. A rich lingering chocolate with notes of cream, cashews and raisins.
Ecuador		+					+	"Balao" 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.

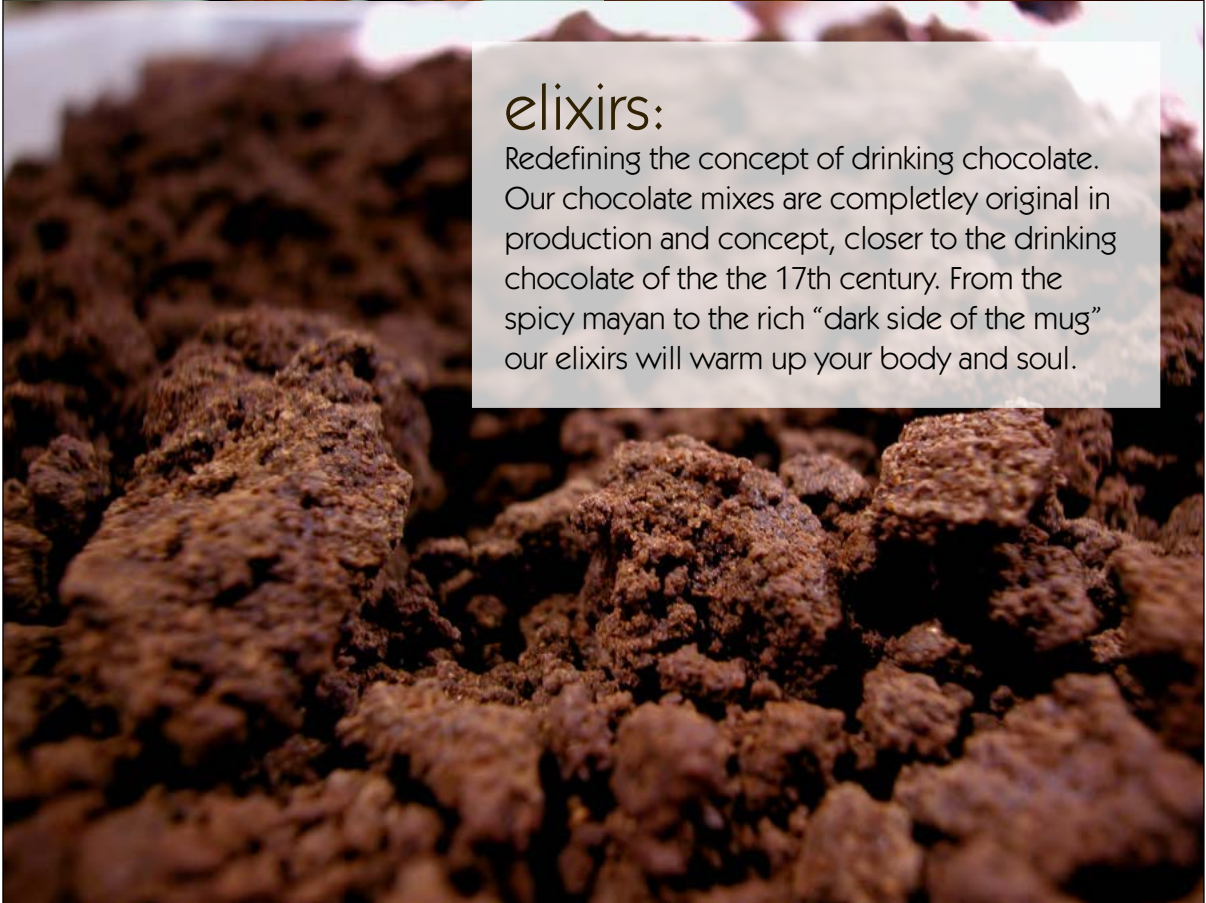
LOVE YOUR TRUFFLES! Our chocolate is made with all natural ingredients. Ideally our truffles should be eaten immediately. For very short term storage they should be stored away from heat, sunshine, humidity and strong odours in a cool, dark, dry place until serving. Ideal temperature is 14-16 °C We do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

SOMA
chocolatemaker

DISTILLERY HISTORIC DISTRICT, 32 TANK HOUSE LANE, TORONTO, ONTARIO, CANADA, M5A3C4 T:416.815.7662

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elixirs:

Redefining the concept of drinking chocolate. Our chocolate mixes are completely original in production and concept, closer to the drinking chocolate of the the 17th century. From the spicy mayan to the rich “dark side of the mug” our elixirs will warm up your body and soul.

elixir collection- price list

Name	75g	200g	300g	500g	Notes
A la Taza Hot chocolate	\$5.50				The classic thick hot chocolate of Barcelona gently spiced with cinnamon, vanilla and allspice
Dark Side of the Mug Hot chocolate		\$14		\$30	a specially created blend of ground chocolate for an outstanding "drink of the gods" a rich modern take on drinking chocolate. No spices simple deep dark chocolate at it's best.
Gianduja Hot chocolate	\$5.50				(Italian Hazelnut Milk Chocolate): roasted hazelnuts meet roasted cacao in an all out battle for the senses...add some espresso to make the classic "Bicerin"
Malted Milk Hot chocolate	\$5.50				Rich, creamy hot chocolate made with a single origin milk chocolate from Costa Rica.
Mayan Hot chocolate	\$5.50	\$14		\$30	Mayan Hot Chocolate dry mix: spiced with Ginger, Madagascar Vanilla, Orange Peel, Chili and our Soma blend of spices
Elixir Gift Box			\$22		a beautiful collection of four flavours packed in a funky gift box: + 75g Mayan + 75g Gianduja + 75g A La Taza + 75g Malted Milk

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alchemy
For those who love cookies. Enjoy our modern take on classic Italian recipes. A simple merging of ingredients, a transformation into sublime bites of texture and flavour.

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.
Crumiri		\$6		+	+		Cornmeal butter cookies, perfect as dippers
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.
Fregolata	\$1.5			+	+	+	Italian Shortbread with slow-roasted Almonds
Ossi dei Morti		\$6			+	+	"Bones of the Dead" Crunchy Hazelnut cookies
Pumpkin Snaps		\$6		+	+		Crisp snappy cookies with whole roasted Pumpkin seeds
Tozetti		\$5		+	+		Buttery Honey shortbread made with whole wheat
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:

The skilled use of the ancient "revolving pan",
used by candy makers for centuries.
Slow roasted almonds, hazelnuts from Oregon,
toasted corn, wild cherries, cocoa nibs...
oh to be gently tumbled in Soma chocolate.
Join the revolution!



revolution collection- price list

Name	Dark Peruvian Chocolate 66%	Costa Rican Milk Chocolate 31%	Costa Rican Milk Chocolate with Chai Spice 31%	Cocoa Latte Chocolate 45%	65g	75g	85g	100g	150g	200g	250g	Notes
Australian Ginger	+				\$8							Spicy Ginger from Australia
Green Raisins				+			\$6.25					green sundried Raisins from Iran
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: + Slightly salted Toasted Corn + Slow Roasted Hazelnuts + Roasted Cashews + Wild Cherries Selections may change without notice

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plain and simple:

Handcrafted Somablend chocolate bars the staple of chocoholics everywhere.

plain and simple chocolate bars- price list

	65g	80g	200g disk*	200g bar	1kg	Notes
Peruvian DARK Chocolate 64%						
plain		\$6		\$14	\$45	
with candied Seville Orange Peel	\$4.5					
with Slow Roasted Almonds	\$4.5		\$16 disk*			
with Slow Roasted Hazelnuts	\$4.5		\$16 disk*			
with wild Cherries	\$4.5					
with candied Australian Ginger	\$4.5					
with Apricots, Candied Seville Orange Peel, Green Raisins, & Slow-roasted Almonds			\$16 disk*			
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)
Costa Rican MILK Chocolate 32%						
plain		\$6		\$14	\$45	
with candied Lemon Peel	\$4.5					
with Slow Roasted Almonds	\$4.5		\$16 disk*			
with Slow Roasted Hazelnuts	\$4.5		\$16 disk*			
with wild Cherries	\$4.5					
with Apricots			\$16 disk*			
Candied Lemon Peel						
Wild Cherries						
Slow Roasted Hazelnuts						
With Maldon Salt		\$7				"The Starry Night collection"
Sugar-free 60%						
plain	\$4			\$14.5		Made with Maltitol a natural sugar replacer that does not raise blood sugar levels. Ok for diabetics and low carb diets.
Cocoa Latte 45%						
plain	\$6.5			\$15.5		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.

*SOMA possible world- beautiful giftable round chocolate disks embed with delectables. Perfect as Hostess gifts.

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dipped and beyond:

our mission : to explore alternate ways of enjoying chocolate... enter a world of our own creation, where we cook, melt, and dip, our way into the future



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
Lemon Pistachio Toffee		+			\$8.5			Our fresh new toffee creation sings of Spring. Buttery, lemony, nutty, chocolaty, and absolutely delicious. This was the addictive substance we pre-released at our dinner with the Group of Seven Chefs
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
Toasted Coconut Calamansi Lime	150g	16.5	Our newest bark is an ode to the exotic flavours we found in Vietnam. Toasted coconut, zesty limes, and a squeeze of calamansi (a small citrus which tastes like a cross between limes and Mandarin oranges) on a milk chocolate slab.
Macadamia Coffee Toffee	150g	16.5	Nutty and sweet with a swift kick of caffeine from our buds at Cut Coffee sprinkled in. You'll be wired for a short period of time so think of something fun to do with the extra pep in your step.
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)
SOMA tube- Honey Nougat	200g	20	filled with Artisan Honey Almond Nougat made from scratch in our 80 year old melangeur.
Coming Soon			
Birch Branch filled with Hazelnut Crunch and sour cherry 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 cherry 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.

chocolate plus

Name	size	\$	Notes
Cocoa powder	250g jar	\$12	A rich dark dutch process cocoa powder suitable for baking and hot chocolate. 22/24% cacao content
"Majoun"- Hazelnut butter with Cacao nibs	115g jar	\$7.5	A crazy addictive spread that starts with slow roasted hazelnuts crushed and churned into hazelnut butter in-house. The addition of Madagascar cacao nibs give the spread a crunchy texture and a roasted finish. Think crunchy Nutella without the low quality fats.
Coming Soon			

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