

DOUBLE DARK CHOCOLATE COOKIES

Ingredients

70% Dark Chocolate, Vegan Butter, Almond Flour, Coconut Sugar, Oat Flour, Corn Flour, Cocoa Powder, Flax Meal, Water, Vanilla Essence, Baking Soda, Pink Salt, Xanthan Gum.
Contains: Almonds

Pack of 5 – Rs 750
Pack of 10 – Rs 1500

Nutritional Value

Per Cookie (32 g approx.)

✓ Nutrient	Per Calorie
✓ Calories	172 kcal
✓ Protein	2.4 g
✓ Fat	11.1 g
✓ Carbohydrates	15.2 g
✓ Fiber	2.6 g
✓ Net Carbs	12.6 g
✓ Estimated Glycemic Load	5.4



Description

Crafted with 70% dark chocolate, almond flour, oat flour, vegan butter and coconut sugar, gently balanced with cocoa, flaxseed and pure vanilla. 100% plant-based, vegan, gluten-free and deeply satisfying- a rich, grounding cacao experience designed for mindful indulgence.

Feel-good fact: Dark chocolate contains **natural antioxidants** that support overall wellness.

PLAIN CHOCOLATE COOKIES

Ingredients

(Almond Flour & Oat Flour), **Vegan Butter**, Coconut Sugar, Corn Flour, Water, Cocoa Powder, Flax Meal, Vanilla Extract, Baking Soda, Salt, Xanthan Gum.
Contains: Almonds, Oats

Pack of 5 – Rs 375
Pack of 10 – Rs 750

Nutritional Value

Per Cookie (23 g approx.)

✓ Nutrient	Per Calorie
✓ Calories	118 kcal
✓ Protein	2.2 g
✓ Fat	8.4 g
✓ Carbohydrates	9.8 g
✓ Fiber	1.9 g
✓ Net Carbs	7.9 g
✓ Estimated Glycemic Load	3.6



Description

A rich, soft chocolate cookie made with almond flour, oat flour and pure cocoa. Lightly sweetened with coconut sugar and completely dairy-free, these cookies have a delicate crisp edge with a tender, fudgy centre.

Indulgence Tip: Higher cocoa content means deeper flavour and natural antioxidants for a richer, **guilt-free treat**.

CRUNCHY PEANUT BUTTER COOKIES

Ingredients

Oat Flour, Coconut Sugar, **Peanut Butter**,
Almond Flour, Vegan Butter, Almond Milk,
Chocolate Buttons, Vanilla Extract, Pink Salt,
Baking Powder, Baking Soda.
Contains: Peanuts, Almonds, Oats

Pack of 5 – Rs 575
Pack of 10 – Rs 1100

Nutritional Value

Per Cookie (55 g approx.)

✓ Nutrient	Per Calorie
✓ Calories	289 kcal
✓ Protein	6.9 g
✓ Fat	18.4 g
✓ Carbohydrates	27.5 g
✓ Fiber	31.9 g
✓ Net Carbs	23.6 g
✓ Estimated Glycemic Load	10.1



Description

Bold, nutty and deeply satisfying — our ORA Crunchy Peanut Butter Cookies are made with oat flour, almond flour and creamy peanut butter, sweetened naturally with coconut sugar. Crisp on the edges, soft in the centre and topped with rich chocolate buttons, these large bakery-style cookies are made for serious cookie lovers.

Nutrition tip: Peanuts are a good source of **plant protein**, **fibre** and **essential nutrients** that support sustained energy.

OATMEAL RAISIN WALNUT COOKIES

Ingredients

Rolled Oats, Raisins, Coconut Sugar, Sunflower Oil, Almond Milk, Walnuts, Oat Flour, Almond Flour, Vanilla Extract, Baking Soda, Cinnamon Powder, Pink Salt.
Contains: Oats, Almonds, Walnuts

Pack of 5 – Rs 420
Pack of 10 – Rs 840

Nutritional Value

Per Cookie (50 g approx.)

✓ Nutrient	Per Calorie
✓ Calories	176 kcal
✓ Protein	3.6 g
✓ Fat	9.1 g
✓ Carbohydrates	21.2 g
✓ Fiber	2.8 g
✓ Net Carbs	18.4 g
✓ Estimated Glycemic Load	8.7



Description

Wholesome, hearty cookies made with rolled oats, almond flour, and naturally sweet coconut sugar, generously studded with juicy raisins and crunchy walnuts. These cookies are baked into a soft yet slightly chewy texture with warm notes of cinnamon and vanilla, making them a comforting classic that's naturally dairy-free and rich in whole-grain goodness.

Wholesome Tip: Rolled oats, juicy raisins and crunchy walnuts bring natural fibre, healthy fats and comforting flavour in every bite.

GINGER SNAP COOKIES

Ingredients

Coconut Sugar, Gluten Free Flour, Vegan Butter, Sugar Crystals, **Fresh Ginger, Flax Meal, Cinnamon Powder**, Ground Ginger, Water, Baking Soda, Pink Salt, Allspice Powder, Clove Powder, Nutmeg Powder.

Pack of 5 – Rs 280
Pack of 10 – Rs 560



Nutritional Value

Per Cookie (34 g approx.)

✓ Nutrient	Per Calorie
✓ Calories	143 kcal
✓ Protein	1.2 g
✓ Fat	7.5 g
✓ Carbohydrates	18.3 g
✓ Fiber	1.2 g
✓ Net Carbs	17.1 g
✓ Estimated Glycemic Load	7.0

Description

Crisp and aromatic ginger snap cookies made with warm spices, fresh ginger, and coconut sugar. These gluten-free cookies have a crackled sugar crust with a bold ginger flavor and a perfectly crunchy bite, making them a comforting classic enjoyment with tea or coffee.

Did you know? Ginger has natural **anti-inflammatory properties** and has been used for centuries to support digestion.

CLASSIC ALMOND SHORTBREAD

Ingredients

Almond Flour, Vegan Butter, **Jowar Flour**, **White Rice Flour**, Coconut Sugar, Almond Milk, Flax Meal, Vanilla Extract, Salt, Xanthan Gum, Baking Soda.
Contains: Almonds

Pack of 5 – Rs 375
Pack of 10 – Rs 750

Nutritional Value

Per Cookie (31 g approx.)

✓ Nutrient	Per Calorie
✓ Calories	154 kcal
✓ Protein	2.8 g
✓ Fat	10.6 g
✓ Carbohydrates	13.1 g
✓ Fiber	2.0 g
✓ Net Carbs	11.1 g
✓ Estimated Glycemic Load	4.4



Description

Light, crisp and delicately nutty, our almond shortbread is baked to a gentle crunch that melts in your mouth. Made with almond flour and coconut sugar, this gluten-free favorite is loved by kids and adults alike.

Available in charming shapes like hearts and flowers — perfect for gifting or everyday indulgence.

Nutty Tip: Almonds add natural richness, healthy fats and a delicate nutty flavour to every buttery bite.

Dark Chocolate Dipped Almond Shortbread

Ingredients

Dark Chocolate (Cocoa Mass, Cocoa Butter, Coconut Sugar), Almond Flour, Vegan Butter, Coconut Sugar, Jowar Flour, White Rice Flour, Oil, Almond Milk, Flax Meal, Cocoa Butter, Vanilla Extract, Salt, Xanthan Gum, Baking Soda.

Contains: Almonds

Pack of 5 – Rs 750
Pack of 10 – Rs 1500

Nutritional Value

Per Cookie (42 g approx.)

✓ Nutrient	Per Calorie
✓ Calories	238 kcal
✓ Protein	3.8 g
✓ Fat	16.8 g
✓ Carbohydrates	18.3 g
✓ Fiber	2.9 g
✓ Net Carbs	15.4 g
✓ Estimated Glycemic Load	6.3



Description

A delicate gluten-free almond shortbread, baked to a light crisp and generously coated in silky 70% dark chocolate. Finished with a glossy snap and deep cocoa richness, this cookie balances nutty warmth with bold chocolate indulgence.

Feel-good fact: Dark chocolate contains **natural antioxidants** that support overall wellness.

LEMON BLUEBERRY TEA CAKE

Ingredients

Almond milk, Gluten-free flour, **Coconut sugar, Blueberries, Sunflower oil**, Almond flour, Lemon juice, Apple cider vinegar, baking powder, Vanilla essence, Lemon Zest, Pink Salt, Baking Soda.

Contains: Tree nuts (Almond)

250 g – ₹650

500 g – ₹1,300

750 g – ₹1,950

1 kg – ₹2,600

Nutritional Value

✓ Nutrient	Per 100 g
✓ Calories	274 kcal
✓ Protein	4.5 g
✓ Fat	10.8 g
✓ Carbohydrates	41.6 g
✓ Fiber	2.5 g
✓ Net Carbs	39.1 g
✓ Estimated Glycemic Load	16



Description

A soft, fragrant lemon tea cake layered with juicy blueberries and gentle citrus notes. Sweetened with coconut sugar this nourishing bake is crafted with gluten-free flours and almond milk for a light yet comforting experience. A mindful indulgence that feels warm, grounding and radiant—just like ORA.

Citrus Berry Tip: Juicy blueberries and fresh lemon bring **natural antioxidants**, vibrant flavour and a refreshing balance to this tea cake.

DATE & WALNUT TEA CAKE

Ingredients

Almond milk, **Gluten-free flour**, **Dates**,
Coconut sugar, Walnuts, Sunflower oil,
Almond flour, Baking powder, Apple cider
vinegar, Vanilla essence, Cinnamon, Pink salt,
Baking soda.

Allergen: Contains Almonds and Walnuts.

250 g – ₹675

500 g – ₹1,350

750 g – ₹2,025

1 kg – ₹2,700

Nutritional Value

✓ Nutrient	Per 100 g
✓ Calories	331 kcal
✓ Protein	6.3 g
✓ Fat	14.8 g
✓ Carbohydrates	44.3 g
✓ Fiber	4.8 g
✓ Net Carbs	39.5 g
✓ Estimated Glycemic Load	14



Description

A moist and wholesome gluten-free tea cake sweetened naturally with soft chopped dates and enriched with crunchy walnuts. Made with millet flour, almond flour, coconut sugar, and warm cinnamon, this comforting loaf offers a rich caramel-like sweetness and nutty texture, perfect with tea or coffee.

Nature's Sweetness Tip: Dates bring natural **caramel-like sweetness** while **walnuts add healthy fats** and a satisfying crunch.

VANILLA CHOCOLATE CHIP TEA CAKE

Ingredients

Almond Milk, Chocolate Chips, Gluten-Free Flour, Coconut Sugar, Sunflower Oil, Almond Flour, Vanilla Essence, Apple Cider Vinegar, Baking Powder, Baking Soda, Pink Salt.
Allergen: Contains Almonds.

250 g – ₹900
500 g – ₹1,800
750 g – ₹2,700
1 kg – ₹3,600

Nutritional Value

✓ Nutrient	Per 100 g
✓ Calories	346 kcal
✓ Protein	4.9 g
✓ Fat	15.7 g
✓ Carbohydrates	46.2 g
✓ Fiber	2.8 g
✓ Net Carbs	43.4 g
✓ Estimated Glycemic Load	17



Description

A soft vanilla crumb tea cake studded with rich vegan chocolate chips. Made with gluten-free flours, almond milk and coconut sugar, this comforting classic is gently sweet, nostalgic and perfect for everyday mindful indulgence. A warm hug in every slice- the ORA way.

Feel-good tip: Chocolate adds natural antioxidants while vanilla brings a warm, comforting aroma.

MOCHA PEANUT BUTTER TEA CAKE

Ingredients

Almond milk, Gluten-free flour, Coconut sugar, Sunflower oil, Almond flour, Peanut butter, Cocoa powder, Baking powder, Espresso powder, Apple cider vinegar, Vanilla essence, Pink salt, Baking soda.
Allergen: Contains Almonds and Peanuts.

250 g – ₹675
500 g – ₹1,350
750 g – ₹2,025
1 kg – ₹2,700

Nutritional Value

✓ Nutrient	Per 100 g
✓ Calories	336 kcal
✓ Protein	6.3 g
✓ Fat	16.2 g
✓ Carbohydrates	41.2 g
✓ Fiber	3.9 g
✓ Net Carbs	37.3 g
✓ Estimated Glycemic Load	15



Description

A deep, aromatic mocha tea cake with notes of cacao and espresso folded into a soft gluten-free crumb. Sweetened with coconut sugar and crafted with almond milk and vegan chocolate chips, this cafe-style bake is rich, comforting and quietly indulgent made for slow, mindful moments.

Cafe Indulgence Tip: Rich cocoa and espresso create a bold mocha flavour while peanut butter adds natural protein and nutty depth.

SPICED CARROT CAKE

Ingredients

Almond milk, Grated Carrot Coconut sugar, Almond flour, Sunflower oil, Rice flour, Walnut, Corn flour, Jowar flour, Besan, Orange juice, Cashew butter, Baking powder, Apple cider vinegar, Cinnamon, Ginger powder, Nutmeg powder, Xanthan gum, Vanilla essence, Pink salt, Baking soda.
Allergen: Contains Almonds, Walnuts, and Cashews.

250 g	– ₹650
500 g	– ₹1,300
750 g	– ₹1,950
1 kg	– ₹2,600

Nutritional Value

✓ Nutrient	Per 100 g
✓ Calories	309 kcal
✓ Protein	6.1 g
✓ Fat	14.2 g
✓ Carbohydrates	39.8 g
✓ Fiber	4.7 g
✓ Net Carbs	35.1 g
✓ Estimated Glycemic Load	13



Description

A wholesome, warmly spiced tea cake crafted with almond flour, fresh carrots and toasted walnuts. Infused with cinnamon, ginger and nutmeg, this soft, aromatic loaf is finished with a delicate citrus glaze made from fresh orange juice and cashew butter, adding a gentle sheen and a bright, balanced sweetness that enhances every bite.

Did you know? Carrots are rich in beta-carotene, an antioxidant that supports overall wellness

Dark Chocolate Hazelnut Cheesecake

Ingredients

Cashew, Coconut cream, Almond flour, Hazelnut paste, Water, Oat flour, Dark chocolate, Date syrup, Coconut oil, Cocoa butter, Cocoa powder, Roasted hazelnut, Lemon juice, Agar agar, Pink salt.

Allergens: Tree nuts (Cashew, Almond, Hazelnut).

Nutritional Value

✓ Nutrient	Per 100 g
✓ Calories	389 kcal
✓ Protein	7.2 g
✓ Fat	29.4 g
✓ Carbohydrates	24.1 g
✓ Fiber	3.5 g
✓ Net Carbs	20.6 g
✓ Estimated Glycemic Load	7



₹430 / slice | ₹4100 whole cake
(7” - 10 -12 slices)

Description

A deeply indulgent chocolate cheesecake crafted with cashews, luxurious hazelnut butter, and rich dark chocolate. Layered on a wholesome almond-oat base and sweetened with date syrup, this creamy mousse-like dessert delivers intense cacao richness elevated by the smooth, roasted depth of premium hazelnut paste – an ingredient that brings both elegance and a naturally refined flavour profile. Silky, nutty and decadently balanced, this is a celebration cake designed for true chocolate connoisseurs.

Decadence Tip: Rich dark chocolate and roasted hazelnuts create a smooth, nutty indulgence with natural antioxidants and healthy fats.

Salted Caramel Vanilla Cheesecake

Ingredients

Cashew, Coconut cream, Coconut sugar, Almond flour, Water, Oat flour, Cocoa butter, Coconut oil, Date syrup, Lemon juice, Vanilla essence, Agar agar, Pink salt.

Contains: Tree nuts (Cashew, Almond).

Nutritional Value

✓ Nutrient	Per 100 g
✓ Calories	372 kcal
✓ Protein	6.3 g
✓ Fat	26.8 g
✓ Carbohydrates	27.9 g
✓ Fiber	2.9 g
✓ Net Carbs	25.0 g
✓ Estimated Glycemic Load	9



₹350 / slice | ₹3300 whole cake
(7” - 10 -12 slices)

Description

A rich and creamy vegan caramel cheesecake made with cashews and coconut cream, layered over a nutty almond–oat crust and finished with a luxurious salted coconut caramel. Smooth, indulgent, and perfectly balanced with sweet caramel and sea salt.

Did you know? A touch of sea salt enhances **caramel's natural sweetness and deep flavour.**

Gulab Pista Bliss Cheesecake

Ingredients

Cashew, Coconut cream, Almond flour, Coconut sugar, Water, Oat flour, **Pistachio**, **Coconut oil**, **Date syrup**, Coconut butter, Lemon juice, Rose water, Agar agar, Pink salt, Cardamom, Saffron. Contains: Tree nuts (Cashew, Almond, Pistachio).

Nutritional Value

✓ Nutrient	Per 100 g
✓ Calories	368 kcal
✓ Protein	7.1 g
✓ Fat	27.4 g
✓ Carbohydrates	24.8 g
✓ Fiber	3.2 g
✓ Net Carbs	21.6 g
✓ Estimated Glycemic Load	8



₹450 / slice | ₹4300 whole cake
(7" - 10 -12 slices)

Description

A luxurious vegan pistachio and rose cheesecake inspired by classic Indian mithai flavors. Made with creamy cashews, fragrant rose water, saffron, and cardamom, this elegant dessert sits on a nutty almond-oat crust and is finished with pistachios and rose petals

Blissful Indulgence Tip: **Delicate rose, saffron and pistachios** create a luxurious dessert inspired by classic Indian mithai.

Wild Berry Vanilla Cheesecake

Ingredients

Cashew, Coconut cream, **Mixed berries**, Almond flour, **Date syrup**, Water, Coconut oil, Oat flour, **Lemon juice**, Coconut sugar, Agar Agar, Vanilla essence, Pink salt.

Allergens: Contains Tree nuts (Cashew, Almond).



Nutritional Value

✓ Nutrient	Per 100 g
✓ Calories	344 kcal
✓ Protein	6.4 g
✓ Fat	23.3 g
✓ Carbohydrates	25.1 g
✓ Fiber	3.0 g
✓ Net Carbs	22.1 g
✓ Estimated Glycemic Load	8

₹430 / slice | ₹4100 whole cake
(7" - 10 -12 slices)

Description

A creamy vegan vanilla cheesecake made with soaked cashews and coconut cream set on a nutty almond-oat crust and finished with a vibrant wild berry swirl. Smooth, rich, and naturally sweetened with date syrup, this refreshing dessert balances bright citrus notes with juicy berries.

Feel-good tip: Fresh **berries provide antioxidants** and bright flavour, perfectly balanced with creamy vanilla.

Golden Moon Mousse Cake

Ingredients

Almond milk, **Cashew paste (Cashew, Water)**, Coconut sugar, **Vegan butter**, Almond flour, Jowar flour, Corn flour, Pistachio, Agar agar, Rose Petals, Rice flour, Flax meal, Pink salt, Vanilla, Turmeric, Xanthan gum, Baking soda, Saffron, Rose oil.
Contains: Tree nuts (Cashew, Almond, Pistachio)

Nutritional Value

✓ Nutrient	Per 100 g
✓ Calories	238 kcal
✓ Protein	4.9 g
✓ Fat	14.8 g
✓ Carbohydrates	22.6 g
✓ Fiber	1.7 g
✓ Net Carbs	20.9 g
✓ Estimated Glycemic Load	6.7



Price: ₹400 / 3-inch cake | ₹3800 whole cake (7" - equal to 10 mini cakes)

Description

Silky cashew cream blended with aromatic saffron and a hint of rose rests on a refined almond base, creating a dessert that feels both luxurious and comforting. Light in texture yet rich in flavour, this elegant celebration cake is designed for mindful indulgence.

Golden Bliss Tip: **Aromatic saffron and soft rose** essence deliver natural goodness, layered with velvety cashew and hints of vanilla.