



stōhos  
FOOD STORIES

*Good Food, Good People, Good Times!*

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BREADED

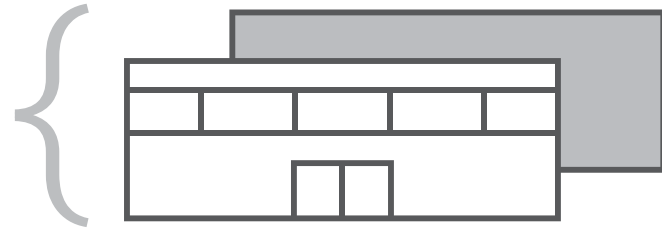
MEZE TO SHARE

ON SPIT

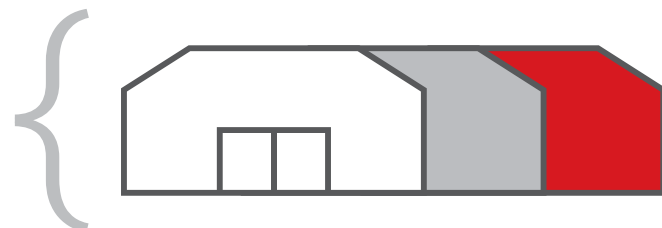
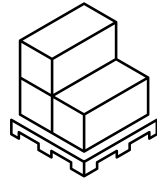


## BY NUMBERS

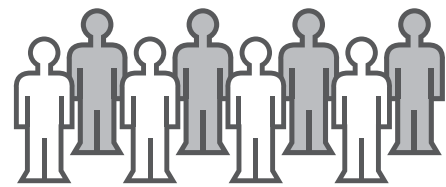
**2** PRODUCTION  
UNITS  
6000m<sup>2</sup>



**3** COLDSTORES  
6500 →  
TOTAL PALETTE PLACE



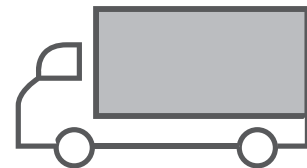
**110** PERSONNEL



**380** PRODUCTS

**27**

DISTRIBUTION  
VEHICLES



**4** PRODUCT  
LINES

RAW MEATS

COOKED MEATS

PASTRY

VEGETABLES

**6** BRANDS ...

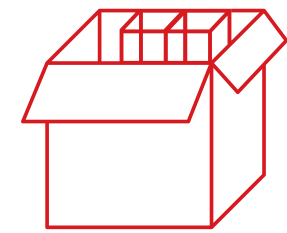
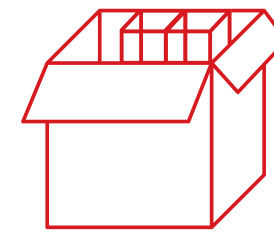
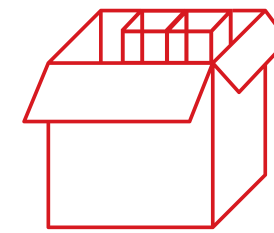
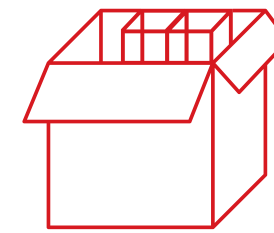
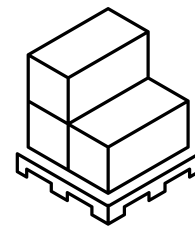
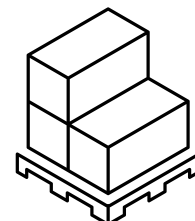


M  
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S

|      |                        |                             |   |
|------|------------------------|-----------------------------|---|
| 1981 | ALA CART               | "SOUVLA"                    | Traditional recipes of Kokorec, chicken and pork "Souvla".                  |
| 1983 | STREET FOOD            | "GYROS"                     | Standardized quality and taste.   |
| 1988 | STREET FOOD & ALA CART | "STUFFED BURGER"            | Full range of stuffed burgers various fillings                              |
| 1992 | STREET FOOD            | SIS KEBAB "KALAMATO"        | Ready skewered sis kebab for the first time in the market.                  |
| 1995 | FINGER FOOD            | "KRITSINI"                  | Julienne style cut on chicken fillet and breading.                          |
| 2003 | STREET FOOD            | BURGER                      | Introducing a full range of American style burgers.                         |
| 2006 | FINGER FOOD            | STUFFED MINI MEATBALLS      | Ready cooked one bite meatball stuffed with 3 cheese flavor.                |
| 2009 | FINGER FOOD            | BACON ROLL BITES            | Full range of one and two bite skewers                                      |
| 2011 | STREET FOOD            | GIANT BURGERS               | Thicker burgers ready cooked, giant buns and special breads.                |
| 2012 | STREET FOOD            | SPARE RIBS                  | Slow cooked in BBQ sause, tender and taste.                                 |
| 2014 | ALA CART               | SHANK AND OSSOBUCO IN SAUSE | Smoked and sous vide cooked in sause ready to scale up any restaurant menu. |
| 2015 | STREET FOOD & ALA CART | "WRAPPED STUFFED BURGER"    | Introduction folded burger with smoked cheese.                              |
| 2017 | STREET FOOD & ALA CART | PIZZA                       | Full range of cooked meat products used for toppings with ethnic tips.      |
| 2018 | STREET FOOD            | "PETALO"                    | Another use for the traditional kokorec for street food.                    |

# QUALITY

Quality assurance has always been the first priority in our business. Year after year, we managed to adopt as well as develop systems and processes that are able to meet our customers' demanding requirements worldwide.



## No compromise in quality assurance.



**STOHOS**, whose ultimate aim is to offer quality products and services to its clients, has placed increased emphasis on food safety, fast and accurate customer service and computerization at all levels.

Following the procedures of BRC & IFS systems, which are known for their high requirements, as well as being in consultation with the competent authorities, we have managed to offer safe food stuffs to our customers.





# WE GOT THE GOODS WE SHOW THE WAY!

**WE DO NOT SIMPLY  
PROVIDE FOOD,  
WE DELIVER  
EXPERIENCES**

We aim to impress your customers by understanding in depth their desires and providing a creative outcome. Our goal is ally with you, the most reliable way.



## **CREATIVE CUISINE!**

We, as crafty manufacturers, transfer our know-how to our partners. Do not just serve your delicious food, create an atmosphere! That 's the correct way to create unique and emotional experiences! Food and entertainment are the words to keep in mind! Support your menu with promotional campaigns and design your own themed meals!



**WE KNOW THE  
CUSTOMERS'  
DESIRES!**

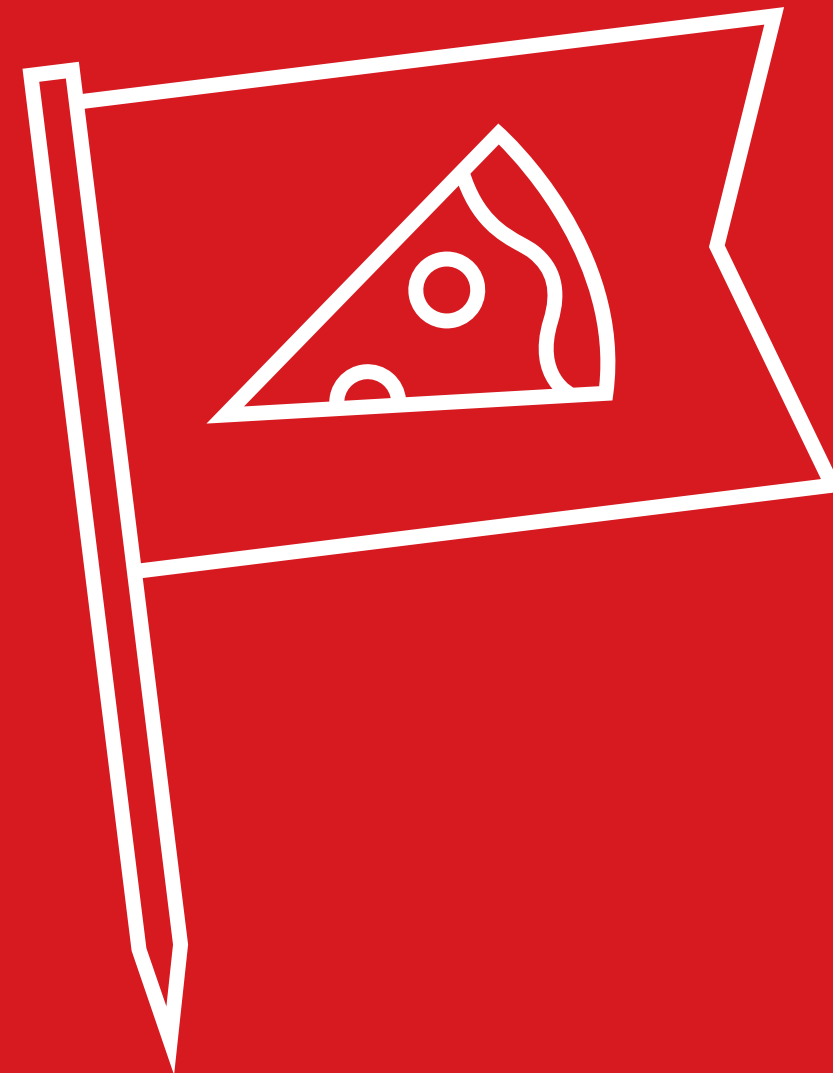
## **THE TREND IS!**

Based on our professional experience and constant market research we are in position to share views with all sorts of specialists of street food around the world and cultivate new trends



Have a nice  
journey in  
our world  
of taste!

# SPECIAL DEALS



*We Show  
the Way!*



# FOOD *Story* CONCEPTS



**CREATE  
UNIQUE  
EXPERIENCES!**

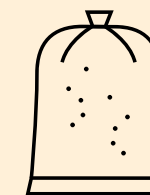


**TRAVEL  
THEIR SENCES  
TO NEW PLACES!**

**IMPROVISE  
WITH YOUR  
INGREDIENTS!**



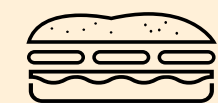
PIZZA



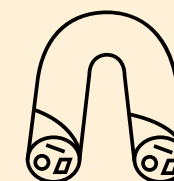
READY  
MASS



SLICES



PREMIUM  
SANDWICHES



"PETALO"



COLD  
WRAPS



HOT  
WRAPS





THE NEW  
HOT  
OBSESSION

# SHISH DOG



## BAGUETTE "SHISH DOG" 110g

Welcome the new STREET Food Concept and win from the innovation! White baguette with a ready ergonomic hole along the crumb. Combine perfectly with the NEW baked "Shish kalamato" at 70 g.

### BENEFITS:

- Impressive length of 21cm
- It only needs warming up
- Quick and easy

### PREPARATION



CODE. 99-99-999 110g 2 32pc. 3,52Kg 64



## COOKED "SHISH DOG" KALAMATO 70g

Develop your menu with the new STREET Food Concept. Successful recipe over the years, a perfect combination of 3 meats with fresh onion & parsley. Ideally combine with the new baguette "Shish Dog" 110g.

### BENEFITS:

- New Concept
- Successful recipe
- Consistent food cost

### PREPARATION



CODE. 99-99-999 70g 2 42pc. 3kg 198







# PREMIUM SANDWICH



Get it to a higher level!

by using imagination on the ingredients, a touch of larger portions and a sense of creativity, you will be able to create premium proposals with excellent costs.



## CHICKEN BREAST BITES "ORANGE"

Delicious bites from pure chicken fillet, breaded with a crunchy "orange" coating. Ideal for kids menu and signature sandwiches.



### BENEFITS:

- From pure chicken fillet
- Orange crunchy breading
- Suitable for Kids Menu
- IQF frozen

### PREPARATION



CODE. 01-03-059 25-35g 2 135pc. 4kg 120



## KEBAPAKI THESSALONIKIS

Appetising bites of 25g, from fluffy mince with onion and fresh parsley, an authentic Greek delicacy that will definitely impress



### BENEFITS:

- Highly popular and authentic
- Well suited for hearty pita wraps and portions, catering, fingerfood plate, tapas, and aperitivos
- With fresh parsley and onion
- IQF frozen

### PREPARATION



CODE. 01-01-093 25g 24 240pc. 6kg 112



## BIFTEKI "EL"

Combination of beef and pork mince, with fresh onion, for home-style Greek bifteki.



### BENEFITS:

- Handmade look
- Suitable for mix grill or pita wraps or Greek style burgers
- With fresh parsley and onion
- IQF frozen

### PREPARATION



CODE. 01-01-117 60g 5 30pc. 1,8kg 240



## PANCHETTA PORK WITH BONE

Finely cut pork belly, wide and marinated. Ready to fill a traditional "sandwich".



### BENEFITS:

- Bevel cut to look wider
- 30cm length
- Ready Spiced
- IQF freezing method

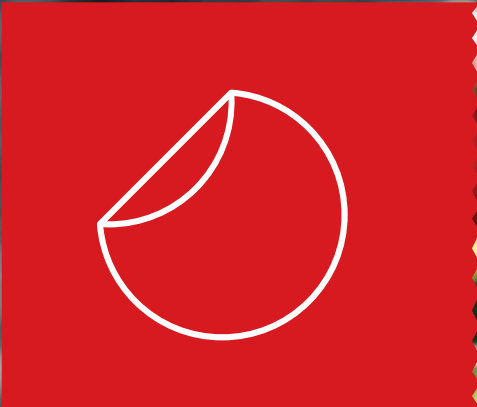
### PREPARATION



CODE. 01-02-037 80-100g - 35-43pc. 3,5kg 240







# WRAPS

Wrap the taste of your ingredients in a Greek pita or a "Tortilla"

Tortilla or Dorum, depending on the origin and characteristics of the recipe, was first introduced to Greece as a typical cold-wrap ingredient to accompany chicken, cured meats and cheeses. Within few years managed to become a big trend as a wrap for warm "street-food" creations!

STREET FOOD

# TORTILLA



TORTILLA WHEAT 25CM  
TORTILLA WHEAT 30CM



The absolute wrap for the best "Roll ups" and "Burritos".

BENEFITS:  
• Authentic freshness

PREPARATION



|                 |     |    |        |   |    |
|-----------------|-----|----|--------|---|----|
| CODE. 06-01-026 | 65g | 25 | 108pc. | - | 84 |
| CODE. 06-01-028 | 90g | 30 | 108pc. | - | 54 |



We show the Way!

## O >> TIPS

With tortillas you may offer well inspired creations for Mexican, Mediterranean or Eastern origin food. Choose meat, vegetables and sauces. The choice is yours.



# HOT WRAPS

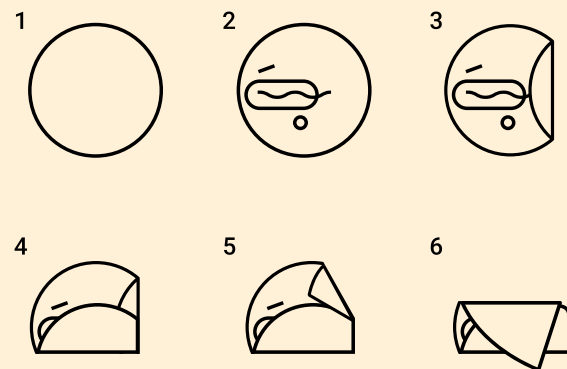


## O >> TIPS

### Crispy Hot Wraps

Prepare your "Wrap", heat it in a toaster or an oven, to get it crispy, to melt the cheeses and to heat your meat-ingredient well. This way you add further value to the final product.

## HOW TO WRAP



### COOKED PORK GYROS SHREDDED

Ready cooked & shredded pork gyros offers you the most convenient way to offer the most popular Greek food worldwide to your customers without special equipment, specialized personnel and no know-how on Greek food. Where authenticity meets convenience.

#### BENEFITS:

- Traditionally grilled on spit
- Original recipe that people around the world adore
- Highly convenient for the end user
- Used in a pita, in a portion, in a mix grill, as a pizza topping and hundreds of other creations

#### PREPARATION

CODE. 01-03-128 flakes 2 - 2kg 240



### COOKED CHICKEN GYROS SHREDDED

Ready cooked & shredded chicken gyros is a valuable ingredient for a pita wrap, or portion. of Gyros. for those seeking a more light version of the authentic Greek gyros. Juicy and Perfectly seasoned, it will certainly trigger your gastronomic creativity.

#### BENEFITS:

- Traditionally grilled
- Authentic recipe
- Highly convenient
- Can be used in multiple ways
- Stable and reliable outcome
- IQF frozen

#### PREPARATION

CODE. 01-03-090 flakes 2 - 2kg 240



### COOKED DONER KEBAB SHREDDED

Ready cooked & shredded doner kebab, seasoned by the East's best spices. A highly recognizable product worldwide for those who favor Eastern Mediterranean foods.

#### BENEFITS:

- Traditionally grilled on spit
- Authentic recipe
- Easy and quick to prepare
- Stable and reliable outcome
- IQF frozen

#### PREPARATION

CODE. 01-03-091 flakes 2 - 2kg 240



### COOKED KEBAPAKI THESSALONIKIS

A product made to provide its "grand signature" to portions, mix grills and wraps, known for its unbeatable balanced taste between the three different types of mince used and the aromatic spices used. In its cooked version, it provides an ultimate solution to offer a widely known and loved greek product, with a high degree of convenience.

#### BENEFITS:

- Each unit is 22g so it can be used in multiple ways
- Stable unbeatable taste
- Highly convenient

#### PREPARATION

CODE. 01-03-096 22 1 136 3kg 240







# COLD WRAPS

Give your customers the option to see and choose the ingredients they want and make "their-own" tailor-made final product!

## RECIPE

Use pulled chicken or chicken strips with mayonnaise, mustard, bacon, corn and beans and prepare your own chicken salad to fill cold wraps with your identity.



## O >> TIPS

Cold "Wraps" have become increasingly popular. Wrap your tortilla, leaving one side open. Give your customer the option to see and choose the ingredients they want and make their final product.



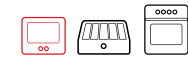
### COOKED CHICKEN INNER FILLET

A ready cooked ingredient that can be used in multiple ways in the creation of sandwiches, wraps and portions with imagination.

#### BENEFITS:

- 100% chicken inner fillet
- Juicy as if it was just grilled
- IQF frozen

#### PREPARATION



CODE. 01-03-078 50g 1 60pc. 3kg 240



### COOKED THIN CHICKEN STRIPS

Made of 100% chicken breast, cut into strips 6mm thick and the width of an entire fillet. It covers with its size a larger surface in creps, salads and cold sandwiches.

#### BENEFITS:

- Ideal volum/weight ratio
- Juicy
- IQF frozen

#### PREPARATION



CODE. 01-08-099 - 1 - 3kg 198



### COOKED CHICKEN STRIPS

Juicy cooked chicken strips from 100% pure fillet, with grill-marks, IQF frozen. Ideal for ceasar salad, sandwich or as a pizza topping. You name it!

#### BENEFITS:

- 100% juicy inner fille, Juicy as if it was just cooked
- IQF frozen

#### PREPARATION



CODE. 01-03-083 10-15g 1 250pc. 3kg 240





# KOKORETSI

## EASTERN STREET FOOD



Whole spit of Cooked Kokoretsi, ready for any of your ideas. Offer in a few minutes your favorite delicacy with just a warm-up. Cut into slices and serve, create the sandwich of your choice and excite your customers.

### COOKED KOKORETSI SLICED 40g

Offer in a few minutes the favorite delicacy just with a warm-up. The traditional Greek recipe **Kokoretsi** ready cooked and cut into portions.

#### BENEFITS:

- Consistent taste effect
- Quick to prepare
- Consistent food cost

#### PREPARATION



CODE. 01-03-229 40g 2 75 3Kg 198



### COOKED KOKOREÇ SLICED 40g

Offer in a few minutes the favorite delicacy just with a warm-up. The traditional recipe **Kokorec** ready cooked and cut into portions.

#### BENEFITS:

- Consistent taste effect
- Quick to prepare
- Consistent food cost

#### PREPARATION



CODE. 01-03-232 40g 2 75 3Kg 198



### COOKED KOKORETSI FLAKES

Offer in a few minutes the traditional **Kokoretsi** in rustic bread, in tortilla or "pita" bread. Ideally cooked and cut, combine with vegetables and level up the taste with the appropriate spices

#### BENEFITS:

- Stable taste result
- Easy & quick
- Innovative

#### PREPARATION



CODE. 01-03-230 - 1 - 3Kg 198



### COOKED KOKORETSI FLAKES

Offer in a few minutes the traditional **Kokoretsi** in rustic bread, in tortilla or "pita" bread. Ideally cooked and cut, combine with vegetables and level up the taste with the appropriate spices

#### BENEFITS:

- Stable taste result
- Easy & quick
- Innovative

#### PREPARATION



CODE. 01-03-233 - 1 - 3Kg 198







# PIZZA

Italian inspiration, global habit - pizza is part of our life. Choose the right toppings to give an "ETHNIC" character to the final product!

## O >> TIPS

### THE CHEESE

Opt for the right ingredients over and under your cheeses according to the exact level of cooking you want to achieve. Cheese may protect and enhance every "PIZZA TOPPING"



## ITALIAN STYLE PIZZA BASE



Pizza base ready to accommodate your gastronomic creativity.

### BENEFITS:

- uniqueness & differentiation

### PREPARATION



CODE. 06-01-031 34-35εκ. 500 14pc. 48 48



## PULLED PORK BBQ



Pork at its best. Slow cooked, Sous vide pork meat in BBQ spices and ready to add in a premium burger, pizza or pasta.

### BENEFITS:

- Slow cooked "SOUS VIDE" for 4 hours
- Aromatized with spices BBQ
- Small package that is easy to use

### PREPARATION



CODE. 01-03-156 1kg 3 - 3kg 112



## COOKED PORK GYROS SHREDDED

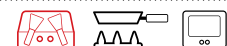


Ready cooked & shredded pork gyros offers you the most convenient way to offer the most popular Greek food worldwide to your customers, without special equipment, specialized personnel and know-how on Greek food. Authenticity meets convenience.

### BENEFITS:

- Traditionally grilled on spit
- Original recipe, with huge international acceptance
- Highly convenient - no need for qualified personnel and grilling equipment
- Used in a pita, in a portion, in a mix grill, as a pizza topping
- Stable and reliable outcome
- No waste or cooking losses
- IQF frozen

### PREPARATION



CODE. 01-03-128 flakes 2 - 2kg 240



## SAUTED BEEF MINCED MEAT



A valuable tool in your kitchen, to create delicious minced-meat pies, spaghetti Bolognese, Nachos or tapas.

### BENEFITS:

- Sauted with tomato and onion
- 100% beef meat
- Possibly Halal
- IQF Frozen

### PREPARATION



CODE. 01-03-093 flakes 1 - 2kg 240



## COOKED CHICKEN GYROS SHREDDED

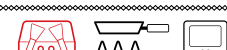


Ready cooked & shredded chicken gyros is a valuable ingredient for a pita wrap, or portion of Gyros. For those seeking a more light version of the authentic Greek gyros. Juicy and perfectly seasoned, it will certainly trigger your gastronomic creativity.

### BENEFITS:

- Traditionally grilled
- Authentic recipe
- Highly convenient
- Can be used in multiple ways
- Stable and reliable outcome
- IQF frozen

### PREPARATION



CODE. 01-03-090 flakes 2 - 2kg 240





***MEDITERRANEAN***  
**STREET FOOD**

***TRADITIONALLY***  
***INNOVATIVE!***





STREET FOOD

# MEDITERRANEAN STREET FOOD.

OUR TARGET IS TO PROVIDE THE BEST OPTIONS TO PROFESSIONALS WHO VALUE AUTHENTICITY AND QUALITY, IN ORDER TO STAND OUT.



We Got the Goods!

## GYROS



Pork



Chicken



Beef



Doner

## SOUVLAKI



Handmade Pork



Chicken with Bacon Rolled



Handmade Chicken



Pork "Plake"

## STUFFED PRODUCTS



Bifteki 3 Cheese



Soutzoukaki Cream Cheese



Bifteki Smoked Cheese



Bifteki Edam Cheese

## BIFTEKI, SOUTZOUKAKI & KEBAB



Bifteki "Mini Bomb"



Greek Bifteki EL



Bifteki Stick



Soutzoukaki "Thessalonikis"



Soutzoukaki "Traditional"



Soutzoukaki "Kalamato"



Mini Kebabs "Thessalonikis"



# Greek STREET FOOD

TRADITION AND TASTE!  
WORLDWIDE REGOGNITION!



Greek cuisine is gaining increased popularity, for the freshness of its ingredients, the clarity of its authentic tastes and most of all it is based on Mediterranean diet.

Greek Street Food is one of the world's greatest trends and Stohos is here to provide the most traditional and unique materials!



SINCE 1 9 2 3 GRILLING

What is Gyros?

Gyros consists of thin layers of meat one on top of the other, built on a spit that rotates around its axis. In most cases Gyros is grilled on a vertical skewer, however in some cases also on a horizontal rotisserie, with fire being on the side.

Where does it \* originate from?

It is said that it was first met during the 19th century in Bursa, a city with high concentration of Greeks back then.

1920-1930

1950-1970

One of the greatest immigration waves to the US between 1920-1930..

.. As well as to Australia and Germany, primarily during the 50es and 70ies.

VERTICALLY

HORIZONTALLY

## TWO LARGE SCHOOLS OF THOUGHT

PORK

Greek "School", using Pork meat and more specifically pork belly panchetta, shoulder, thigh and neck

BEEF

Turkish "School", using beef brisket, flank, neck, and lamb thigh, shoulder and chest

&

CHICKEN

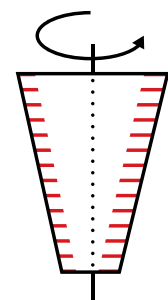
Common to both big "Schools" is chicken, which in both cases is the Light version of Gyros, while the Greek and Turkish versions may vary in terms of spices and final taste

In 1922, Greek refugees carried gastronomy along with their culture and music to their new homes.

Similar versions of Gyros and Doner Kebab is the lebanese shawarma, though with a different spicing and also the mexican al pastor.

## FRESH FROZEN

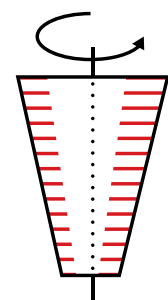
## FRESH



- Taste 100%
- Quality 100%
- Grilling losses 1,5%
- Ready in 16 mins

1<sup>st</sup> Hour

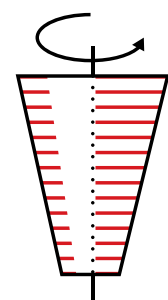
- Taste 100%
- Quality 100%
- Grilling losses 5,0%
- Ready in 12 mins



- Taste 100%
- Quality 100%
- Grilling losses 6%
- Ready in 12 mins

4<sup>th</sup> Hour

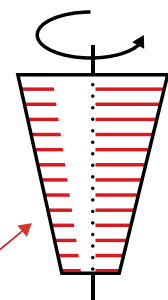
- Taste 88%
- Quality 90%
- Grilling losses 14%
- Ready in 10 mins



- Taste 95%
- Quality 95%
- Grilling losses 19%
- Ready in 9 mins

8<sup>th</sup> Hour

- Taste 56%
- Quality 60%
- Grilling losses 35%
- Ready in 7 mins



- Taste 90%
- Quality 90%
- Grilling losses 28-30%
- Ready in 7 mins

12<sup>th</sup> Hour

- Taste 34%
- Quality 47%
- Grilling losses 52%
- Ready in 7 mins

Penetration of grill-fire towards the core

By the end of the procedure, taste is still characteristic with presence of spices at correct levels and losses kept at 30%.

Characteristic absence of spices and juiciness on meat parallelly with increased losses costing on profitability.

## RECIPE



Salonikios



Traditional

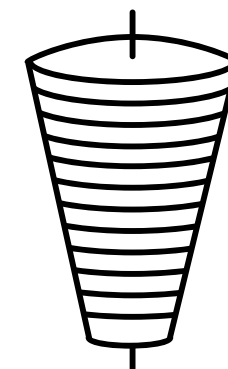


Nisiotis

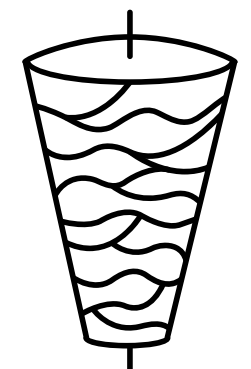


## APPEARANCE

WELL CENTERED



THIN LAYERED



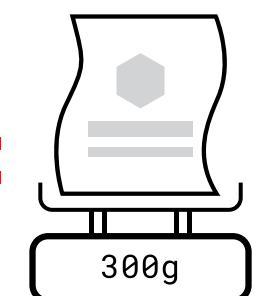
## BENEFIT

Volume / Weight Ratio

Use 70% of the STOHOS gyros in relation to competition and present exactly the same volume to your customers.



=







# PORK GYROS

GYROS - THE KING OF GREEK STREET FOOD

Create your own version of Gyros, choosing the right Stohos recipe and combination of meat parts. Give your business an opportunity to differentiate!

STREET  
FOOD

## PORK GYROS "SALONIKIOS"

A recipe inspired by Gyros of Thessaloniki, with oregano, salt and white pepper



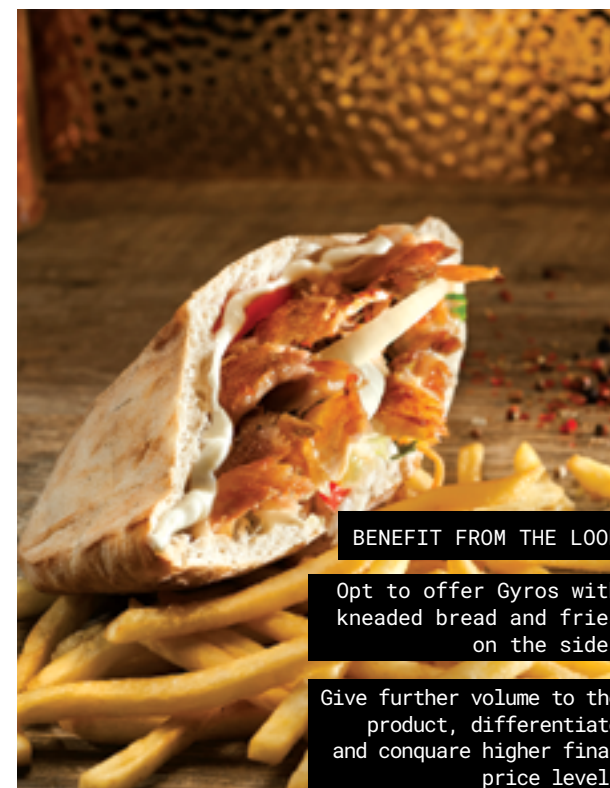
### BENEFITS:

- Authentic distinct taste of Thessaloniki
- Lower grilling losses by 35%
- Large strips while shredding
- Well built and attractive

### PREPARATION



|                 |        |   |      |        |        |
|-----------------|--------|---|------|--------|--------|
| CODE. 01-08-034 | 5-50kg | - | 1pc. | 5-50kg | 20-120 |
| CODE. 01-08-039 | 5-50kg | - | 1pc. | 5-50kg | 20-120 |
| CODE. 01-08-070 | 5-50kg | - | 1pc. | 5-50kg | 20-120 |



### BENEFIT FROM THE LOOK

Opt to offer Gyros with kneaded bread and fries on the side.

Give further volume to the product, differentiate and conquer higher final price levels

## PORK GYROS "NISIOTIS"

When superiority comes from simplicity. A light recipe that allows for the aroma of pork meat to prevail.



### BENEFITS:

- Light marinate with three aromatic herbs
- Lower grilling losses by 35%
- Large strips while shredding
- Well built and attractive

### PREPARATION



|                 |        |   |      |        |        |
|-----------------|--------|---|------|--------|--------|
| CODE. 01-08-033 | 5-50kg | - | 1pc. | 5-50kg | 20-120 |
| CODE. 01-08-031 | 5-50kg | - | 1pc. | 5-50kg | 20-120 |
| CODE. 01-08-069 | 5-50kg | - | 1pc. | 5-50kg | 20-120 |



## PORK GYROS "TRADITIONAL"

A traditional recipe characterized by onion and aromas of sweet paprika.



### BENEFITS:

- Distinct authentic taste based on onion
- Lower grilling losses by 35%
- Large strips while shredding
- Well built and attractive

### PREPARATION



|                 |        |   |      |        |        |
|-----------------|--------|---|------|--------|--------|
| CODE. 01-08-082 | 5-50kg | - | 1pc. | 5-50kg | 20-120 |
|-----------------|--------|---|------|--------|--------|







# CHICKEN GYROS

While their initial concern is to avoid fatty foods and eat healthier, customers opting for chicken gyros are equally demanding when it comes to distinct wonderful taste.

Opt for a chicken Gyros that will be well-remembered and benefit from a higher degree of customer loyalty.



## GYROS CHICKEN "TRADITIONAL"

The characteristic taste of lemon in combination with garlic and oregano, resembles of homemade chicken baked in the oven.

### BENEFITS:

- Long thin strips of chicken Gyros
- Memorable and familiar taste
- Beneficial volume / weight ratio

### PREPARATION

CODE. 01-03-146 5-50kg - 1pc. 5-50kg 20-120



Veggies and spices in perfect harmony. The older kitchen proffies used to say "just as much" ... So don't make it too "boring", nor "too much".

## O >> TIPS

Two kneaded breads with chicken Gyros fit the quantity of one in Pita bread. How much would you charge?







# BEEF GYROS

"Cousins" with a different godfather, Doner Kebab and Yaprak Doner – two Gyros that share same philosophy with the Greek Gyros only with difference on the type of meat used and spicing..Opt between 100% beef mince or Lamb and Beef or the thin layered meat slices and differentiate.

STREET

## BEEF GYROS "ON SPIT"

Aromas and tastes that resemble of Middle East, with the most juicy and tender beef meat.

### BENEFITS:

- Thin-layered meat slices used
- Gives long strips of cooked Gyros
- Highly reduced grilling losses

### PREPARATION

CODE. 01-04-109 5-80kg - 1pc. 5-50kg 20-120



## DONER "ISKENDER" "ON SPIT"

Iskender or otherwise said "Alexander the Great" – a recipe that combined with red sauce and fresh vegetables will be well-remembered .

### BENEFIT:

- Beef and Lamb meat
- Good value for money
- 8/1 weight relationship

### PREPARATION

CODE. 03-01-093 5-25kg - 1pc. 5-25kg 20-120



## DONER "ANATOLIS" "ON SPIT"

From 100% beef meat with aromas from the spices of the Eastern Mediterranean.

### BENEFITS:

- 100% Beef Meat
- Authentic Recipes of the East
- Highly productive 8 / 1

### PREPARATION

CODE. 01-08-013 5-30kg - 1pc. 5-30kg 20-120



## O >> TIPS

Best "friend" of "Doner" is grilled pepper and an aromatic tomato sauce in combination with a light yoghurt. It will make you stand out!







# MEAT SLICES

## FRONT SHOW COOKING

Grilled impressively within two minutes in front of the eyes of the customer.

Impress with your moves and presentation, right in front of the grill

## O >> TIPS

In order to offer a unique “front-show” cooking experience, you are required to have a “grilling plate” with a long smooth grilling surface, in order to reduce prep time

### DONER “BEREKET” “SLICES”

Doner in slices, with a wonderful taste of the East.

#### BENEFITS:

- Requires just two minutes
- A perfect “topping” option
- Marinated and ready to grill
- No grilling losses

#### PREPARATION:



CODE. 03-01-097 25-30g - 100-120pc. 3kg 240



### PHILLY STEAK BEEF “SLICES”

American style thin-sliced juicy beef meat, ideal for Philadelphia cheese steak.

#### BENEFITS:

- Authentic American recipe
- Suitable as “topping”
- Marinated and ready to grill
- No grilling losses

#### PREPARATION:



CODE. 01-02-121 40-45g - 65-76pc. 4kg 193







# SOUVLAKI

One of the most well-heard words in Greece ... only after the Acropolis!

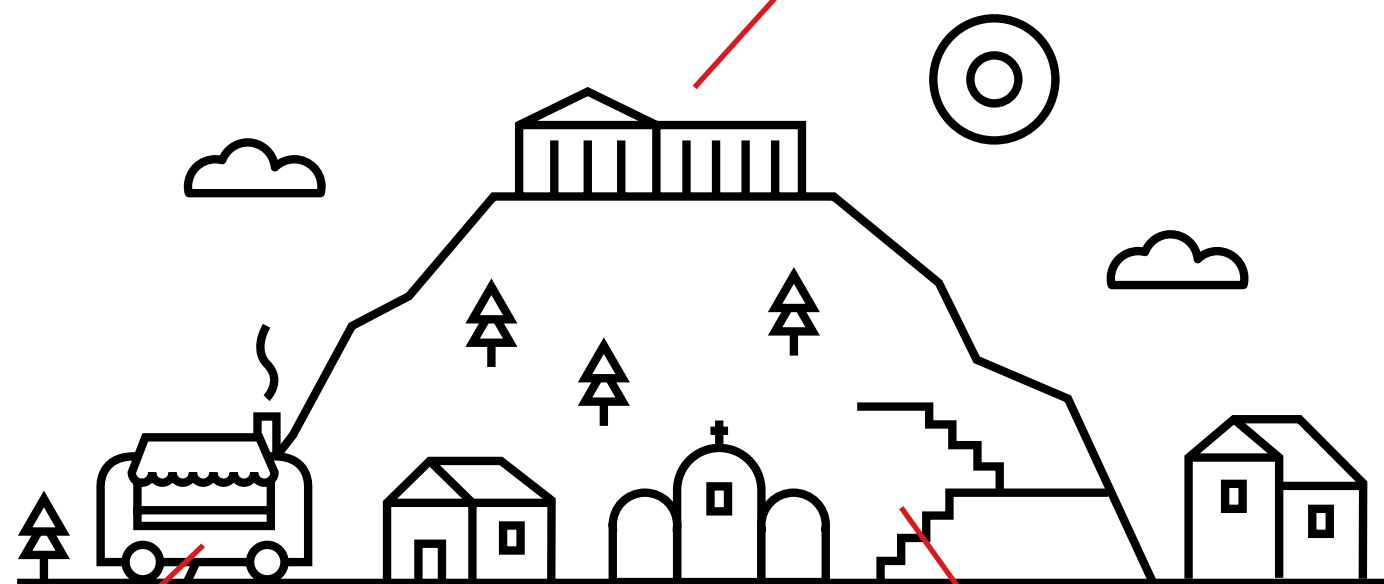
A word that is tightly associated with Greece.

STREET

USE THE  
WELL KNOWN  
TRADITION  
OF GREECE



OFFER  
A CONCEPT!



HANDMADE LOOK!  
& UNIQUE FEEL!



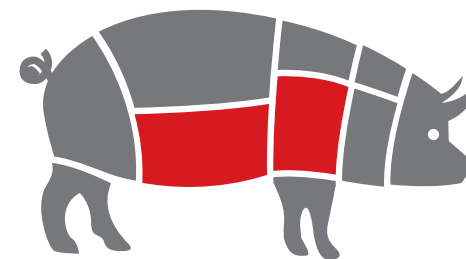




# HANDMADE PORK SOUVLAKI

"SOUVLAKI" means small spit, on which we have added four, five or six bites of juicy meat

PORK MEAT PARTS  
WITH WHICH WE  
MAKE  
THE PERFECT  
SOUVLAKI!



Pork Handmade Souvlaki with Pita

## PORK SOUVLAKI HANDMADE

Juicy bites of carefully selected tender meat in combination with the most well suited mix of spices.

### BENEFITS:

- 100% pork neck meat
- 100% handmade
- Marinated, ready to grill
- IQF Frozen

### PREPARATION:



|                 |      |   |       |       |     |
|-----------------|------|---|-------|-------|-----|
| CODE. 01-02-138 | 80g  | 2 | 32pc. | 2,5kg | 240 |
| CODE. 01-02-137 | 100g | 2 | 25pc. | 2,5kg | 240 |
| CODE. 01-02-131 | 120g | 2 | 22pc. | 2,5kg | 240 |

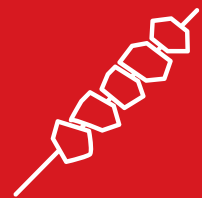


## O >> TIPS

slice and grill bread that is smeared with olive oil and spiced with oregano and salt. Serve it with mustard and a "souvlaki". Old times Greek styles street food.







# SOUVLAKI MACHINE MADE

Three different sets of machine-made Souvlaki "Plake", "Square", "Brizolokalamo" give you the opportunity to grill in shorter time and to offer the unit weight and final look that you desire



## O >> TIPS

Add a bit of salt, pepper and oregano, after grilling. Oregano is a basic ingredient for Souvlaki, but if added before grilling, it burns and gives a bitter taste



Pork Plake  
Souvlaki  
with Pita

## PORK SKEWER "SOUVLAKI" "MPRIZOLOKALAMO"

"Mprizolokalamo", the version of souvlaki that need only two sides grilling. At least 7 thin slices of meat being grilled in reduced times is making it really juicy and tender.



### BENEFITS:

- Made of neck and belly meat
- Grill only two sides
- 100% Authentic
- IQF freezing method

### PREPARATION



|                 |      |   |       |       |     |
|-----------------|------|---|-------|-------|-----|
| CODE. 05-01-134 | 100g | - | 60pc. | 6kg   | 150 |
| CODE. 01-02-148 | 120g | - | 60pc. | 7,2kg | 150 |



## SOUVLAKI PORK "SQUARE" 60G

Traditional souvlaki of Agios Prodromos in Central Chalkidiki. Juicy and tender, easy to grill after you receive the order .

### BENEFITS:

- Small bites that are quick to grill
- Flexible in weight if requested
- 100% authentic
- Impressive look

### PREPARATION



|                 |     |   |        |     |     |
|-----------------|-----|---|--------|-----|-----|
| CODE. 01-02-069 | 60g | 2 | 100pc. | 6kg | 150 |
|-----------------|-----|---|--------|-----|-----|



## PORK SOUVLAKI "PLAKE"

"Plake" souvlaki is ready marinated, to be grilled on two sides, and consists of many thin rectangular skewered bites of pork meat.

### BENEFITS:

- Neck and Panchetta
- 100% Authentic
- Requires half the grilling time and is easier to grill

### PREPARATION



|                 |      |   |       |       |     |
|-----------------|------|---|-------|-------|-----|
| CODE. 01-03-043 | 80g  | - | 70pc. | 5,6kg | 150 |
| CODE. 01-02-110 | 100g | - | 70pc. | 7,0kg | 150 |







# SOUVLAKI CHICKEN

54% of all chicken consumed in Greek Grill-restaurants is handmade chicken souvlaki skewers



Souvlaki  
Chicken Bacon  
with Pita

## O >> TIPS

Grill smoked bacon will enhance aroma chicken fillet to bubble up.

The combination of a light mustard-mayo sauce will help balance tastes

### SOUVLAKI CHICKEN-BACON "COTOBACON"

Five juicy bites of chicken fillet, wrapped around with authentic smokey bacon.

#### BENEFITS:

- 100% chicken fillet
- 100% handmade
- IQF Frozen

#### PREPARATION



CODE. 01-03-007 120g 3 25-27pc. 3kg 96



### HANDMADE SOUVLAKI CHICKEN "THIGH"

100% handmade, marinated souvlaki from chicken thigh. Juicy and tender, a must have in every menu.

#### BENEFITS:

- 100% Chicken Thigh
- Marinated, ready to grill
- IQF frozen

#### PREPARATION



CODE. 01-03-004 90g 3 39pc. 3,51kg 96



### HANDMADE SOUVLAKI CHICKEN WITH GREEN PEPPER

100% handmade, marinated souvlaki from chicken fillet and green pepper. Juicy and tender.

#### BENEFITS:

- 100% chicken fillet and green pepper
- 100% handmade
- Marinated, ready to grill
- IQF frozen

#### PREPARATION



CODE. 01-03-005 90g 3 39pc. 3,51kg 100



Handmade  
Chicken Souvlaki  
with Pita

### HANDMADE SOUVLAKI CHICKEN "BREAST"

100% Handmade, marinated Souvlaki from chicken breast. Fatless and tender!

#### BENEFITS

- From 100% chicken breast
- Fatless
- 100% handmade
- IQF frozen

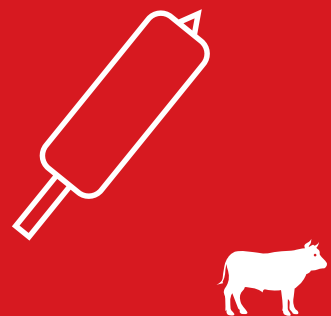
#### PREPARATION



CODE. 01-03-057 90g 3 39pc. 3,51kg 100







# ADANA KEBAB

A recipe from the "Adana" region of Turkey, with unique spicing mix from the East.



## Tomato Sauce Recipe

- 330g of cubed tomato concasse
- 300g Water
- 40g Tomato paste
- 40g "Florina" red pepper paste
- 10g chopped garlic
- 5g olive oil 5g. vinegar
- 2g smoked paprika
- salt and pepper

First sauté the chopped garlic with olive-oil, then add the remaining ingredients.

Afterwards boil the sauce for 10-15 minutes and at the end, add water and boil for another 8-10 minutes. Keep sauce hot during the day and ideally serve your Adana with hot sauce.



Adana Kebab  
with Pita

## ADANA KEBAB

100% beef mince cut in large pieces, blended with chunks of Florina sweet red pepper and notes of Eastern spices.

### BENEFITS:

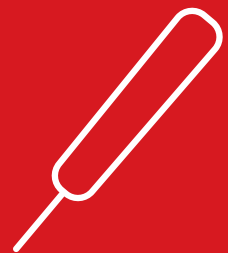
- Impressive and unique Skewer
- Ideal for Eastern cuisine solutions
- A fairly balanced seasoning

### PREPARATION

CODE. 01-01-119 145g 4 16pc. 2,32kg 240







# KALAMATO

A traditional recipe from an ideal blend of three different meat types, kneaded with always fresh parsley and fresh onion. Its main characteristics are the aromas of the local herbs and seasonings, but also its fluffy and juicy texture.



Kalamato with Pita

## "KALAMATO"

The "flagship of our fleet". A perfect combination of three meat types, kneaded with fresh parsley and fresh onion.

### BENEFITS:

- Outstanding taste
- Impressive look
- Fresh parsley and fresh onion
- IQF Frozen

### PREPARATION

|                 |      |   |       |        |     |
|-----------------|------|---|-------|--------|-----|
| CODE. 01-01-037 | 95g  | 8 | 72pc. | 6,75kg | 112 |
| CODE. 01-01-037 | 120g | 6 | 54pc. | 6,48kg | 112 |



## O >> TIPS

Ideal for:

- Wraps
- In a baguette
- on slice of bread
- part of a mixed grill







# SOUTZOUKAKI

The word “sucuk” in turkish means sausage, therefore “soutzoukaki” is a mini sausage. It is named after its long oval shape, while the recipe roots back to the Ottoman times and Greek cuisine of Minor Asia. Greeks modified the recipe of the original “sucuk” by taking out the intestine net which surrounded the minced mix that held together “sucuk”.

In Greece it became known and popular with the arrival of Greek refugees of Minor Asia and Istanbul.



## O >> TIPS

Offer 5 mini kebabs of 25g in a pita. Impressive volume-wise, balanced in weight and cost level



Soutzoukai  
Rogoti  
with Pita

## SOUTZOUKAKI “ROGOTI” STYLE

The odour of tradition, the taste of authentic.

### BENEFITS:

- Authentic recipe
- Excellent for rich portions
- Well suited for hearty pita wraps
- IQF frozen

### PREPARATION



CODE. 01-01-027 40g 15 150pc. 6kg 150



## KEBAPAKI THESSALONIKIS

Appetising bites of 25g, from fluffy mince with onion and fresh parsley, an authentic Greek fingerfood that will definitely impress

### BENEFITS:

- Highly popular and authentic
- Well suited for hearty pita wraps and portions, catering, fingerfood plate, tapas, and aperitivos
- With fresh parsley and onion
- IQF frozen

### PREPARATION



CODE. 01-01-093 25g 24 240pc. 6kg 112







# SOUTZOUKAKI

Recipes combining different sets of meat and seasonings, Soutzoukaki Traditional and Soutzoukaki Thessalonikis will be two highly successful products that will make customers definitely come back for more.



## O >> TIPS

Accompany soutzoukaki with:

- Grilled chilly pepper
- Grilled Aubergine
- "Boukovo" chilli flakes
- Tomato sauce

Soutzoukaki "Thessaloniki" with Pita



Soutzoukaki "Traditional" with Pita



### SOUTZOUKAKI "THESSALONIKI"

Traditional recipe that bridges the East, the Balkans and the West, from the most beautiful & multicultural city of Greece, with a history of over 2300 years



#### BENEFITS:

- Minced pork
- Cumin, sweet boukovo
- Frozen with the IQF method

#### PREPARATION



|                 |      |   |       |        |     |
|-----------------|------|---|-------|--------|-----|
| CODE. 01-01-130 | 60g  | 9 | 72pc. | 4,32kg | 150 |
| CODE. 01-01-088 | 100g | 2 | 25pc. | 2,5kg  | 150 |



### SOUTZOUKAKI "TRADITIONAL"

Juicy and fluffy soutzoukaki, made with three different types of meat, with fresh parsley and onion.



#### BENEFITS:

- Authentic Greek Taste that is highly successful internationally
- A balanced taste from three different meat types
- Juicy and fluffy
- Plenty of unit weight options

#### PREPARATION



|                 |     |    |       |        |     |
|-----------------|-----|----|-------|--------|-----|
| CODE. 01-01-045 | 60g | 12 | 96pc. | 5,75kg | 150 |
| CODE. 01-01-073 | 80g | 8  | 64pc. | 5kg    | 150 |
| CODE. 01-01-084 | 93g | 6  | 48pc. | 4kg    | 150 |







# BIFTEKI



Bifteki  
"Elliniko"  
with Pita

## BIFTEKI COUNTRY HANDMADE

A neutral recipe with handmade form, suitable for the younger ones and those who favor taste simplicity.

### BENEFITS:

- Neutral recipe
- Handmade look
- IQF frozen

### PREPARATION



CODE. 05-01-083 100g 8 48 pc. 4,8kg 150

CODE. 01-01-103 130g 8 48 pc. 6,24kg 112



Bifteki  
Country  
"Handmade"  
with Pita

## BIFTEKI "ELLINIKO" EL

Combination of beef and pork meat, onion, parsley and a set of seasonings that makes it stand out.

### BENEFITS:

- Handmade look
- Suitable for mixed grills and wraps
- Fresh parsley and onion
- IQF frozen

### PREPARATION



CODE. 01-01-122 150g 8 32pc. 4,8kg 150



## BIFTEKI "ELLINIKO" EL "STICK"

The traditional bifteki in suitable form for pita / wraps.

### BENEFITS:

- Suitable for Pita
- Fresh parsley and onion
- IQF frozen

### PREPARATION



CODE. 01-01-062 100g 14 56pc. 5,6kg 150







## BIFTEKAKI

A category of its own, the Biftekekaki family offers you the opportunity to create a two-item per wrap option, while creating multi-unit portions



### O >> TIPS

Choosing "Biftekekaki" for your pita wraps gives you the opportunity to cut two items in two, spread four pieces across the wrap and offer an impressive end product that will certainly be paid for...



Bifteki  
"Traditional"  
with Pita



### GREEK PITA 17CM

The authentic Greek pita with 17cm diameter, ideal for authentic Greek wraps and not only

#### BENEFITS

- 17cm
- A traditional Greek product that everybody loves

#### PREPARATION

CODE. 03-02-273

90g 12 120pc. - 40



### BIFTEKI "EL"

A harmonic combination of beef and pork meat, with fresh onion that will resemble home cooking of older times.

#### BENEFITS

- Handmade look
- Well-suited for mixed grills as well as snack-wraps
- With fresh parsley and onion
- IQF frozen

#### PREPARATION

CODE. 01-01-117

60g 5 30pc. 1,8kg 240





# MINCED MEAT BLEND "MAZA"



In Greece we say " first satisfy the eyes and then the stomach will follow". We are giving you the perfect mix to knead and form on your own final products



## KEBAB "MAZA"

Give your own signature and shape to the most successful recipe.



### BENEFITS:

- 3 different meat types
- Packaging per kg
- Give your own shape and weight
- Ideal base for your very own creations

### PREPARATION

CODE. 01-01-044 1kg 4 4pc. 4kg 240



## BIFTEKI ELLINIKO "MAZA"

Knead your own minced meat products, in front of your customers, with the confidence of a top-ranked recipe.



### BENEFITS:

- Two meat types
- Packaging per kg
- Be create and give your own shape and weight

### PREPARATION

CODE. 05-01-053 1kg 4 4pc. 4kg 240



## O >> TIPS

Add to the ready-made "Maza" your own spices, seasonings or extra mince to enhance or reduce its final taste



## O >> TIPS

Before working with Maza, wet your hands well enough, so that it will not stick on your hands

Preferably integrate an Inox Skewer to the Maza

On the upper part of an Inox Skewer, place a "ball" of Maza.



Press from top down both sides of the Inox skewer, so that maza spreads downwards.



Turn the Inox skewer and repeat move on the back side of the skewer.







# BIFTEKI & SOUTZOUKAKI STUFFED

Rich stuffing options in different directions that enhance "Greek Street Food"



Soutzoukaki  
Cream Cheese

## SOUTZOUKAKI STUFFED

Soutzoukaki stuffed goes to another level. A wonderful taste of cream cheese that complements wonderfully its fluffy aromatic mince.

- BENEFITS:**
- Rich stuffing
  - Ideal for wraps, sandwiches and portions
  - IQF frozen

### PREPARATION

CODE. 01-01-112 120g 8 56pc. 6,72kg 112



STREET FOOD



Bifteki  
Edam Cheese

## BURGER STUFFED WITH "EDAM" CHEESE

The right choice for the fans of yellow cheese. You 'll be thrilled by its rich cheese stuffing.

- BENEFITS:**
- Authentic "EDAM" cheese
  - Ideal shape for Wraps and Sandwich
  - IQF frozen

### PREPARATION

CODE. 01-01-081 100g 14 56pc. 5,6kg 150



Bifteki  
Smoked Cheeses

## BIFTEKI STUFFED "SMOKED"

The feel of handmade in combination with the semi-hard cheese of Macedonia and smoked cheese makes it quite unforgettable

- BENEFITS:**
- Handmade shape
  - Rich stuffing
  - Distinct taste

### PREPARATION

CODE. 01-01-128 140g 15 30pc. 4,2kg 150



Bifteki  
3 Cheeses

## BIFTEKI STUFFED WITH 3 CHEESES

The richest and most aromatic stuffing you will find out there. At last, your customers will come back for their own favorite and well-remembered stuffed bifteki!

- BENEFITS:**
- 3 cheeses stuffing
  - Ideal shape for pita and sandwich
  - IQF frozen

### PREPARATION

CODE. 01-01-013 115g 13 42pc. 4,83kg 150

CODE. 01-01-014 130g 12 36pc. 4,68kg 150



careful selection of different kinds of cheese is used as ingredient in stuffed products!





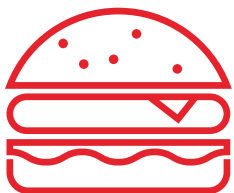
*AMERICAN*  
**STREET  
FOOD**

A BURGER WORLD!





# ABOUT BURGER



**The actual name is Hamburger.**  
The name Hamburger was derived from Hamburg steaks  
That were introduced to the US by German immigrants.



**If all Hamburgers eaten by Americans**  
IN A YEAR ARE ARRANGED IN A STRAIGHT LINE,  
IT WOULD CIRCLE OUR EARTH 32 TIMES OR MORE!



**XXL**  
**\$5,000**

**FleurBurger**  
One of the most  
expensive  
burger to be  
ever sold

In Wisconsin's  
Seymour,  
there is  
something  
known as  
Hamburger  
Hall of Fame!



## DID YOU KNOW?

Sometimes it's better  
to cut your burger in half

..... **BECAUSE** .....

- ✓ It's appropriate in pleasant or formal company to prevent a spectacle of teeth.
- ✓ It helps portioning if you're being sociable but want a smaller meal.
- ✓ It allows a better grip to prevent spillage.

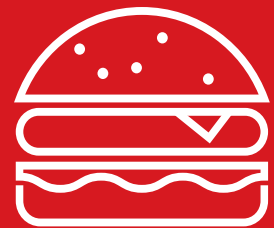


**M** Holds the Record of Selling  
**300.000.000.000**

The company sells 75 or more burgers every second







# BURGERS

Burger is not just a plain patty.

It is the chance to express yourself through a wide variety of ingredients and combinations.

It is your opportunity to meet every customer's gastronomic idiosyncrasy.

All our Burger patties pass through the process of blood-vessels and nerves removal - therefore we ensure absence of such pieces.

# ENDLESS CHOICES



We Got the Goods!

IN THE LAST 30 YEARS  
WE CONSTANTLY ENRICH  
OUR OFFERED RANGE,  
AS A RESULT OF  
CONSTANT MARKET  
RESEARCH

## PREMIUM



Pulled Pork



Chicken Crispy schnitzel



Chicken Fillet

## GIANT



NY Burger 225g



Giant Burger 300g

## MAINSTREAM



Beef Burger  
"REAL" 180g



Rustic Burger  
"H" 130g



Chicken Fillet  
Schnitzel 110g

## CONVENIENT



Grilled Hamburger 110g



Chicken Burger 110g





# PREMIUM BURGERS

We selected carefully the most ideal parts of meat, marinated them according to the recipes we brought from the United States and slow-cooked them for approximately five hours. The result is to offer, some of the most delicious meat fibers you have ever tried.

STREET FOOD



## O >> TIPS

### Pulled

A final "pull-off" will give them their real volume before you heat them. Provide options for an extra sauce



Pulled Pork BBQ in Butter Brioche

### PULLED BEEF BBQ

Slow-cooked Sous-vide beef brisket, with BBQ spices and ready to add to a burger pizza or pasta.

#### BENEFITS:

- Slow-cooked according to Sous Side for 4 hours
- Aromatized with BBQ and spices
- Small, easy-to-use packaging

#### PREPARATION

CODE. 01-03-157 1kg 3 - 3kg 112



### PULLED PORK BURGER 60g

Slow cooked SOUS VIDE pork with authentic BBQ recipe in equal portions of 60 g. Create and enrich your menu with premium burgers easily, quickly by keeping cost at acknowledged levels.

#### BENEFITS:

- Consistent food cost
- Stable taste result
- Slow-cooked according to "Sous Vide" for 4 hours

#### PREPARATION

CODE. 99-99-999 60g 2 50 3kg 198



### PULLED PORK BBQ

Pork meat at its best. Slow Cooked - Sous Vide pork with BBQ sauce, spices and ready to add to a Burger, a pizza or a pasta.

#### BENEFITS:

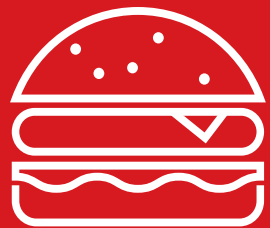
- Slow-cooked according to "Sous Vide" for 4 hours
- Aromatized with BBQ sauce and spices
- Small, easy-to-use packaging

#### PREPARATION

CODE. 01-03-156 1kg 3 - 3kg 112







# PREMIUM BURGERS

Choose the right patty ... Choose the right ingredients ... Choose your bread and upgrade a small Burger, to a Premium one.



STREET

## O >> TIPS

Choice of Cheese!

Cheese is one of the ingredients that characterizes a burger. Choose among:

- Cheddar
- Swiss
- Blue
- Brie
- Gouda
- Monterey Jack
- Goat Cheese



New York Burger 225g in Butter Brioche

## NEW YORK BURGER BEEF

The recipe that changed continent, directly from the most absolute Burger Stores of New York.

### BENEFITS:

- Mince only
- Just salt and pepper
- No kneading

### PREPARATION

CODE. 01-01-125 225g 18 18pc. 4,05kg 150



## REAL BURGER BEEF

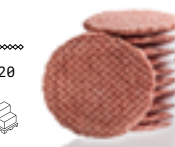
Simply stated: 180g, 100% beef mince, 100% handmade, the absolute American style Burger.

### BENEFITS:

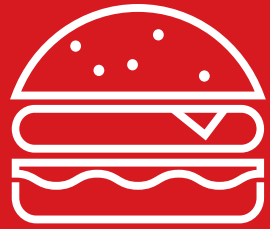
- 100% Beef meat
- Authentic American Recipe
- Handmade look
- IQF frozen

### PREPARATION

CODE. 01-01-006 180g 16 32pc. 5,76kg 120







## PREMIUM BURGERS

chicken has become one of the most famous basic ingredients for numerous burger combinations. Breaded or just sliced chicken you may choose both.



### PORK SCHNITZEL

Pork Steak Fillet, lightly marinated, surrounded by a tasty and crispy golden breading.



#### BENEFITS:

- Made from pork steak meat
- crispy breading
- stable weight
- IQF frozen

#### PREPARATION



CODE. 01-02-051 180-220g 2 10-12pc. 2kg 240



### CHICKEN FILLET "SINGLE"

Single Chicken Fillet, IQF Frozen, to create the most delicious fried chicken specialties and not only.

#### BENEFITS:

- 0% humidity
- Suitable for fried chicken specialties and your own style creations
- IQF frozen

#### PREPARATION



CODE. 01-03-025 200-250g 2 16-20pc. 4kg 120



Chicken Fillet  
in Butter Brioche



Breaded Chicken Fillet  
in Mega Burger Bun  
with Sesami

### CHICKEN FILLET SCHNITZEL

Chicken Burger could not get a better partner and you couldn't get a better ingredient for those who love chicken.

#### BENEFITS:

- Crispy coating
- Pure chicken breast
- Juicy and real chicken structure
- Wonderful taste

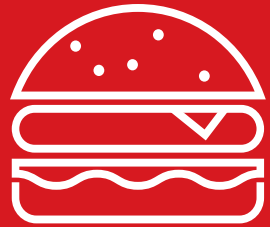
#### PREPARATION



CODE. 01-03-054 120-140g 2 30pc. 4kg 120







## GIANT BURGERS

"First satisfy the eyes and then the stomach". A category of its own, Giant Burgers will add further value and will satisfy the most demanding customer.

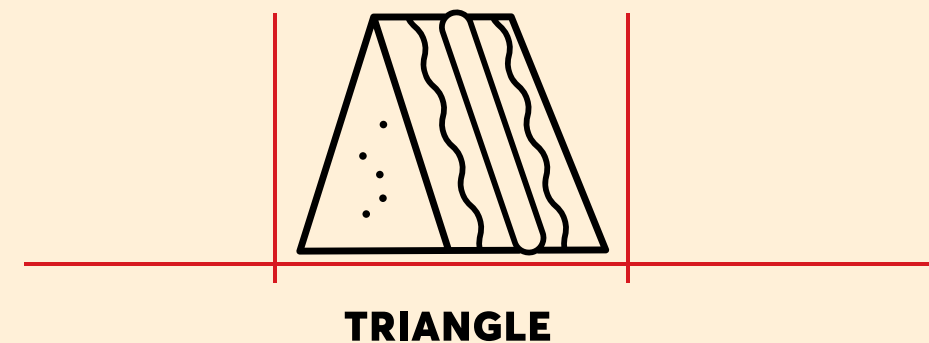
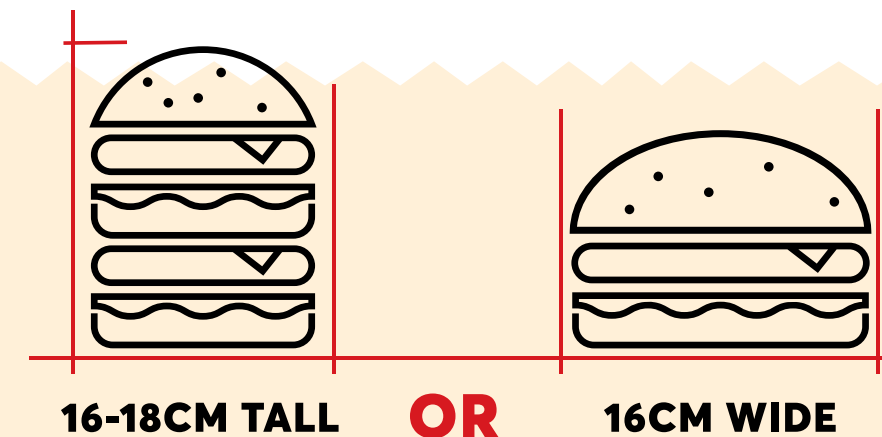
A giant burgers usually have only 20% more ingredients but you can charge at least 40% more.

WE ANALYSE  
THE STRUCTURE  
OF OUR PRODUCTS  
AND TRANSFER OUR  
KNOW-HOW  
TO YOU

# ONE GIANT BURGER CAN BE..



We show  
the Way!



### GIANT BURGER

The burger that will impress with its diameter and taste all your customers

#### BENEFITS:

- Suitable for giant burgers.
- Mixed mince
- Fluffy and juicy
- IQF frozen

#### PREPARATION



|                 |      |    |       |       |     |
|-----------------|------|----|-------|-------|-----|
| CODE. 01-06-009 | 200g | 16 | 32pc. | 6,4kg | 112 |
| CODE. 01-04-045 | 300g | 8  | 16pc. | 4,8kg | 120 |



### COOKED REAL BEEF BURGER

Grilled to perfection and made to impress. Create the most authentic Giant American Burger conveniently with this inspiring ready-cooked 100% beef patty

#### BENEFITS:

- Ideal for Giant American Burgers
- From 100% beef mince
- Handmade and juicy, ideally cooked
- With grill-marks on the product
- IQF frozen

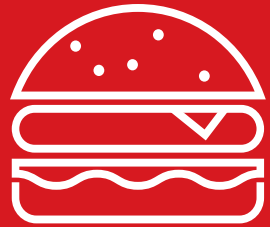
#### PREPARATION



|                 |      |   |       |     |     |
|-----------------|------|---|-------|-----|-----|
| CODE. 01-03-138 | 190g | 1 | 16pc. | 3kg | 240 |
|-----------------|------|---|-------|-----|-----|







# GIANT BURGERS



## BURGER BUN BRIOCHE BUTTER 16 CM

Authentic Brioche butter bun with a 16 cm diameter! Combine with a large burger and create an exciting GIANT Burger

### BENEFITS:

- Diameter 16 cm
- Handmade appearance
- Soft texture

### PREPARATION



CODE. 06-01-040 175g 1 25pc. 4,375Kg 44



## COOKED REAL BEEF BURGER 230g

Perfectly cooked and ready to create the most authentic 16 cm giant American Burger from 100% beef

### BENEFITS:

- Diameter 16 cm
- Handmade appearance
- Authentic recipe

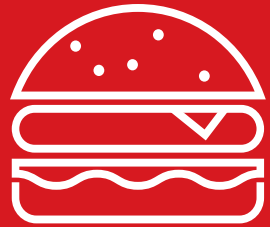
### PREPARATION



CODE. 01-03-226 230g 1 13pc. 3kg 198







# GIANT BURGERS

Giant sized burger patty offers an opportunity to create a magnified Club Sandwich with a kneaded bread, pita bread or toast-bread.



Kneaded bread Lavas  
20cm - page 94 along  
with all Burger Buns

## BURGER RUSTIC HANDMADE 65G

Trilogy of different types of meat, in ideal size and shape, for the lightest version of club sandwiches.

### BENEFITS:

- Handmade look
- Light taste
- IQF frozen

### PREPARATION

CODE. 01-01-086 65g 12 72pc. 4,68kg 150



## CHICKEN FILLET "HEART"

A wonderful Chicken Fillet sliced in heart shape, marinated with Honey-Mustard-Lemon, ready for your inspirations.

### BENEFITS:

- Marinated with honey, mustard and lemon
- stable weight
- IQF frozen

### PREPARATION

CODE. 01-03-024 200-250g 2 20-25pc. 4kg 120



## COOKED BIFTEKAKI RUSTIC

Juicy Cooked Biftekaki with a distinct taste - suitable also for creating impressive club sandwiches.

### BENEFITS:

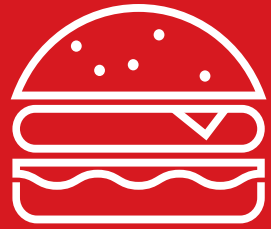
- Ideal weight
- Juicy and fluffy
- Quick to prepare
- IQF frozen

### PREPARATION

CODE. 01-03-095 50g 1 60 pc. 3kg 240







# MAINSTREAM BURGERS



## RUSTIC HANDMADE BURGER 130G

Suitable weight, right size, light taste, juicy, made for absolute Burgers.

### BENEFITS:

- Handmade look
- Neutral taste
- IQF frozen

### PREPARATION



CODE. 01-01-103 130g 8 48pc. 6,24kg 112



## NEW YORK BEEF BURGER 150G

A recipe that shifted continent, straight from the absolute Burger Stores of New York.

### BENEFITS:

- Mince only
- Salt and pepper
- no mince blending

### PREPARATION



CODE. 01-01-124 150g 16 32pc. 4,8kg 150



## CHICKEN BURGER

Handmade chicken burger for those who like a lighter meal.

### BENEFITS:

- Mincemeat from chicken fillet and chicken thigh
- IQF frozen

### PREPARATION



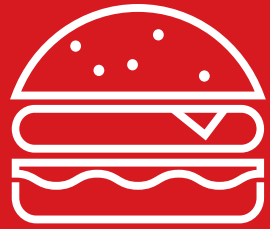
CODE. 01-03-114 120g 2 30pc. 3,6kg 112



BURGER BUN BRIOCHE 12cm  
- page 94, with all  
burger buns







# MAINSTREAM BURGERS



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## CRISPY CHICKEN FILLET SCHNITZEL

Crispy breaded chicken fillet for extra "CRISPY" enchantment, in the right weight for a Premium Burger.

### BENEFITS:

- Crispy breading
- Fixed weight
- Pure chicken fillet

### PREPARATION

CODE. 01-03-181 120 2 30pc. 4kg 120



## CHICKEN FILLET "SINGLE"

Single Chicken Fillet, IQF frozen to create the most delicious offerings.

### BENEFITS:

- 0% humidity
- a multi-usage product for your own grilled or fried creations
- IQF frozen

### PREPARATION

CODE. 01-03-025 200-250g 2 16-20pc. 4kg 120



Crispy chicken fillet  
in Mega Burger Bun  
with Sesami

## VEGETABLE BURGER

A unique and valued recipe from whole veggies dipped into a crunchy coating. The only vegetable burger that contains no mashed potato or potato.

### BENEFITS:

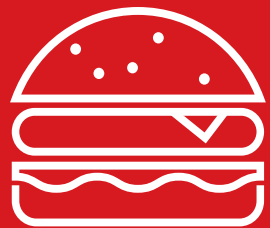
- Whole vegetables
- No mashed potato
- IQF frozen

### PREPARATION

CODE. 01-03-066 120-130g 5 20pc. 2,75kg 240







# CONVENIENT BURGERS

A definitely convenient and reliable solution for a fixed result. Create within just few minutes, burgers that will surprise your audience



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## COOKED PORK CHOP 85g

Ready cooked pork chops with grill marks to give the perfect grilling image. Ideal size for creating an original Pork Chop Burger. You just need to warm it!



### BENEFITS:

- Juicy
- Perfect Size
- With grill marks

### PREPARATION



CODE. 99-99-999 85g 2 30-35pc. 2.885kg 198



## COOKED BURGER

Ideal solution to make a regular Burger easy and quick.



### BENEFITS:

- Ideal for plain burgers
- Easy to use and quick to make
- Stable and reliable recipe
- Grillmarks
- IQF frozen

### PREPARATION



CODE. 01-03-099 65g 1 46pc. 3kg 240

CODE. 01-03-102 110g 1 27pc. 3kg 240



## COOKED REAL BURGER BEEF

Ready cooked Real Burger 100% Beef, offered at 115g, is a wonderful solution for those seeking fast preparation, with no sacrifice to the quality of the proper Burger.



### BENEFITS:

- Ideal for AMERICAN BURGERS
- 100% beef meat
- Handmade & juicy, ideally cooked
- Grillmarks on the product
- IQF frozen

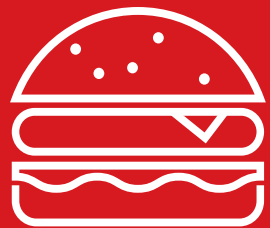
### PREPARATION



CODE. 01-03-152 115g 1 26pc. 3 240







# CONVENIENT BURGERS



BURGER BUN 12cm  
- view page 67 with all  
Burger Buns

## COOKED CHICKEN BURGER

Ready cooked Burger from Chicken mince, offered at 110g, suitable for a quick-to-make, convenient and light Burger.



### BENEFITS:

- Ideal for plain burgers
- Convenient and quick-to-make
- Reliable and stable recipe
- IQF frozen

### PREPARATION



CODE. 01-03-126 110g 1 27pc. 3kg 240



## COOKED CHICKEN FILLET

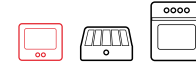
Ready cooked chicken fillet, conveniently shaped and sized for burger use.



### BENEFITS:

- Ideal weight
- Ideal shape for burger
- Juicy
- Authentic taste

### PREPARATION



CODE. 01-03-087 110g 1 27pc. 3kg 240







# BURGER BUNS

**Bread  
Box**  
made with love

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## BURGER BUN MINI 10CM

The classic Burger Bun, with sesame.

### BENEFITS:

- 10cm
- Well suited for "BURGERS"

### PREPARATION



CODE. 06-01-000 70g 8 11pc. 3,36Kg 88



## KNEADED BREAD "LAVAS" 20CM

"LAVAS", the ideal nest for an alternative to club and pocket sandwich.

### BENEFITS:

- Uniqueness and differentiation

### PREPARATION



CODE. 06-01-023 200g 2 30pc. - 60



## BURGER BUN BRIOCHE 12 CM

The classic Brioche you have been served in every major Burger chain in the United States.

### BENEFITS:

- Fluffy texture
- Stable taste
- Ideal shape

### PREPARATION



CODE. 06-01-032 09g 8 11pc. 2,7Kg 88



## BURGER BUN DOUBLE TOWER 10CM

Two floor levels - suitable for your own "TOWER" burger.

### BENEFITS:

- Must have, for Double burgers
- Includes the right middle bun

### PREPARATION



CODE. 06-01-017 85g 8 11pc. 2,55Kg 88



## HAMBURGER PRETZEL BUN 12CM

The authentic German "Pretzel" with a balanced salt level and elasticity, for unique burgers.

### BENEFITS:

- Authenticity
- Uniqueness and differentiation

### PREPARATION



CODE. 06-01-024 80g 7 42pc. 3,36Kg 56



## BURGER BUN BRIOCHE BUTTER 12 CM

An authentic BRIOCHE with intense aroma of butter and elasticity to a highly desirable level.

### BENEFITS:

- Aroma of fresh butter
- Handmade appearance
- Not the typical industrial bun

### PREPARATION



CODE. 06-01-020 85g - 15pc. 2,4Kg 60



## MEGA BURGER BUN 12CM

A classic solution for a 12cm Burger Bun, with sesame.

### BENEFITS:

- 12cm
- Suitable for "BURGERS"

### PREPARATION



CODE. 06-01-001 70g 2 60pc. - 80







*AT  
ITS  
BEST!*







# MINI BURGER



Mini Burgers or “Sliders”, as they have been named after the American Navy in the 1940ies called them so. They were so little, that they used to “slide” into their stomach.

## MINI BRIOCHE BURGER BUNS

Mini traditional “Brioche” buns with a wonderful aroma of butter.

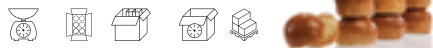
### BENEFITS:

- Well suited for Kids Menu
- Buffet or catering

### PREPARATION



CODE. 06-01-016 30g 3 60pc. - 60



## CHICKEN BREAST BITES “ORANGE”

Delicious bites from pure chicken fillet, breaded with a crunchy “orange” coating. Ideal for kids menu and signature sandwiches.

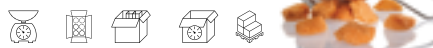
### BENEFITS:

- From pure chicken fillet
- Orange crunchy breading
- Suitable for Kids Menu
- IQF frozen

### PREPARATION



CODE. 01-03-059 25-35g 2 135pc. 4kg 120



## Chicken Bites in Mini Brioche Bun



## Small Bomb in Mini Brioche Bun



## Chicken Filletini in Mini Brioche Bun



## Pulled Pork in Mini Brioche Bun



## “THE SMALL BOMB” RUSTIC COOKED MINI BURGER

The Cooked rustic Biftekekaki “the small bomb” is characterized by its authentic Greek recipe with fresh onion, its unique fluffiness and its “pumped” non-industrial handmade style shape.

### BENEFITS:

- Ideal for plate, mix grill, catering purposes, rustic Greek style burgers
- Fluffy and juicy
- IQF frozen

### PREPARATION



CODE. 01-03-095 50g 1 60 pc. 3kg 240



## COOKED CHICKEN “FILLETINI”

juicy & smoked ready grilled formed chicken fillet. Standard weight of 40g suitable for stable weight hence oriented cost.

### BENEFITS:

- Stable weight
- Juicy as if just cooked
- Ideal for “Meze”, Tapas, Mix-grill
- Highly convenient
- IQF Frozen

### PREPARATION



CODE. 01-03-119 15g 1 200pc. 3kg 240

CODE. 01-03-120 40g 1 75pc. 3kg 240



## PULLED BEEF BBQ

Slow-cooked with Sous-vide method beef brisket, with BBQ spices and ready to add to a burger pizza or pasta.

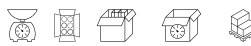
### BENEFITS:

- Slow-cooked according to Sous Side for 4 hours
- Aromatized with BBQ and spices
- Small, easy-to-use packaging

### PREPARATION



CODE. 01-03-157 1kg 3 - 3kg 112



## PULLED PORK BBQ

Pork meat at its best. Slow Cooked - Sous Vide pork with BBQ sauce, spices and ready to add to a Burger, a pizza or a pasta.

### BENEFITS:

- Slow-cooked according to “Sous Vide” for 4 hours
- Aromatized with BBQ and spices
- Small, easy-to-use packaging

### PREPARATION



CODE. 01-03-156 1kg 3 - 3kg 112





# ROLLS

Finger food with no limits - that's how the roll-ups can be characterized as the combinations are in reality unlimited. Cut the tightly tied Tortilla into strips and offer the most imaginative "one-bite" minis.



## TORTILLA WHEAT 25CM TORTILLA WHEAT 30CM



The absolute wrap for the best "Roll ups" and "Burritos".

### BENEFITS:

- Authentic freshness

### PREPARATION



CODE. 06-01-026 65g 25 108pc. - 84

CODE. 06-01-028 90g 30 108pc. - 54



## BOILED CHICKEN BREAST "PULLED CHICKEN"

A valuable ingredient for using in sandwiches, chicken salads and savory pancakes!

### BENEFITS:

- Ideal for chicken salads
- Pulled
- IQF frozen

### PREPARATION



CODE. 01-03-088 flakes 4 - 2kg 240



## COOKED CHICKEN STRIPS

Juicy ready cooked pure chicken fillet strips, with grill-marks, IQF frozen. Ideal for ceasar salad, salads, sandwich, pizzas.

### BENEFITS:

- From 100% inner chicken fillet
- Juicy as if just grilled
- IQF frozen

### PREPARATION



CODE. 01-03-083 10-15g 1 250pc. 3kg 240



### Chicken Gyros in Tortilla



### Chicken Stripes in Tortilla



### Chicken Bites in Tortilla



## COOKED PORK GYROS SHREDDED

Ready cooked & shredded pork gyros provides you the most convenient way to offer the most popular Greek food worldwide to your customers, without special equipment, specialized personnel and know-how on Greek food. Authenticity meets convenience.

### BENEFITS:

- Traditionally grilled on spit
- Original recipe, with huge international acceptance
- Highly convenient • Stable and reliable outcome
- No waste or cooking losses • IQF frozen

### PREPARATION



CODE. 01-03-128 flakes 2 - 2kg 240



## COOKED CHICKEN GYROS SHREDDED

A valuable ingredient for a pita wrap, or portion of Gyros. For those seeking a more light version of the authentic Greek gyros. Juicy and perfectly seasoned, it will certainly trigger your gastronomic creativity.

### BENEFITS:

- Traditionally grilled • Authentic recipe
- Highly convenient • Stable and reliable outcome
- IQF frozen • Can be used in multiple ways in a wrap or portion, on a salad, as a pizza topping, in a pancake, in a cold wrap

### PREPARATION



CODE. 01-03-090 flakes 2 - 2kg 240



## CHICKEN BREAST BITES "ORANGE"

Delicious bites from pure chicken fillet, breaded with a crunchy "orange" coating. Ideal for kids menu and signature sandwiches.

### BENEFITS:

- From pure chicken fillet
- Orange crunchy breading
- Suitable for Kids Menu
- IQF frozen

### PREPARATION



CODE. 01-03-059 25-35g 2 135pc. 4kg 120



## O >> TIPS

The basic ingredients:

- Tortilla
- Meat
- Vegetables
- Sauce



# CANAPÉ



## COOKED KEBAPAKI THESSALONIKIS



A product made to provide its "grand signature" to portions, mix grills and wraps, known for its unbeatable balanced taste between the three different types of mince used and the aromatic spices used. In its cooked version, it provides an ultimate solution to offer a widely known and loved greek product, with a high degree of convenience.

### BENEFITS:

- Each unit is 22g so it can be used in multiple ways
- Stable unbeatable taste
- Highly convenient

### PREPARATION



CODE. 01-03-096 22g 1 136pc. 3kg 240



Kebapaki with Bread

## O >> TIPS

### Sauces

After you heat them, make sure to accompany them with sauces that suit each meat product. Choose sauces such as Mombay, Teriyaki, Sweet 'n Chilly and few more hundreds available. The choice is yours!



Stuffed Meatball with Bread

## COOKED STUFFED MEATBALLS WITH 3 CHEESES



A cooked tiny little meatball of 12g that fits 3 different types of cheese. Ideal for catering, buffets, hotels, portions, tapas and appetizers.

### BENEFITS:

- An outstanding recipe which brings out the aromas of the three cheese
- Only 12g ideal for catering, events, meze, tapas, appetizers
- Juicy and fluffy
- Great value for money

### PREPARATION



CODE. 01-03-107 12g 1 250pc. 3kg 240



## GRILLED CHICKEN & BACON ROLL MINI



Gorgeous mini bites of chicken rolled up with bacon, skewered. Cooked to perfection, for catering, events, appetitive's, a highly successful and unique fingerfood product that is made to impress.

### BENEFITS:

- From 100% chicken fillet and Bacon
- Juicy as if it was just cooked
- IQF frozen

### PREPARATION



CODE. 01-03-103 20g 1 150pc. 3kg 240



## BEEF MEATBALLS "SMYRNA"



Delicious, Aromatic, Historic mincemeat bite brought by the Greeks of Smyrna. A tiny bite of 15g that is enough to inspire, rich in flavors and spices.

### BENEFITS:

- Authentic Greek recipe of Smyrna
- 15g and ideal for catering, buffet, mix grill and appetizers
- Juicy and fluffy
- IQF frozen

### PREPARATION



CODE. 01-03-094 15g 1 200pc. 3kg 240





# CANAPÉ

Impress your customers with new innovative versions to serve their beloved authentic foods, and stand out from competition!

A hearty platter of mix-grill will certainly impress and maximize profitability

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Mini Chicken Souvlaki with Brad



Mini Pork Souvlaki with Brad

## CHICKEN SOUVLAKI "MINI" SKEWER

Three marinated bites of 100% chicken breast. Ideal for parties, events, catering, buffets.

### BENEFITS:

- From 100% chicken breast
- 100% handmade
- Marinated, ready-to-grill
- IQF frozen

### PREPARATION



CODE. 01-03-064 35g 2 115pc. 4kg 150



## SOUVLAKI PORK HANDMADE "MINI" SKEWER

Three marinated bites of tender pork neck, ideal for catering purposes, parties, buffets, mix-grill platters.

### BENEFITS:

- From 100% pork neck
- 100% handmade
- 100% authentic recipe
- IQF frozen

### PREPARATION



CODE. 03-02-114 35g 2 85pc. 3kg 240



## COOKED CHICKEN "MINI" SOUVLAKI SKEWER

Cooked Mini Chicken skewer from chicken breast, the perfect convenient ready-to-heat fingerfood for your catering events, tapas menu, aperitivos.

### BENEFITS:

- From 100% chicken breast
- Juicy as if was just cooked
- Ideal for all sorts of catering purposes
- IQF frozen

### PREPARATION



CODE. 01-03-104 30g 1 100pc. 3kg 240



## COOKED PORK "MINI" SOUVLAKI SKEWER

Ready-cooked for your convenience. The perfect sized cooked fingerfood product for impressive catering needs, party platters, without the hassle of grilling.

### BENEFITS:

- From 100% pork neck meat
- 100% handmade
- 100% authentic recipe
- IQF frozen

### PREPARATION



CODE. 01-03-100 30g 1 100pc. 3kg 240







**À LA CARTE**



***WE SHOW THE WAY!***





SALADS



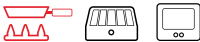
COOKED CHICKEN INNER FILLET

sliced or whole piece, inner fillet is suitable to spread the portion you want on your salads.

BENEFITS:

- From 100% chicken inner fillet
- Juicy as if just grilled
- IQF frozen

PREPARATION



CODE. 01-03-078 50g 1 60pc. 3kg 240



COOKED CHICKEN STRIPS

Juicy cooked chicken strips from 100% pure fillet, with grill-marks, IQF frozen. Ideal for ceasar salad, sandwich or as a pizza topping. You name it!

BENEFITS:

- 100% juicy inner fille
- Juicy as if it was just cooked
- IQF frozen

PREPARATION



CODE. 01-03-083 10-15g 1 250pc. 3kg 240



"KRITSINI COMBO" CHICKEN FILLET

A combo pack that consists of 3 types of delicious breaded chicken "fingers" cut Julienne, all in the same box. Sesame, Parmesan, Basil.

BENEFITS:

- Chicken breast cut "Julienne"
- Three tastes in one box
- Crispy breading
- IQF frozen

PREPARATION



CODE. 01-03-141 20-33g 3 120pc. 3kg 120



"KRITSINI SESAME" CHICKEN FILLET

Chicken fillet "fingers" cut "Julienne", breaded, with sesame. Highly suitable as a Beer snack, portion or in an alternative Ceasars salad.

BENEFITS:

- Cut Julienne
- Crispy breading
- IQF Frozen

PREPARATION



CODE. 01-03-075 20-33g 2 160pc. 4kg 100







# GREEK MEZE

Greek-Turkish cousin presents one of its special characteristics "MEZE". Family and friends enjoy ordering several dishes in the middle of the table and sharing moments and tastes accompanied with "Ouzo" or "Raki"



## "SOUS VIDE" SMOKED BEEF TONGUE

Smoked in natural beechwood, cut to thin strips, marinated with a wonderful lemon-sauce, and cooked Sous Vide, our Beef Tongue can be served in just minutes.

### BENEFITS:

- Portion sized
- Stable taste outcome
- Cooked "Sous Vide"
- Quick to prepare
- Stable "food cost" and no waste

### PREPARATION



CODE. 01-03-161 0,17kg 12 12pc. 2,04kg 240



## GARDOUMBAKI COOKED

Made with lamb plucks and intestines, one the most popular Greek - Turkish Meze. It only has to be heated.

### BENEFITS:

- Authentic recipe
- Stable Taste
- Easy to prepare
- Stable food cost

### PREPARATION



CODE. 01-03-159 240g 9 9 2,16Kg 240







## SOUS VIDE

A french art of cooking, that allows thousands of kitchens around the world provide a perfect tasty stable taste result of top level and cook homogeneously portion sized complete meals.

We are cooking SOUS VIDE in our facility, for your supreme kitchen needs. Heat, complement and serve!

### OSSOBUCO "ITALIAN" IN RED SAUCE.

Slow-cooked 6 hours with Sous-Vide method. A recipe inspired by south Italy.

#### BENEFITS:

- Authentic Italian recipe, cooked perfectly "Sous Vide"
- Stable outcome
- Quick to prepare
- Stable "food cost" with no waste

#### PREPARATION



CODE. 01-03-163 0,565kg 6 6pc. 3,39kg 240



Our "Sous Vide" products are slow-cooked, in low temperature, for long time, in order to maintain their original tenderness and taste. The result is amazing. All you have to do, is just to "heat it".



### SMOKED PORK SHANK "GREEK" "SOUS VIDE"

A delicious "smoked" Pork Shank, based on an authentic Greek recipe, cooked sous-vide.

#### BENEFITS:

- Portion sized
- Stable taste outcome
- Quick to prepare
- Stable "food cost" with no waste or cooking losses

#### PREPARATION



CODE. 01-03-162 0,75kg 4 4pc. 3kg 240



## O >> TIPS

Ideally warm the pork shank for 20 minutes in your oven, to ensure perfect heating and heat the sauce separately in a pan.





## SOUS VIDE



### O >> TIPS

For a top taste outcome...  
warm the ready cooked Spare Ribs in an oven for 15-20mins, so that the sauce will better "glaze" on meat.

#### SPARE RIBS "BARBEQUE"

Slow-cooked pork spare ribs in a delicious BBQ sauce and spices.



##### BENEFITS:

- Slow cooked according to "SOUS VIDE" for 6 hours
- Vacuum packed in its own BBQ sauce
- Perfect in just 7-9 minutes

##### PREPARATION



CODE. 01-03-137 0,6kg 10 6pc. 6kg 72



#### "SOUS VIDE" PORK TENDERLOIN WITH LEMON-PEPPER SAUCE

Pork Tenderloin has never been cooked more tenderly! In a delicious lemon-pepper sauce, cooked Sous-vide.



##### BENEFITS:

- Cooked "Sous Vide" •Stable taste outcome
- Quick to prepare
- Stable "food cost" with no waste / cooking losses

##### PREPARATION



CODE. 01-03-164 0,44kg 6 6pc. 2,64 kg 240







# SOUS VIDE STEAKS

Prepare a perfect mouth-watering "Tomahawk" steak of 8cm width in just 10 minutes!

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## RIBEYE STEAK BEEF

One of the most famous beef cuts standard sliced, without any loses, from pack to the grill for more crispy texture.

### BENEFITS:

- Convenient packaging 3,5Kg

### PREPARATION



CODE. 03-02-206 300g 1 10pc. 3kg 240



## "SOUS VIDE" TOMAHAWK BEEF STEAK

One of the most sought after parts of Beef, portion sized in vacuum for you. No waste, from vacuum to grill.

### BENEFITS:

- A premium steak that is cooked Sous Vide and can be prepared in minutes • 3,5 Kg Packaging

### PREPARATION



CODE. 01-03-179 1g 3 3pc. 3kg 240



## "SOUS VIDE" RIBEYE BEEF STEAK

Tender mouth-watering Beef Ribeye steak ready for heating. Portion sized and cooked Sous Vide

### BENEFITS:

- A premium steak that is cooked Sous Vide and can be prepared in minutes • A handy packaging of 3,5kg

### PREPARATION



CODE. 01-03-182 250g 12 12pc. 3kg 240



## O >> TIPS

Medium-cooked by us Sous Vide, our steaks are ready to upgrade your menu.

Create top level Signature dishes within minutes, and without losses!





# STEAKS

## O >> TIPS

all our stakes  
are vacuum packed  
one by one for  
avoidance of loses  
while thawing.



### BEEF SHOULDER STEAK

The most hearty beef steak, offered portion sized. Cut in the right width, in order for you to offer a lovely tender steak to your customers.

#### BENEFITS:

- Suitable packaging of 3,5 kg
- Rich sized

#### PREPARATION



CODE. 05-01-128 500-550g - 6-7pc. 3,2-3,8kg 240



### LOIN-BELLY STEAK

A fairly juicy pork stake for good-eaters. Will definitely impress with each size and taste.

#### BENEFITS:

- Practical packaging of 3,5kg

#### PREPARATION



CODE. 05-01-172 0,6-0,65g 9 9pc. 5,4kg 240



### LAMB CHOPS

Cut by hand for the most qualitative result and packaged in a way that you may pick only those that you actually need at a time.

#### BENEFITS:

- Cut by hand
- Practical packaging of 3,5 kg
- IQF Frozen

#### PREPARATION



CODE. 03-02-098 40-60g - 70pc. 3,5kg 240



### PORK PANCHETTA WITH BONE

Ideal belly slice for your portions. Cut in perfect width and size, suitable to create the most impressive plates.

#### BENEFITS:

- Suitable for inspiring portions
- IQF frozen

#### PREPARATION



CODE. 01-02-037 80-100g - 35-43pc. 3,5kg 240







# CHICKEN PORTION



## CHICKEN FILLET "HEART"

A delicious Chicken Fillet opened in heart shape, marinated "Honey-Mustard-Lemon", ready for your creations.



### BENEFITS:

- Marinated with Honey, Mustard and Lemon
- Stable weight
- IQF frozen

### PREPARATION



CODE. 01-03-024 200-250g 2 20-25pc. 4kg 120



## CHICKEN THIGH MARINATED

Juicy chicken Thigh, marinated and ready to grill, IQF frozen for your most imaginative mix-grills.



### BENEFITS:

- Juicy Chicken meat
- Suitable for mix-grill
- IQF frozen

### PREPARATION



CODE. 01-03-058 200g 2 20pc. 4kg 120



## CHICKEN INNER FILLET

Inner Fillet IQF frozen, a perfect portion for starters and imaginative plates.



### BENEFITS:

- Ideal shape and weight for sandwiches and panini's
- Lightly marinated • IQF Frozen

### PREPARATION



CODE. 01-03-063 200-250g 2 20-25pc. 4kg 120







## GYROS PORTION



### COOKED CHICKEN GYROS SHREDDED



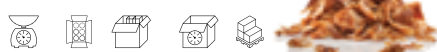
Ready cooked & shredded chicken gyros is a valuable ingredient for a those love to taste tradition. Juicy and perfectly seasoned, it will certainly trigger your gastronomic creativity.

#### BENEFITS:

- Traditionally grilled • Authentic recipe
- Highly convenient
- Stable and reliable outcome
- IQF frozen

#### PREPARATION

flakes 2 - 2kg 240



### COOKED DONER KEBAB SHREDDED



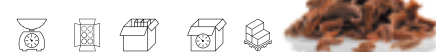
Ready cooked & shredded doner kebab, seasoned by the East's best spices. A highly recognizable product worldwide for those who favor Eastern Mediterranean foods.

#### BENEFITS:

- Traditionally grilled on spit
- Authentic recipe
- Easy and quick to prepare
- Stable and reliable outcome
- IQF frozen

#### PREPARATION

flakes 2 - 2kg 240



### COOKED PORK GYROS SHREDDED



Ready cooked & shredded pork gyros, a popular Greek food. Without special equipment, specialized personnel and know-how on Greek food. Authenticity meets convenience.

#### BENEFITS:

- Traditionally grilled on spit
- Original recipe, with huge international acceptance
- Stable and reliable outcome
- No waste or cooking losses
- IQF frozen

#### PREPARATION

flakes 2 - 2kg 240







# SOUVLAKI PORTION

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## SOUVLAKI CHICKEN-BACON "COTOBACON"

Five juicy bites of chicken fillet, wrapped around with authentic smokey bacon.

### BENEFITS:

- 100% chicken fillet and smokey bacon that are perfectly combined
- 100% handmade • IQF Frozen

### PREPARATION

CODE. 01-03-007 120g 3 25-27pc. 3kg 120



## PORK SOUVLAKI HANDMADE

Juicy bites of carefully selected tender pork meat, in combination with the most well suited mix of spices

### BENEFITS:

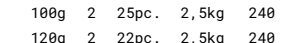
- 100% pork neck meat
- 100% handmade
- Marinated, ready to grill
- IQF Frozen

### PREPARATION

CODE. 01-02-138 80g 2 32pc. 2,5kg 240

CODE. 01-02-137 100g 2 25pc. 2,5kg 240

CODE. 01-02-131 120g 2 22pc. 2,5kg 240



## HANDMADE CHICKEN SOUVLAKI BREAST

100% Handmade, marinated Souvlaki from chicken breast. Fatless and tender!

### BENEFITS:

- From 100% chicken breast
- Fatless
- 100% handmade
- IQF frozen

### PREPARATION

CODE. 01-03-057 90g 3 39pc. 3,51kg 120



## HANDMADE CHICKEN SOUVLAKI WITH GREEN PEPPER

Soft marinated chicken breast and green peppers create a tasty skewer of 90 grams.

### BENEFITS:

- 100% chicken breast
- 100% handmade
- Marinated
- IQF freezing method

### PREPARATION

CODE. 01-03-055 90g 3 39pc. 3,51kg 120







## BIFTEKI PORTION



Choose the bifteki that suits your menu. In any case with one big size or many small "bombidia", you will have the basic ingredient for simple but well balanced plates to delight your customers.

### RUSTIC BIFTEKI 300G

Giant burger portion for those who dare, made with granular meat and original Greek spices



#### BENEFITS:

- For giant burger
- Mixed minced meat
- Fluffy and juicy
- IQF freezing method

#### PREPARATION



CODE. 01-04-045 300g 16 16pc. 4,8kg 112



### RUSTIC BIFTEKI 200G

Traditional burgers made with three red meat types



#### BENEFITS:

- For giant burger
- Mixed minced meat
- Fluffy and juicy
- IQF freezing method

#### PREPARATION



CODE. 01-06-009 200g 16 32pc. 6,4kg 90



### BIFTEKI TRADITIONAL EL

Combination of beef and pork meat, with fresh onion that will resemble home cooking of older times.



#### BENEFITS:

- Handmade look
- Well-suited for mixed grills as well as snack-wraps
- With fresh parsley and onion
- IQF frozen

#### PREPARATION



CODE. 01-01-117 60g 5 30pc. 1,8kg 240



### BIFTEKI RUSTIC HANDMADE 65G

Trilogy of different types of meat, in ideal size and shape, for the lightest version of club sandwiches.



#### BENEFITS:

- Handmade look
- Light taste
- IQF frozen

#### PREPARATION



CODE. 01-01-086 65g 12 72pc. 4,68kg 150







## STUFFED PORTIONS

### SOUTZOUKAKI STUFFED

Soutzoukaki stuffed goes to another level. A wonderful taste of cream cheese that compliments wonderfully its fluffy aromatic mince.

#### BENEFITS:

- Rich stuffing
- Ideal for wraps and portions
- IQF frozen

#### PREPARATION



CODE. 01-01-112 120g 8 56pc. 6,72kg 112



In the "feta-tomato" stuffing we use authentic feta and diced tomato



### FETA CHEESE AND TOMATO STUFFED BIFTEKI

A traditional rustic burger combined with the best feta cheese filling and tomato. A portion of 300 g that will delight.

#### BENEFITS:

- 300g
- Rich stuffing
- Ideal balance between cheese and tomato
- Mediterranean recipe

#### PREPARATION



CODE. 01-01-041 300g 12 14pc. 3,6kg 150



### BIFTEKI STUFFED "SMOKED"

The feel of handmade in combination with the semi-hard cheese of Macedonia and smoked cheese makes it quite unforgettable

#### BENEFITS:

- Handmade shape
- Rich stuffing
- Distinct taste

#### PREPARATION



CODE. 01-01-128 140g 15 30pc. 4,2kg 150







# BREADED PORTIONS



Simple materials and lots of love is always the ingredients for quality products.



## "CORDON BLEU"

Stuffed chicken fillet with yellow cheese and turkey ham - an authentic French recipe.



### BENEFITS:

- Stuffed with yellow cheese and Turkey ham
- Pure chicken fillet
- Crunchy breading
- IQF Frozen

### PREPARATION



CODE. 01-03-047 150g 2 32pc. 4kg 96



## PORK SCHNITZEL

Pork loin, slightly salted and framed by a tasty and crispy golden breading.



### BENEFITS:

- From Pork Steak meat
- Crispy breading
- Stable weight
- IQF frozen

### PREPARATION



CODE. 01-02-051 200-220g 1 10pc. 2,1kg 96



## BREADED INNER FILLET

The real chicken fillet, with a crunchy breading and "corn flakes".



### BENEFITS:

- From pure chicken fillet
- Ideal crispy breading
- Suitable also for salads and cold sandwiches
- IQF frozen

### PREPARATION



CODE. 01-03-056 50-55g 2 45-50pc. 4kg 120



## SCHNITZEL CHICKEN FILLET

Single chicken fillet coated with orange cruncy breading. Ideal for plates accompanied with taste sauces.



### BENEFITS:

- Crispy breading
- Pure chicken breast
- Juicy and real chicken texture
- Unparallel taste

### PREPARATION



CODE. 01-03-054 120-140g 2 30pc. 4kg 120







# ON SPIT

## PORK "KOTOSOVLII" ON SPIT

A thrilling product "on spit" that consists of marinated pork neck and panchetta, surrounded by tomatos and peppers all together wrapped in pork thistle.

- BENEFITS:**
- Fresh tomato and pepper
  - Marinated, ready to grill
  - Authentic recipe
  - Wrapped with pork thistle

**PREPARATION**

CODE. 01-02-066 2,8-3,2kg 2 2pc. 5,6kg 160



## KOKOREC

Smaller sized Gardoumba / Kokorec , a popular alternative version of Kokoretsi for those seeking the convenience of cooking a smaller quantity in the oven and those who prefer intestines without liver.

- BENEFITS:**
- Ideal "meze"
  - Ideal for oven cooking
  - Authentic recipe
  - New handy packaging of 3 units

**PREPARATION**

CODE. 01-06-005 1kg 3 3pc. 3kg 240



## "KLEFTIKO" CHICKEN ON SPIT

Wonderfully spiced up juicy chicken thighs with tomato and peppers, all wrapped in thistle. The most flavorful and juicy chicken on spit you have ever served!

- BENEFITS:**
- Fresh pepper and tomato
  - From juicy chicken thigh
  - Authentic recipe
  - Wrapped with thistle.

**PREPARATION**

CODE. 03-02-077 2,8-3,2kg 2 2pc. 5,6kg 160



## KOKORETSI FOR OVEN

Traditional Kokorec of 1 kg, marinated perfectly and ready to cook in the oven. Offer one of the best Greek "Meze" without committing with the quantity of Kokoretsi on Spit.

- BENEFITS:**
- Right balance between intestines and liver
  - Ideal for oven cooking
  - Authentic recipe
  - New handy packaging of four units

**PREPARATION**

CODE. 01-06-003 1kg 3 3pc. 3kg 240



## KOKORETSI ON SPIT

Authentic Greek Kokoretsi, with the right balance of ingredients, offered at 60cm marinated and with the right dimension of a hole to skewer.

- BENEFITS:**
- Right amounts of intestines and liver
  - A hole ready to skewer
  - Authentic recipe
  - New suitable packaging of two units

**PREPARATION**

CODE. 05-01-012 4,5-5kg 4 4pc. 20kg 48

CODE. 01-06-001 3-3,2kg 2 2pc. 6,5kg 160



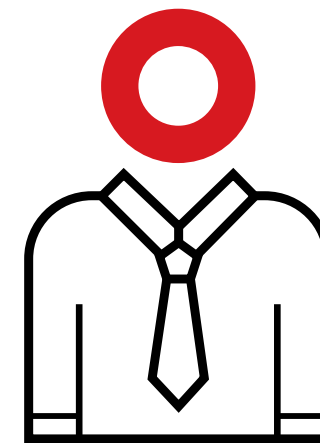


# SERVICES





# STOHOS TASTING CENTER



## BOOK A MEETING!

with the best  
and leave for us the rest!

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Together we can discuss your needs.  
Create your next menu or customize your  
own recipe!

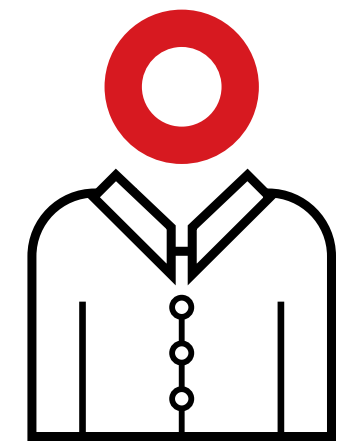
“

A little of your thought, some of our products,  
a lot of love and willingness for this business  
are going to be the basic ingredients  
of your next success in the hands of our chefs  
and R & D department.

”



# THE MEATIEST INSPIRATION



You can always ask for our sales representatives to visit you. Sixteen salesmen are ready to discuss your needs and prepare with you menus for your business inspired from worldwide food trends.



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a face to face meeting

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# STRAIGHT TO ..... YOUR DOOR



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











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













# ..and begin!
















| Product Name                                | Code      | Category    | Category II | Comes from             | Size      |  |  |  |  |  |  |  |  |  |  |  |  |  |
|---|-----------|-------------|-------------|------------------------|-----------|--|--|--|--|--|--|--|--|--|--|--|--|--|
| SPECIAL DEALS                               |           |             |             |                        |           |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Grilled sliced pork gyros                   | 01-03-128 | gyros       | cooked      | pork                   | 1 kg      |  | 2  | 2 kg   | 10   | 24   | 240  |  | *  | *  | *  |  |  |  |
| Grilled sliced chicken gyros                | 01-03-091 | gyros       | cooked      | beef                   | 1 kg      |  | 2  | 2 kg   | 10   | 24   | 240  |  | *  | *  | *  |  |  |  |
| Grilled sliced doner kebab                  | 01-03-090 | gyros       | cooked      | chicken                | 1 kg      |  | 2  | 2 kg   | 10   | 24   | 240  |  | *  | *  | *  |  |  |  |
| Pork belly Chopped boneless Spiced "fetaki" | 01-02-021 | whole masle | raw         | pork                   | 80 -100 g |  | 35 -40   | 3,5 kg   | 10   | 24   | 240  | *  | *  |  |  |  |  |  |
| Rustic bifteki                              | 01-01-086 | minced meat | raw         | mix beef & pork        | 65 g      |  | 72   | 4,68 kg  | 10   | 15   | 150  | *  | *  |  |  |  |  |  |
| Mini kebab "Thessaloniki"                   | 01-01-093 | minced meat | raw         | mix beef , pork & lamb | 25 g      |  | 240  | 6 kg   | 8  | 14   | 112  | *  | *  |  |  |  |  |  |
| Chicken "Orange" breaded fillet bites       | 01-03-059 | breaded     | raw         | chicken                | 20 g      |  | 200  | 4 kg   | 8  | 15   | 120  |  | *  |  |  |  | *  |  |
| Grilled mini kebab "Thessaloniki"           | 01-03-096 | minced meat | cooked      | mix beef , pork & lamb | 22 g      |  | 135  | 3 kg   | 10   | 24   | 240  | *  | *  |  |  | *  |  |  |
| Pulled chicken                              | 01-03-088 | pulled      | cooked      | chicken                | 500 g     |  | 4  | 2 kg   | 10   | 24   | 240  | *  |  | *  | *  |  |  |  |
| Grilled chicken strips                      | 01-03-083 | whole masle | cooked      | chicken                | 20 g      |  | 150  | 3 kg   | 10   | 24   | 240  |  |  | *  |  | *  |  |  |
| Grilled chicken inner fillet                | 01-03-078 | whole masle | cooked      | chicken                | 50 g      |  | 60   | 3 kg   | 10   | 24   | 240  | *  | *  |  |  | *  |  |  |
| Sous vide lamb "Gardoumpaki"                | 01-03-159 | whole masle | cooked      | lamb                   | 240 g     |  | 9  | 2,16 kg  | 10   | 24   | 240  | *  |  | *  | *  |  |  |  |
| Saute beef minced meat                      | 01-03-093 | minced meat | cooked      | beef                   | 1 kg      |  | 2  | 2 kg   | 10   | 24   | 240  |  | *  | *  | *  |  |  |  |
| Pulled beef in BBQ sauce                    | 01-03-157 | pulled      | cooked      | beef                   | 1 kg      |  | 3  | 3 kg   | 8  | 15   | 112  |  | *  |  | *  | *  |  |  |
| Pulled pork in BBQ sauce                    | 01-03-156 | pulled      | cooked      | pork                   | 1 kg      |  | 3  | 3 kg   | 8  | 15   | 112  | *  |  | *  | *  | *  |  |  |
| MEDITERRANEAN STREET FOOD                   |           |             |             |                        |           |  |  |  |  |  |  |  |  |  |  |  |  |  |
| GYROS, DONER & MEAT SLICES                  |           |             |             |                        |           |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Grilled sliced pork gyros                   | 01-03-128 | gyros       | cooked      | pork                   | 1 kg      |  | 2  | 2 kg   | 10   | 24   | 240  |  | *  | *  | *  |  |  |  |
| Grilled sliced chicken gyros                | 01-03-091 | gyros       | cooked      | beef                   | 1 kg      |  | 2  | 2 kg   | 10   | 24   | 240  |  | *  | *  | *  |  |  |  |
| Grilled sliced doner kebab                  | 01-03-090 | gyros       | cooked      | chicken                | 1 kg      |  | 2  | 2 kg   | 10   | 24   | 240  |  | *  | *  | *  |  |  |  |
| Pork gyros "TRADITIONAL"                    | 01-08-080 | gyros       | raw         | pork                   | 50 kg     |  | 1  | 50 kg  | 3  | 4  | 12   |  |  |  |  |  | *  |  |
|   | 01-08-082 | gyros       | raw         | pork                   | 5 kg      |  | 1  | 5 kg   | 12   | 10   | 120  |  |  |  |  |  | *  |  |
|   | 01-08-091 | gyros       | raw         | pork                   | 8 kg      |  | 1  | 8 kg   | 10   | 8  | 80   |  |  |  |  |  | *  |  |
|   | 01-08-083 | gyros       | raw         | pork                   | 10 kg     |  | 1  | 10 kg  | 10   | 8  | 80   |  |  |  |  |  | *  |  |
|   | 01-08-084 | gyros       | raw         | pork                   | 15 kg     |  | 1  | 15 kg  | 6  | 7  | 42   |  |  |  |  |  | *  |  |
|   | 01-08-085 | gyros       | raw         | pork                   | 20 kg     |  | 1  | 20 kg  | 6  | 7  | 42   |  |  |  |  |  | *  |  |
|   | 01-08-086 | gyros       | raw         | pork                   | 25 kg     |  | 1  | 25 kg  | 4  | 6  | 24   |  |  |  |  |  | *  |  |
|   | 01-08-087 | gyros       | raw         | pork                   | 30 kg     |  | 1  | 30 kg  | 4  | 6  | 24   |  |  |  |  |  | *  |  |
|   | 01-08-088 | gyros       | raw         | pork                   | 40 kg     |  | 1  | 40 kg  | 3  | 5  | 15   |  |  |  |  |  | *  |  |
|   | 01-08-019 | gyros       | raw         | pork                   | 5 kg      |  | 1  | 5 kg   | 12   | 10   | 120  |  |  |  |  |  | *  |  |
| Pork gyros "SALONIKIOS" 70/30               | 01-08-030 | gyros       | raw         | pork                   | 8 kg      |  | 1  | 8 kg   | 10   | 8  | 80   |  |  |  |  |  | *  |  |
|   | 01-08-020 | gyros       | raw         | pork                   | 10 kg     |  | 1  | 10 kg  | 10   | 8  | 80   |  |  |  |  |  | *  |  |
|   | 01-08-021 | gyros       | raw         | pork                   | 15 kg     |  | 1  | 15 kg  | 6  | 7  | 42   |  |  |  |  |  | *  |  |
|   | 01-08-034 | gyros       | raw         | pork                   | 20 kg     |  | 1  | 20 kg  | 6  | 7  | 42   |  |  |  |  |  | *  |  |
|   | 01-08-005 | gyros       | raw         | pork                   | 25 kg     |  | 1  | 25 kg  | 4  | 6  | 24   |  |  |  |  |  | *  |  |
|   | 01-08-006 | gyros       | raw         | pork                   | 30 kg     |  | 1  | 30 kg  | 4  | 6  | 24   |  |  |  |  |  | *  |  |
|   | 01-08-007 | gyros       | raw         | pork                   | 35 kg     |  | 1  | 35 kg  | 3  | 5  | 15   |  |  |  |  |  | *  |  |
|   | 01-08-008 | gyros       | raw         | pork                   | 40 kg     |  | 1  | 40 kg  | 3  | 5  | 15   |  |  |  |  |  | *  |  |
|   | 01-08-067 | gyros       | raw         | pork                   | 60 kg     |  | 1  | 60 kg  | 3  | 4  | 12   |  |  |  |  |  | *  |  |
|   | 01-08-097 | gyros       | raw         | pork                   | 80 kg     |  | 1  | 80 kg  | 3  | 3  | 9  |  |  |  |  |  | *  |  |
| Pork gyros "NISIOTIS"                       | 01-08-018 | gyros       | raw         | pork                   | 5 kg      |  | 1  | 5 kg   | 12   | 10   | 120  |  |  |  |  |  | *  |  |
|   | 01-08-029 | gyros       | raw         | pork                   | 8 kg      |  | 1  | 8 kg   | 10   | 8  | 80   |  |  |  |  |  | *  |  |
|   | 01-08-016 | gyros       | raw         | pork                   | 10 kg     |  | 1  | 10 kg  | 10   | 8  | 80   |  |  |  |  |  | *  |  |
|   | 01-08-047 | gyros       | raw         | pork                   | 12 kg     |  | 1  | 12 kg  | 10   | 8  | 80   |  |  |  |  |  | *  |  |
|   | 01-08-017 | gyros       | raw         | pork                   | 15 kg     |  | 1  | 15 kg  | 6  | 7  | 42   |  |  |  |  |  | *  |  |
|   | 01-08-033 | gyros       | raw         | pork                   | 20 kg     |  | 1  | 20 kg  | 6  | 7  | 42   |  |  |  |  |  | *  |  |
|   | 01-08-035 | gyros       | raw         | pork                   | 25 kg     |  | 1  | 25 kg  | 4  | 6  | 24   |  |  |  |  |  | *  |  |
|   | 01-08-037 | gyros       | raw         | pork                   | 30 kg     |  | 1  | 30 kg  | 4  | 6  | 24   |  |  |  |  |  | *  |  |
|   | 01-08-045 | gyros       | raw         | pork                   | 40 kg     |  | 1  | 40 kg  | 3  | 5  | 15   |  |  |  |  |  | *  |  |
|   | 01-08-050 | gyros       | raw         | pork                   | 50 kg     |  | 1  | 50 kg  | 3  | 4  | 12   |  |  |  |  |  | *  |  |
| Chicken gyros "Mediterranean"               | 01-08-098 | gyros       | raw         | pork                   | 60 kg     |  | 1  | 60 kg  | 3  | 4  | 12   |  |  |  |  |  | *  |  |
|   | 01-03-143 | gyros       | raw         | chicken                | 5 kg      |  | 1  | 5 kg   | 12   | 10   | 120  |  |  |  |  |  | *  |  |
|   | 01-03-148 | gyros       | raw         | chicken                | 8kg       |  | 1  | 8 kg   | 10   | 8  | 80   |  |  |  |  |  | *  |  |
|   | 01-03-144 | gyros       | raw         | chicken                | 10 kg     |  | 1  | 10 kg  | 10   | 8  | 80   |  |  |  |  |  | *  |  |
|   | 01-03-145 | gyros       | raw         | chicken                | 15 kg     |  | 1  | 15 kg  | 6  | 7  | 42   |  |  |  |  |  | *  |  |
|   | 01-03-146 | gyros       | raw         | chicken                | 20 kg     |  | 1  | 20 kg  | 6  | 7  | 42   |  |  |  |  |  | *  |  |
|   | 01-03-147 | gyros       | raw         | chicken                | 25 kg     |  | 1  | 25 kg  | 4  | 6  | 24   |  |  |  |  |  | *  |  |
|   | 01-03-149 | gyros       | raw         | chicken                | 30 kg     |  | 1  | 30 kg  | 4  | 6  | 24   |  |  |  |  |  | *  |  |
|   | 01-03-154 | gyros       | raw         | chicken                | 35 kg     |  | 1  | 35 kg  | 3  | 5  | 15   |  |  |  |  |  | *  |  |
|   | 01-03-151 | gyros       | raw         | chicken                | 40 kg     |  | 1  | 40 kg  | 3  | 5  | 15   |  |  |  |  |  | *  |  |
| Beef gyros                                  | 01-03-150 | gyros       | raw         | chicken                | 50 kg     |  | 1  | 50 kg  | 3  | 4  | 12   |  |  |  |  |  | *  |  |
|   | 01-04-109 | gyros       | raw         | beef                   | 5 kg      |  | 1  | 5 kg   | 12   | 10   | 120  |  |  |  |  |  | *  |  |
|   | 01-04-046 | gyros       | raw         | beef                   | 10 kg     |  | 1  | 10 kg  | 10   | 8  | 80   |  |  |  |  |  | *  |  |
|   | 01-04-111 | gyros       | raw         | beef                   | 15 kg     |  | 1  | 15 kg  | 6  | 7  | 42   |  |  |  |  |  | *  |  |
| Doner kebab "ISKEDER"                       | 01-04-110 | gyros       | raw         | beef                   | 20 kg     |  | 1  | 20 kg  | 6  | 7  | 42   |  |  |  |  |  | *  |  |
|   | 01-04-112 | gyros       | raw         | beef                   | 50 kg     |  | 1  | 50 kg  | 4  | 3  | 12   |  |  |  |  |  | *  |  |
|   | 03-01-093 | gyros       | raw         | mix beef & pork        | 5 kg      |  | 1  | 5 kg   | 12   | 10   | 120  |  |  |  |  |  | *  |  |
|   | 05-01-105 | gyros       | raw         | mix beef & pork        | 10 kg     |  | 1  | 10 kg  | 10   | 8  | 80   |  |  |  |  |  | *  |  |
| Doner Kebab "EAST"                          | 01-08-013 | gyros       | raw         | beef                   | 5 kg      |  | 1  | 5 kg   | 12   | 10   | 120  |  |  |  |  |  | *  |  |
| BEREKET DONER "sliced"                      | 03-01-097 | gyros       | raw         | beef                   | 20 - 30 g |  | 100 - 150  | 3 kg   | 10   | 24   | 240  | *  |  | *  |  |  |  |  |
| Beef Philly Steak "sliced"                  | 01-02-121 | gyros       | raw         | beef                   | 30 g      |  | 100  | 3 kg   | 10   | 24   | 240  | *  |  | *  |  |  |  |  |
| Pita bread Greek                            | 03-02-342 | bread       | ready       | bread                  | 21 cm     | 90 g   | 72   | 6,48 kg  | 4  | 11   | 44   | *  | *  |  |  |  |  |  |
|   | 03-02-273 | bread       | ready       | bread                  | 17 cm     | 70 g   | 120  | 8,4 kg   | 4  | 10   | 40   | *  | *  |  |  |  |  |  |
|   | 03-02-341 | bread       | ready       | bread                  | 16 cm     | 65 g   | 120  | 7,8 kg   | 5  | 10   | 50   | *  | *  |  |  |  |  |  |
















| Product Name  | Code      | Category    | Category II | Comes from             | Size  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|---|-----------|-------------|-------------|------------------------|-------|--|--|--|--|--|--|--|--|--|--|--|--|--|
| MEDITERRANEAN STREET FOOD                             |           |             |             |                        |       |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Chicken fillet skewer handmade with pepper "souvlaki" | 01-03-055 | skewer      | raw         | chicken                | 90 g  |  | 39   | 3,51 kg  | 8  | 15   | 120  | *  |  |  |  |  |  |  |
| Chicken fillet skewer handmade "souvlaki"             | 01-03-057 | skewer      | raw         | chicken                | 90 g  |  | 39   | 3,51 kg  | 8  | 15   | 120  | *  |  |  |  |  |  |  |
| Chicken fillet skewer handmade with bacon "souvlaki"  | 01-03-007 | skewer      | raw         | chicken                | 120 g |  | 25   | 3 kg   | 8  | 15   | 120  | *  |  |  |  |  |  |  |
| Chicken skewer Mini "souvlaki"                        | 01-03-064 | skewer      | raw         | chicken                | 30 g  |  | 130  | 4 kg   | 8  | 15   | 120  | *  |  |  |  |  |  |  |
| Chicken leg skewer handmade "souvlaki"                | 01-03-084 | skewer      | raw         | chicken                | 90 g  |  | 39   | 3,51 kg  | 8  | 15   | 120  | *  |  |  |  |  |  |  |
| Grilled chicken & bacon roll Mini                     | 01-03-103 | skewer      | cooked      | chicken                | 20 g  |  | 150  | 3 kg   | 10   | 24   | 240  |  |  |  |  | *  |  |  |
| Grilled chicken Souvlaki Mini                         | 01-03-104 | skewer      | cooked      | chicken                | 30 g  |  | 100  | 3 kg   | 10   | 24   | 240  | *  | *  |  |  | *  |  |  |
| Grilled chicken bacon souvlaki                        | 01-03-109 | skewer      | cooked      | chicken                | 100 g |  | 25   | 2,5 kg   | 10   | 24   | 240  | *  | *  |  |  | *  |  |  |
| Grilled chicken souvlaki Handmade                     | 01-03-106 | skewer      | cooked      | chicken                | 75 g  |  | 33   | 2,5 kg   | 10   | 24   | 240  | *  | *  |  |  | *  |  |  |
| Pork skewer "souvlaki" flat                           | 01-02-110 | skewer      | raw         | pork                   | 100 g |  | 70   | 7 kg   | 10   | 15   | 150  | *  |  |  |  |  |  |  |
|   | 01-03-043 | skewer      | raw         | pork                   | 80 g  |  | 70   | 5,6 kg   | 10   | 15   | 150  | *  |  |  |  |  |  |  |
| Pork skewer "souvlaki" square                         | 01-02-069 | skewer      | raw         | pork                   | 60 g  |  | 100  | 6 kg   | 10   | 15   | 150  | *  |  |  |  |  |  |  |
| Pork skewer Mini "souvlaki"                           | 03-02-114 | skewer      | raw         | pork                   | 30 g  |  | 100  | 3 kg   | 10   | 24   | 240  | *  |  |  |  |  |  |  |
| Pork skewer handmade "souvlaki"                       | 01-02-137 | skewer      | raw         | pork                   | 100 g |  | 20   | 2 kg   | 10   | 24   | 240  | *  |  |  |  |  |  |  |
|   | 01-02-138 | skewer      | raw         | pork                   | 80 gr |  | 25   | 2 kg   | 10   | 24   | 240  | *  |  |  |  |  |  |  |
| Pork skewer "souvlaki" "Mprizolokalamo                | 01-02-148 | skewer      | raw         | pork                   | 120 g |  | 60   | 7,2 kg   | 10   | 15   | 150  | *  |  |  |  |  |  |  |
| Grilled pork souvlaki Mini                            | 01-03-100 | skewer      | cooked      | pork                   | 30 g  |  | 100  | 3 kg   | 10   | 24   | 240  | *  | *  |  |  | *  |  |  |
| Grilled pork souvlaki Handmade                        | 01-03-117 | skewer      | cooked      | pork                   | 85 g  |  | 29   | 2,5 kg   | 10   | 24   | 240  | *  | *  |  |  | *  |  |  |
|   | 01-03-101 | skewer      | cooked      | pork                   | 65 g  |  | 38   | 2,5 kg   | 10   | 24   | 240  | *  | *  |  |  | *  |  |  |
| MEDITERRANEAN STREET FOOD                             |           |             |             |                        |       |  |  |  |  |  |  |  |  |  |  |  |  |  |
| SIS KEBAB & SOUTZOUKAKI                               |           |             |             |                        |       |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Sis Kebab   | 01-01-037 | minced meat | raw         | mix beef , pork & lamb | 96 g  |  | 72   | 6,75 kg  | 8  | 14   | 112  | *  | *  |  |  |  |  |  |
|   | 01-01-036 | minced meat | raw         | mix beef , pork & lamb | 120 g |  | 56   | 6,72 kg  | 8  | 14   | 112  | *  | *  |  |  |  |  |  |
| Grilled Sis kebab                                     | 01-03-110 | minced meat | cooked      | mix beef , pork & lamb | 80 g  |  | 38   | 3 kg   | 10   | 24   | 240  | *  | *  |  |  | *  |  |  |
| Sis kebab "Adana"                                     | 01-01-119 | minced meat | raw         | beef                   | 145 g |  | 16   | 2,32 kg  | 10   | 24   | 240  | *  | *  |  |  |  |  |  |
| Mini kebab "Thessaloniki"                             | 01-01-093 | minced meat | raw         | mix beef , pork & lamb | 25 g  |  | 240  | 6 kg   | 8  | 14   | 112  | *  | *  |  |  |  |  |  |
| Grilled mini kebab "Thessaloniki"                     | 01-03-096 | minced meat | cooked      | mix beef , pork & lamb | 22 g  |  | 135  | 3 kg   | 10   | 24   | 240  | *  | *  |  |  | *  |  |  |
| Minced meat blend "Maza kempap"                       | 01-01-044 | minced meat | raw         | mix beef , pork & lamb | 1 kg  |  | 4  | 4 kg   | 10   | 24   | 240  | *  | *  |  | *  |  | *  |  |
| Minced meat blend "Maza el"                           | 05-01-053 | minced meat | raw         | mix beef & pork        | 1 kg  |  | 4  | 4 kg   | 10   | 24   | 240  | *  | *  |  | *  |  | *  |  |
|   | 01-01-088 | minced meat | raw         | mix beef & pork        | 100 g |  | 45   | 4,5 kg   | 10   | 15   | 150  | *  | *  |  |  |  |  |  |
| Soutzoukaki "Thessaloniki"                            | 01-01-130 | minced meat | raw         | mix beef , pork & lamb | 60 g  |  | 72   | 4,32 kg  | 10   | 15   | 150  | *  | *  |  |  |  |  |  |
|   | 01-01-045 | minced meat | raw         | mix beef , pork & lamb | 60 g  |  | 72   | 4,32 kg  | 10   | 15   | 150  | *  | *  |  |  |  |  |  |
|   | 01-01-073 | minced meat | raw         | mix beef , pork & lamb | 80 g  |  | 65   | 5,2 kg   | 10   | 15   | 150  | *  | *  |  |  |  |  |  |
| Soutzoukaki "traditional"                             | 01-01-084 | minced meat | raw         | mix beef , pork & lamb | 93 g  |  | 48   | 4,4 kg   | 10   | 15   | 150  | *  | *  |  |  |  |  |  |
|   | 01-01-027 | minced meat | raw         | mix beef & pork        | 40 g  |  | 150  | 6 kg   | 8  | 14   | 112  | *  | *  |  |  |  |  |  |
| MEDITERRANEAN STREET FOOD                             |           |             |             |                        |       |  |  |  |  |  |  |  |  |  |  |  |  |  |
| BIFTEKIA  |           |             |             |                        |       |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Beef meatballs "Smyrna"                               | 01-02-078 | minced meat | raw         | beef                   | 20 g  |  | 150  | 3 kg   | 10   | 24   | 240  |  |  |  | *  |  |  | *  |
| Cooked Smyrna Meatballs                               | 01-03-094 | minced meat | cooked      | beef                   | 15 g  |  | 200  | 3 kg   | 10   | 24   | 240  |  |  |  | *  | *  | *  |  |
| Beef minced meat                                      | 03-02-155 | minced meat | raw         | beef                   | 1 kg  |  | 4  | 4 kg   | 10   | 24   | 240  | *  | *  |  | *  |  | *  |  |
| Pork minced meat                                      | 05-01-058 | minced meat | raw         | pork                   | 1 kg  |  | 4  | 4 kg   | 10   | 24   | 240  | *  | *  |  | *  |  | *  |  |
| "El" bifteki  | 01-01-117 | minced meat | raw         | mix beef & pork        | 60 g  |  | 30   | 1,8 kg   | 10   | 24   | 240  | *  | *  |  |  |  |  |  |
|   | 01-01-062 | minced meat | raw         | mix beef & pork        | 100 g |  | 56   | 5,6 kg   | 10   | 15   | 150  | *  | *  |  |  |  |  |  |
|   | 01-01-122 | minced meat | raw         | mix beef & pork        | 150 g |  | 32   | 4,8 kg   | 10   | 15   | 150  | *  | *  |  |  |  |  |  |
|   | 01-01-123 | minced meat | raw         | mix beef & pork        | 250 g |  | 20   | 5 kg   | 12   | 10   | 120  | *  | *  |  |  |  |  |  |
|   | 01-01-086 | minced meat | raw         | mix beef & pork        | 65 g  |  | 72   | 4,68 kg  | 10   | 15   | 150  | *  | *  |  |  |  |  |  |
|   | 05-01-083 | minced meat | raw         | mix beef & pork        | 100 g |  | 48   | 4,8 kg   | 10   | 15   | 150  | *  | *  |  |  |  |  |  |
| Rustic bifteki  | 01-01-103 | minced meat | raw         | mix beef & pork        | 130 g |  | 48   | 6,24 kg  | 8  | 14   | 112  | *  | *  |  |  |  |  |  |
|   | 01-06-009 | minced meat | raw         | mix beef , pork & lamb | 200 g |  | 32   | 6,4 kg   | 10   | 9  | 90   | *  | *  |  |  |  |  |  |
|   | 01-04-045 | minced meat | raw         | mix beef , pork & lamb | 300 g |  | 16   | 4,8 kg   | 8  | 14   | 112  | *  | *  |  |  |  |  |  |
| Chicken burger  | 01-03-114 | minced meat | raw         | chicken                | 120 g |  | 30   | 3,6 kg   | 8  | 15   | 120  | *  | *  |  |  |  |  |  |
| MEDITERRANEAN STREET FOOD                             |           |             |             |                        |       |  |  |  |  |  |  |  |  |  |  |  |  |  |
| STUFFED   |           |             |             |                        |       |  |  |  |  |  |  |  |  |  |  |  |  |  |
| "EDAM" cheese stuffed bifteki                         | 01-01-081 | minced meat | raw         | mix beef & pork        | 100 g |  | 48   | 4,8 kg   | 10   | 15   | 150  | *  | *  |  |  |  |  |  |
| "3 cheese mix" stuffed bifteki                        | 01-01-013 | minced meat | raw         | mix beef & pork        | 115 g |  | 42   | 4,83 kg  | 10   | 15   | 150  | *  | *  |  |  |  |  |  |
|   | 01-01-014 | minced meat | raw         | mix beef & pork        | 130 g |  | 36   | 4,68 kg  | 10   | 15   | 150  | *  | *  |  |  |  |  |  |
| "Smoked cheese" Stuffed Burger                        | 01-01-128 | minced meat | raw         | mix beef & pork        | 140 g |  | 30   | 4,2 kg   | 10   | 15   | 150  | *  | *  |  |  |  |  |  |
| "tzatziki cream" Stuffed soutzoukaki                  | 01-01-112 | minced meat | raw         | mix beef , pork & lamb | 120 g |  | 56   | 6,72 kg  | 8  | 14   | 112  | *  | *  |  |  |  |  |  |
| "Bugiournti" Stuffed bifteki                          | 01-01-127 | minced meat | raw         | mix beef , pork & lamb | 300 g |  | 16   | 4,8 kg   | 8  | 14   | 112  | *  | *  |  |  |  |  |  |
| "Feta Cheese and Tomato" Stuffed bifteki              | 01-01-041 | minced meat | raw         | mix beef , pork & lamb | 300 g |  | 12   | 3,6 kg   | 10   | 15   | 150  | *  | *  |  |  |  |  |  |
| 3 cheese grilled stuffed meatball                     | 01-03-107 | minced meat | cooked      | beef                   | 12 g  |  | 250  | 3 kg   | 10   | 24   | 240  |  | *  |  | *  |  | *  |  |
| AMERICAN STREET FOOD                                  |           |             |             |                        |       |  |  |  |  |  |  |  |  |  |  |  |  |  |
| BURGER  |           |             |             |                        |       |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Pulled beef in BBQ sauce                              | 01-03-157 | pulled      | cooked      | beef                   | 1 kg  |  | 3  | 3 kg   | 8  | 15   | 112  | *  |  | *  |  | *  |  |  |
| Pulled pork in BBQ sauce                              | 01-03-156 | pulled      | cooked      | pork                   | 1 kg  |  | 3  | 3 kg   | 8  | 15   | 112  | *  |  | *  |  | *  |  |  |
| Pulled chicken  | 01-03-088 | pulled      | cooked      | chicken                | 500 g |  | 4  | 2 kg   | 10   | 24   | 240  | *  |  | *  |  | *  |  |  |
| Beef burger "REAL"                                    | 01-01-006 | minced meat | raw         | beef                   | 180 g |  | 32   | 5,76 kg  | 10   | 9  | 90   | *  |  | *  |  |  |  |  |
| Beef burger "NY"                                      | 01-01-124 | minced meat | raw         | beef                   | 150 g |  | 36   | 5,4 kg   | 8  | 14   | 112  | *  |  | *  |  |  |  |  |
|   | 01-01-125 | minced meat | raw         | beef                   | 225 g |  | 18   | 4,05 kg  | 12   | 10   | 120  | *  |  | *  |  |  |  |  |
|   | 01-03-152 | minced meat | cooked      | beef                   | 115 g |  | 26   | 3 kg   | 10   | 24   | 240  | *  |  |  |  | *  |  |  |
| Grilled beef burger 100% Real                         | 01-03-138 | minced meat | cooked      | beef                   | 190 g |  | 15   | 3 kg   | 10   | 24   | 240  | *  |  |  |  | *  |  |  |
|   | 01-01-002 | minced meat | raw         | mix beef & pork        | 80 g  |  | 54   | 4,32 kg  | 10   | 15   | 150  | *  |  | *  |  |  |  |  |
| Hamburger "H"   | 01-01-103 | minced meat | raw         | mix beef & pork        | 130 g |  | 48   | 6,24 kg  | 8  | 14   | 112  | *  | *  |  |  |  |  |  |
| Rustic burger "H"                                     | 05-01-083 | minced meat | raw         | mix beef & pork        | 100 g |  | 48   | 4,8 kg   | 10   | 15   | 150  | *  | *  |  |  |  |  |  |
|   | 01-01-086 | minced meat | raw         | mix beef & pork        | 65 g  |  | 72   | 4,68 kg  | 10   | 15   | 150  | *  | *  |  |  |  |  |  |



| Product Name                                | Code      | Category    | Category II | Comes from             | Size      |  |  |  |  |  |  |  |  |  |  |  |  |  |
|---|-----------|-------------|-------------|------------------------|-----------|--|--|--|--|--|--|--|--|--|--|--|--|--|
| AMERICAN STREET FOOD                        |           |             |             |                        |           |  |  |  |  |  |  |  |  |  |  |  |  |  |
| BURGER                                      |           |             |             |                        |           |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Grilled hamburger                           | 01-03-102 | minced meat | cooked      | mix beef & pork        | 110 g     |  | 27   | 3 kg   | 10   | 24   | 240  | *  |  |  |  |  | *  |  |
|   | 01-03-099 | minced meat | cooked      | mix beef & pork        | 65 g      |  | 46   | 3 kg   | 10   | 24   | 240  | *  | *  |  |  |  | *  |  |
| Grilled rustic burger "vomvidia"            | 01-03-095 | minced meat | cooked      | mix beef & pork        | 50 g      |  | 60   | 3 kg   | 10   | 24   | 240  | *  | *  |  |  |  | *  |  |
| Rustic burger "M"                           | 01-06-009 | minced meat | raw         | mix beef , pork & lamb | 200 g     |  | 32   | 6,4 kg   | 10   | 9  | 90   | *  | *  |  |  |  |  |  |
|   | 01-04-045 | minced meat | raw         | mix beef , pork & lamb | 300 g     |  | 16   | 4,8 kg   | 8  | 14   | 112  | *  | *  |  |  |  |  |  |
| Chicken burger                              | 01-03-114 | minced meat | raw         | chicken                | 120 g     |  | 30   | 3,6 kg   | 8  | 15   | 120  | *  | *  |  |  |  |  |  |
| Grilled chicken burger                      | 01-03-126 | minced meat | cooked      | chicken                | 110 g     |  | 27   | 3 kg   | 10   | 24   | 240  | *  |  |  |  |  | *  |  |
| Grilled chicken fillet                      | 01-03-087 | whole masle | cooked      | chicken                | 110 g     |  | 27   | 3 kg   | 10   | 24   | 240  | *  | *  |  |  |  | *  |  |
| Pork schnitzel loin                         | 01-05-048 | breaded     | raw         | pork                   | 120 g     |  | 24   | 2,9 kg   | 10   | 24   | 240  |  |  |  |  |  | *  |  |
| Veggie burger                               | 01-03-066 | breaded     | raw         | vegetables             | 100 g     |  | 27   | 2,7 kg   | 10   | 24   | 240  | *  |  |  |  |  | *  |  |
| Chicken Crispy schnitzel                    | 01-03-181 | breaded     | raw         | chicken                | 120 g     |  | 33   | 4 kg   | 8  | 15   | 120  |  | *  |  |  |  | *  |  |
| AMERICAN STREET FOOD                        |           |             |             |                        |           |  |  |  |  |  |  |  |  |  |  |  |  |  |
| BURGER BUNS                                 |           |             |             |                        |           |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Brioche bun butter                          | 06-01-020 | bread       | ready       | bread                  | 12 cm     | 80 g   | 30   | 2,4 kg   | 6  | 10   | 60   | *  | *  |  |  |  |  |  |
| Brioche bun                                 | 06-01-032 | bread       | ready       | bread                  | 12cm      | 90 g   | 30   | 2,7 kg   | 8  | 11   | 88   | *  |  |  |  |  |  |  |
| Knead bread "Lavas"                         | 06-01-023 | bread       | ready       | bread                  | 20 cm     | 200 g  | 30   | 6 kg   | 6  | 10   | 60   | *  |  |  |  |  |  |  |
| Pretzel bun                                 | 06-01-024 | bread       | ready       | bread                  | 10 cm     | 80 g   | 42   | 3,36 kg  | 8  | 11   | 88   | *  |  |  |  |  |  |  |
| Burger bun double                           | 06-01-017 | bread       | ready       | bread                  | 10 cm     | 85 g   | 30   | 2,55 kg  | 8  | 11   | 88   | *  |  |  |  |  |  |  |
| Burger bun                                  | 06-01-000 | bread       | ready       | bread                  | 10 cm     | 70 g   | 48   | 3,36 kg  | 8  | 11   | 88   | *  |  |  |  |  |  |  |
|   | 06-01-001 | bread       | ready       | bread                  | 12cm      | 85 g   | 30   | 2,55 kg  | 8  | 11   | 88   | *  |  |  |  |  |  |  |
| FINGER FOOD                                 |           |             |             |                        |           |  |  |  |  |  |  |  |  |  |  |  |  |  |
| MINI BURGER                                 |           |             |             |                        |           |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Chicken "Orange" breaded fillet bites       | 01-03-059 | breaded     | raw         | chicken                | 20 g      |  | 200  | 4 kg   | 8  | 15   | 120  |  | *  |  |  |  | *  |  |
| Grilled rustic burger "vomvidia"            | 01-03-095 | minced meat | cooked      | mix beef & pork        | 50 g      |  | 60   | 3 kg   | 10   | 24   | 240  | *  | *  |  |  |  | *  |  |
| Grilled sliced chicken "Filletini" 15g.     | 01-03-119 | whole masle | cooked      | chicken                | 15 g      |  | 200  | 3 kg   | 10   | 24   | 240  | *  | *  |  |  |  | *  |  |
| Grilled sliced chicken "filletini" 40g.     | 01-03-120 | whole masle | cooked      | chicken                | 40 g      |  | 75   | 3 kg   | 10   | 24   | 240  | *  | *  |  |  |  | *  |  |
| Pulled beef in BBQ sauce                    | 01-03-157 | pulled      | cooked      | beef                   | 1 kg      |  | 3  | 3 kg   | 8  | 15   | 112  | *  |  | *  |  |  | *  |  |
| Pulled pork in BBQ sauce                    | 01-03-156 | pulled      | cooked      | pork                   | 1 kg      |  | 3  | 3 kg   | 8  | 15   | 112  | *  |  | *  |  |  | *  |  |
| Brioche bun butter mini                     | 06-01-027 | bread       | ready       | bread                  | 6 cm      | 25 g   | 50   | 1 kg   | 6  | 10   | 60   | *  |  |  |  |  |  |  |
| FINGER FOOD                                 |           |             |             |                        |           |  |  |  |  |  |  |  |  |  |  |  |  |  |
| ROLLS                                       |           |             |             |                        |           |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Chicken "Orange" breaded fillet bites       | 01-03-059 | breaded     | raw         | chicken                | 20 g      |  | 200  | 4 kg   | 8  | 15   | 120  |  | *  |  |  |  | *  |  |
| Chicken "Sesame" fingers                    | 01-03-075 | breaded     | raw         | chicken                | 25 g      |  | 160  | 4 kg   | 8  | 15   | 120  |  |  |  |  |  | *  |  |
| Chicken Sesame fingers "COMBO"              | 01-03-141 | breaded     | raw         | chicken                | 25 g      |  | 120  | 3 kg   | 8  | 15   | 120  |  |  |  |  |  | *  |  |
| Grilled chicken inner fillet                | 01-03-078 | whole masle | cooked      | chicken                | 50 g      |  | 60   | 3 kg   | 10   | 24   | 240  | *  | *  |  |  |  | *  |  |
| Grilled chicken strips                      | 01-03-083 | whole masle | cooked      | chicken                | 20 g      |  | 150  | 3 kg   | 10   | 24   | 240  |  | *  |  | *  |  | *  |  |
| Pulled chicken                              | 01-03-088 | pulled      | cooked      | chicken                | 500 g     |  | 4  | 2 kg   | 10   | 24   | 240  | *  |  | *  |  |  | *  |  |
| Saute beef minced meat                      | 01-03-093 | minced meat | cooked      | beef                   | 1 kg      |  | 2  | 2 kg   | 10   | 24   | 240  |  | *  |  | *  |  | *  |  |
| Wheat tortilla                              | 06-01-028 | bread       | ready       | bread                  | 30cm      | 90 g   | 60   | 5,4 kg   | 8  | 9  | 72   | *  | *  |  | *  |  |  |  |
|   | 06-01-026 | bread       | ready       | bread                  | 25cm      | 65 g   | 108  | 7,02 kg  | 6  | 10   | 60   | *  | *  |  | *  |  |  |  |
| FINGER FOOD                                 |           |             |             |                        |           |  |  |  |  |  |  |  |  |  |  |  |  |  |
| CANAPÉ                                      |           |             |             |                        |           |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Beef meatballs "Smyrna"                     | 01-02-078 | minced meat | raw         | beef                   | 20 g      |  | 150  | 3 kg   | 10   | 24   | 240  |  | *  |  |  |  | *  |  |
| Chicken skewer Mini "souvlaki"              | 01-03-064 | skewer      | raw         | chicken                | 30 g      |  | 130  | 4 kg   | 8  | 15   | 120  | *  |  |  |  |  |  |  |
| Grilled 3 cheese stuffed meatball           | 01-03-107 | minced meat | cooked      | beef                   | 12 g      |  | 250  | 3 kg   | 10   | 24   | 240  |  | *  |  | *  |  | *  |  |
| Grilled chicken & bacon roll Mini           | 01-03-103 | skewer      | cooked      | chicken                | 20 g      |  | 150  | 3 kg   | 10   | 24   | 240  |  | *  |  |  |  | *  |  |
| Grilled chicken Souvlaki Mini               | 01-03-104 | skewer      | cooked      | chicken                | 30 g      |  | 100  | 3 kg   | 10   | 24   | 240  | *  | *  |  |  |  | *  |  |
| Grilled Meatballs "Smyrna"                  | 01-03-094 | minced meat | cooked      | beef                   | 15 g      |  | 200  | 3 kg   | 10   | 24   | 240  |  | *  |  | *  |  | *  |  |
| Grilled mini kebab "Thessaloniki"           | 01-03-096 | minced meat | cooked      | mix beef , pork & lamb | 22 g      |  | 135  | 3 kg   | 10   | 24   | 240  | *  | *  |  |  |  | *  |  |
| Grilled pork souvlaki Mini                  | 01-03-100 | skewer      | cooked      | pork                   | 30 g      |  | 100  | 3 kg   | 10   | 24   | 240  | *  | *  |  |  |  | *  |  |
| Mini kebab "Thessaloniki"                   | 01-01-093 | minced meat | raw         | mix beef , pork & lamb | 25 g      |  | 240  | 6 kg   | 8  | 14   | 112  | *  | *  |  |  |  |  |  |
| Pork skewer Mini "souvlaki"                 | 03-02-114 | skewer      | raw         | pork                   | 30 g      |  | 100  | 3 kg   | 10   | 24   | 240  | *  |  |  |  |  |  |  |
| À LA CARTE                                  |           |             |             |                        |           |  |  |  |  |  |  |  |  |  |  |  |  |  |
| SALADS                                      |           |             |             |                        |           |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Chicken "Sesame" fingers                    | 01-03-075 | breaded     | raw         | chicken                | 25 g      |  | 160  | 4 kg   | 8  | 15   | 120  |  |  |  |  |  | *  |  |
| Chicken inner-fillet                        | 01-03-063 | whole masle | raw         | chicken                | 60 g      |  | 65   | 4 kg   | 8  | 15   | 120  | *  | *  |  |  |  |  |  |
| Chicken Sesame fingers "COMBO"              | 01-03-141 | breaded     | raw         | chicken                | 25 g      |  | 120  | 3 kg   | 8  | 15   | 120  |  |  |  |  |  | *  |  |
| Grilled chicken inner fillet                | 01-03-078 | whole masle | cooked      | chicken                | 50 g      |  | 60   | 3 kg   | 10   | 24   | 240  | *  | *  |  |  |  | *  |  |
| Grilled chicken strips                      | 01-03-083 | whole masle | cooked      | chicken                | 20 g      |  | 150  | 3 kg   | 10   | 24   | 240  |  | *  |  | *  |  | *  |  |
| À LA CARTE                                  |           |             |             |                        |           |  |  |  |  |  |  |  |  |  |  |  |  |  |
| SOUS VIDE                                   |           |             |             |                        |           |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Sous vide pork Shanks "Greek style"         | 01-03-162 | whole masle | cooked      | pork                   | 750 g     |  | 4  | 3 kg   | 10   | 24   | 240  |  | *  |  |  |  | *  |  |
| Sous vide beef Ossobuko "Italian"           | 01-03-163 | whole masle | cooked      | beef                   | 565 g     |  | 6  | 3,39 kg  | 10   | 24   | 240  |  |  | *  |  |  | *  |  |
| Sous Vide pork Tenderloin with Lemon Pepper | 01-03-164 | whole masle | cooked      | pork                   | 440 g     |  | 6  | 2,64 kg  | 10   | 24   | 240  | *  | *  |  | *  |  |  |  |
| Sous vide beef Steak Ribeye                 | 01-03-182 | whole masle | cooked      | beef                   | 200 g     |  | 15   | 3 kg   | 10   | 24   | 240  | *  |  | *  |  |  | *  |  |
| Sous vide beef Steak Tomahawk               | 01-03-179 | whole masle | cooked      | beef                   | 1 kg      |  | 3  | 3 kg   | 10   | 24   | 240  | *  |  |  |  |  |  |  |
| Sous vide pork Spare ribs in "BBQ" sauce    | 01-03-137 | whole masle | cooked      | pork                   | 600 g     |  | 10   | 6 kg   | 8  | 15   | 112  |  | *  |  |  |  |  |  |
| Sous vide beef Ribs with "BBQ" sauce        | 01-03-158 | whole masle | cooked      | beef                   | 340 g     |  | 15   | 5,1 kg   | 8  | 14   | 112  |  | *  |  | *  |  | *  |  |
| À LA CARTE                                  |           |             |             |                        |           |  |  |  |  |  |  |  |  |  |  |  |  |  |
| STEAKS                                      |           |             |             |                        |           |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Beef steak "ribeye" chopped                 | 03-02-206 | whole masle | raw         | beef                   | 300 g     |  | 10   | 3 kg   | 10   | 24   | 240  | *  |  |  |  |  |  |  |
| Beef steak "sirloin" chopped                | 05-01-128 | whole masle | raw         | beef                   | 500 g     |  | 6  | 3 kg   | 10   | 24   | 240  | *  |  |  |  |  |  |  |
| Lamb ribs chopped                           | 03-02-098 | whole masle | raw         | lamb                   | 80 g      |  | -  | 3,5 kg   | 10   | 24   | 240  | *  |  |  |  |  |  |  |
| Lamb ribs chopped                           | 03-02-098 | whole masle | raw         | lamb                   | 80 g      |  | -  | 3,5 kg   | 10   | 24   | 240  | *  |  |  |  |  |  |  |
| Pork belly Chopped bone-in                  | 01-02-037 | whole masle | raw         | pork                   | 80 -100 g |  | 35 -40   | 3,5 kg   | 10   | 24   | 240  | *  | *  |  |  |  |  |  |
| Pork belly Chopped boneless Spiced "fetaki" | 01-02-021 | whole masle | raw         | pork                   | 80 -100 g |  | 35 -40   | 3,5 kg   | 10   | 24   | 240  | *  | *  |  |  |  |  |  |



| Product Name   | Code      | Category    | Category II | Comes from | Size      |  |  |  |  |  |  |  |  |  |  |  |  |  |
|--|-----------|-------------|-------------|------------|-----------|--|--|--|--|--|--|--|--|--|--|--|--|--|
| ALA CARTE  |           |             |             |            |           |  |  |  |  |  |  |  |  |  |  |  |  |  |
| CLASSICS   |           |             |             |            |           |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Beef cubes   | 01-04-044 | whole masle | raw         | beef       | 30-40g    |  | -  | 15 kg  | 6  | 7  | 42   |  | *  |  |  |  |  |  |
| Chicken schnitzel                                    | 01-03-180 | breaded     | raw         | chicken    | 280 g     |  | 14   | 4 kg   | 8  | 15   | 120  |  | *  |  |  |  | *  |  |
| Chicken schnitzel "yellow breading"                  | 01-03-054 | breaded     | raw         | chicken    | 120 g     |  | 33   | 4 kg   | 8  | 15   | 120  |  | *  |  |  |  | *  |  |
| Chicken "Orange" breaded fillet bites                | 01-03-059 | breaded     | raw         | chicken    | 20 g      |  | 200  | 4 kg   | 8  | 15   | 120  |  | *  |  |  |  | *  |  |
| Chicken "Cordon Bleu"                                | 01-03-183 | breaded     | raw         | chicken    | 250 g     |  | 16   | 4 kg   | 8  | 15   | 120  |  | *  |  |  |  | *  |  |
|  | 01-03-047 | breaded     | raw         | chicken    | 160 g     |  | 25   | 4 kg   | 8  | 15   | 120  |  | *  |  |  |  | *  |  |
| Chicken Breaded inner fillet                         | 01-03-056 | breaded     | raw         | chicken    | 60 g      |  | 67   | 4 kg   | 8  | 15   | 120  |  | *  |  |  |  | *  |  |
| Chicken fillet "heart-shaped"                        | 01-03-024 | whole masle | raw         | chicken    | 250 g     |  | 16   | 4 kg   | 8  | 15   | 120  | *  | *  |  |  |  |  |  |
| Chicken fillet "single"                              | 01-03-025 | whole masle | raw         | chicken    | 250 g     |  | 16   | 4 kg   | 8  | 15   | 120  | *  | *  |  |  |  |  |  |
| Chicken fillet skewer handmade "souvlaki"            | 01-03-057 | skewer      | raw         | chicken    | 90 g      |  | 39   | 3,51 kg  | 8  | 15   | 120  | *  |  |  |  |  |  |  |
| Chicken fillet skewer handmade with bacon "souvlaki" | 01-03-007 | skewer      | raw         | chicken    | 120 g     |  | 25   | 3 kg   | 8  | 15   | 120  | *  |  |  |  |  |  |  |
| Chicken inner-fillet                                 | 01-03-063 | whole masle | raw         | chicken    | 60 g      |  | 65   | 4 kg   | 8  | 15   | 120  | *  | *  |  |  |  |  |  |
| Chicken leg skinless and boneless Marinated          | 01-03-058 | whole masle | raw         | chicken    | 200 g     |  | 20   | 4 kg   | 8  | 15   | 120  | *  | *  |  |  |  |  |  |
| Grilled sliced chicken gyros                         | 01-03-091 | gyros       | cooked      | beef       | 1 kg      |  | 2  | 2 kg   | 10   | 24   | 240  |  | *  |  | *  |  | *  |  |
| Grilled sliced doner kebab                           | 01-03-090 | gyros       | cooked      | chicken    | 1 kg      |  | 2  | 2 kg   | 10   | 24   | 240  |  | *  |  | *  |  | *  |  |
| Grilled sliced pork gyros                            | 01-03-128 | gyros       | cooked      | pork       | 1 kg      |  | 2  | 2 kg   | 10   | 24   | 240  |  | *  |  | *  |  | *  |  |
| Pork belly Chopped bone-in                           | 01-02-037 | whole masle | raw         | pork       | 80 -100 g |  | 35 -40   | 3,5 kg   | 10   | 24   | 240  | *  | *  |  |  |  |  |  |
| Pork belly Chopped boneless Spiced "fetaki"          | 01-02-021 | whole masle | raw         | pork       | 80 -100 g |  | 35 -40   | 3,5 kg   | 10   | 24   | 240  | *  | *  |  |  |  |  |  |
| Pork schnitzel loin                                  | 01-02-051 | breaded     | raw         | pork       | 250 g     |  | 8  | 2,1 kg   | 10   | 24   | 240  |  |  |  |  |  | *  |  |
| Pork skewer handmade "souvlaki"                      | 01-02-137 | skewer      | raw         | pork       | 100 g     |  | 20   | 2 kg   | 10   | 24   | 240  | *  |  |  |  |  |  |  |
| ALA CART   |           |             |             |            |           |  |  |  |  |  |  |  |  |  |  |  |  |  |
| STARTERS   |           |             |             |            |           |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Sous vide lamb "Gardoumpaki"                         | 01-03-159 | whole masle | cooked      | lamb       | 240 g     |  | 9  | 2,16 kg  | 10   | 24   | 240  | *  |  | *  |  | *  |  |  |
| Sous vide beef Tongue "Smoked"                       | 01-03-161 | whole masle | cooked      | beef       | 170 g     |  | 12   | 2,04   | 10   | 24   | 240  |  |  | *  |  | *  |  |  |
| ALA CART   |           |             |             |            |           |  |  |  |  |  |  |  |  |  |  |  |  |  |
| GREEK TRADITIONALS                                   |           |             |             |            |           |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Kokoretsi on a spit                                  | 05-01-012 | big skewer  | raw         | lamb       | 80 cm     | 5 kg   | 4  | 20 kg  | 2  | 15   | 30   |  |  |  |  |  | *  |  |
|  | 01-06-001 | big skewer  | raw         | lamb       | 60 cm     | 3 kg   | 2  | 6 kg   | 8  | 20   | 160  |  |  |  |  |  | *  |  |
|  | 01-06-003 | big skewer  | raw         | lamb       | 25 cm     | 1 kg   | 3  | 3 kg   | 10   | 24   | 240  |  | *  |  |  |  |  |  |
| Gardoumpa  | 01-06-005 | big skewer  | raw         | lamb       | 1 kg      |  | 3  | 3 kg   | 10   | 24   | 240  |  | *  |  |  |  |  |  |
| Pork "kontosouvli" on a spit                         | 01-02-066 | big skewer  | raw         | pork       | 2,8 kg    |  | 2  | 5,6 kg   | 8  | 20   | 160  |  |  |  |  |  | *  |  |
| Chicken "Kleftiko" on a spit                         | 03-02-077 | big skewer  | raw         | chicken    | 3 kg      |  | 2  | 6 kg   | 8  | 20   | 160  |  |  |  |  |  | *  |  |









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