



stōhos
FOOD STORIES

Good Food, Good People, Good Times!

INDEX

SPECIAL DEALS

FOOD STORIES CONCEPTS

MEDITERRANEAN STREET FOOD

GYROS

GRILLED

AMERICAN STREET FOOD

BURGER WORLD

COUNTRY CHICKEN WORLD

FINGER FOOD

BUFFET BAR BISTRO

À LA CARTE

SOUS VIDE

CLASSICS

STARTERS GREEK TRADITIONALS

SERVICES

SHISH DOG
PREMIUM SANDWICHES
HOT WRAPS
COLD WRAPS
GARDOUMBAKI
PIZZA

PORK GYROS
CHICKEN GYROS
BEEF GYROS & DONER
SLICES

ON GRILL
KEBAB
BIFTEKI
SOUTZOUKAKI
STUFFED BIFTEKI

PREMIUM
GIANT
MAINSTREAM
CONVENIENT

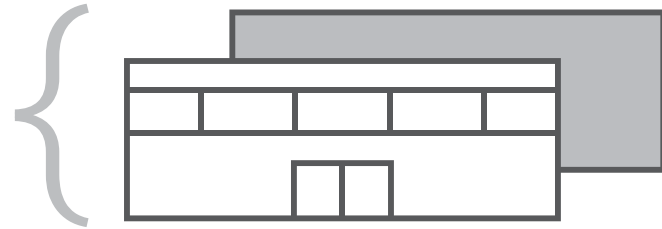
FRIED BREADED
CHICKEN
ROASTED
CHICKEN

MINI BURGERS
ROLL IT
CANAPE

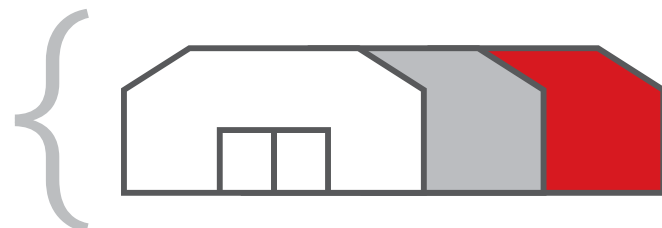
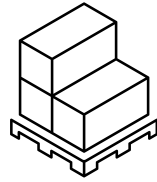
SALADS
PREMIUM PLATES
STEAKS
CLASSICS
MINCED MEAT
BREADED
MEZE TO SHARE
ON SPIT

BY NUMBERS

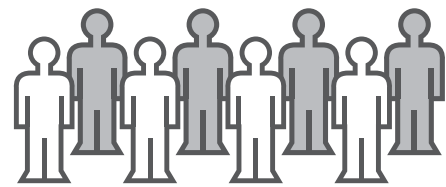
2 PRODUCTION
UNITS
6000m²



3 COLDSTORES
6500 →
TOTAL PALETTE PLACE



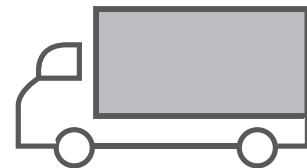
110 PERSONNEL



380 PRODUCTS

27

DISTRIBUTION
VEHICLES



4 PRODUCT
LINES

RAW MEATS

COOKED MEATS

PASTRY

VEGETABLES

EXPORTING
TO MORE THAN
20 COUNTRIES

6 BRANDS ...



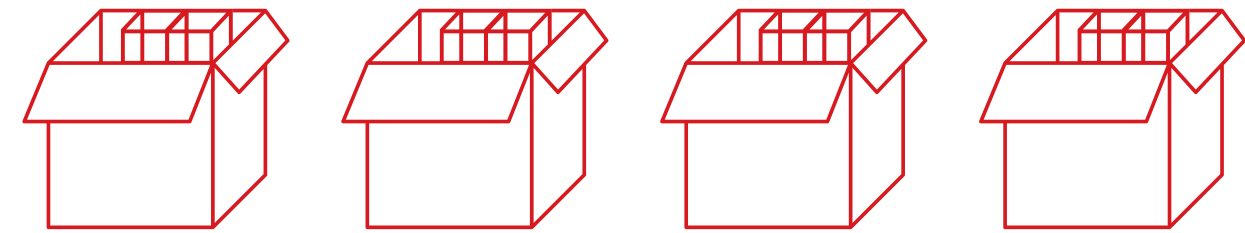
1981	ALA CARTE	"SOUVLA"	Traditional recipes of Kokorec, chicken and pork "Souvla".
1983	STREET FOOD	"GYROS"	Standardized quality and taste.
1988	STREET FOOD & ALA CARTE	"STUFFED BURGER"	Full range of stuffed burgers various fillings
1992	STREET FOOD	SISH KEBAB "KALAMATO"	Ready skewered sish kebab for 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 tasty.
2014	ALA CARTE	SHANK AND OSSOBUCO IN SAUCE	Smoked and sous vide cooked in sauce ready to scale up any restaurant menu.
2015	STREET FOOD & ALA CARTE	"WRAPPED STUFFED BURGER"	Introducing folded burger with smoked cheese.
2017	STREET FOOD & ALA CARTE	PIZZA	Full range of cooked meat products used for toppings with ethnic tips.
2018	STREET FOOD	"PETALO"	A new suggestion for the traditional kokorec for street food.

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QUALITY

Quality assurance has always been the first priority in our business. Year after year, we managed to adopt and 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 products 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 to ally with you, in 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!



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



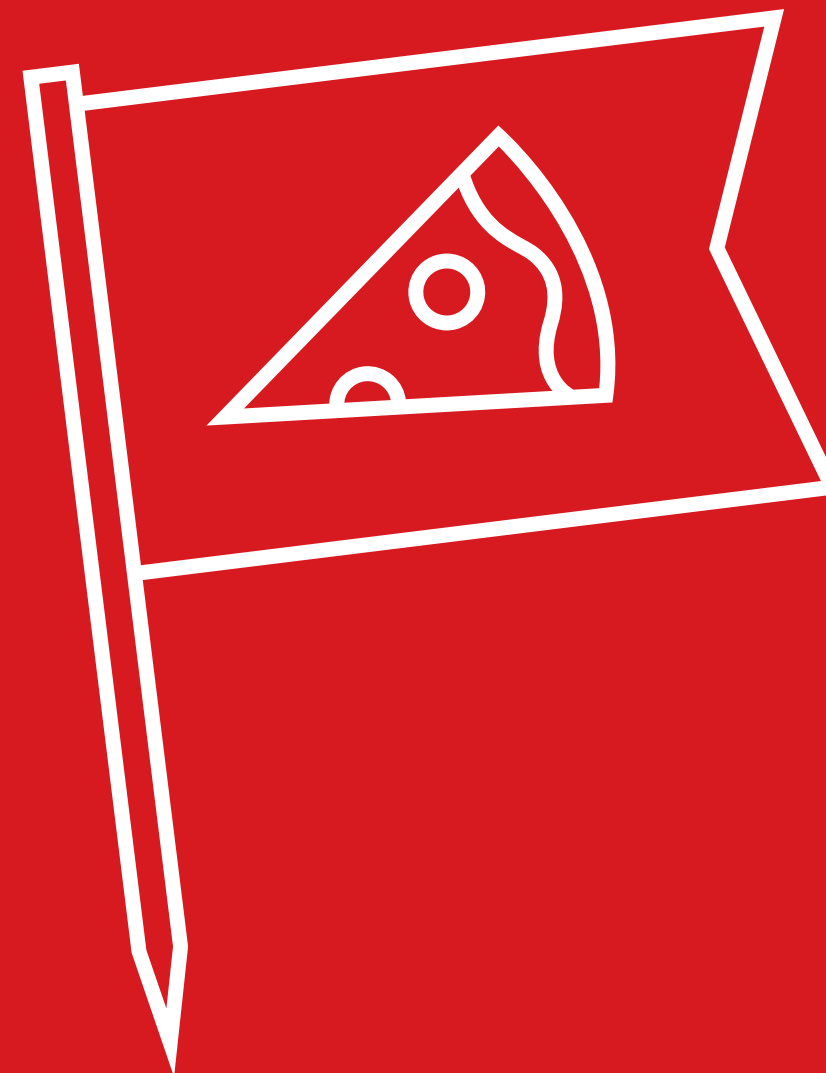
WE KNOW THE CUSTOMERS' DESIRES!



Have a nice journey in our world of taste!



SPECIAL DEALS



*We Show
the Way!*

FOOD *Story* CONCEPTS



**CREATE
UNIQUE
EXPERIENCES!**

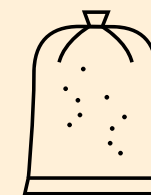


**TRAVEL
THEIR SENCES
TO NEW PLACES!**

**IMPROVISE
WITH YOUR
INGREDIENTS!**



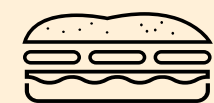
PIZZA



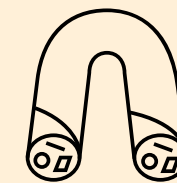
READY
MASS



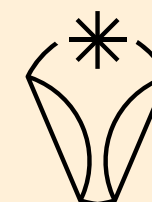
SLICES



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



MAMADAKI 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 a few years it managed to become a big trend as a wrap for warm "street-food" creations!

STREET FOOD

TORTILLA



TORTILLA WHEAT 25CM
TORTILLA WHEAT 30CM

Bread Box
made with love

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

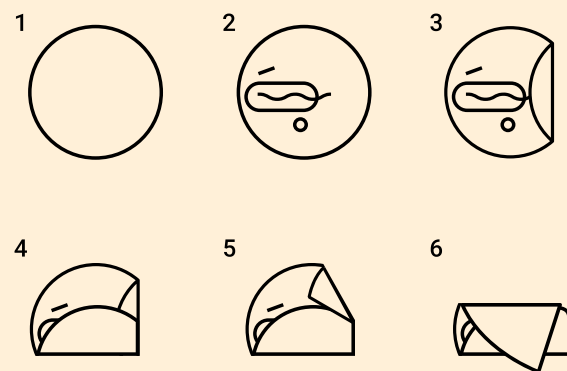


O >> TIPS

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 minced meat 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.



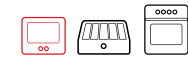
COOKED CHICKEN INNER FILLET

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 crepes, salads and cold sandwiches.

BENEFITS:

- Ideal volume/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 fillet,-
- 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 **Kokorec** 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 60g

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 60g 2 64 4Kg 198



COOKED KOKORETSI FLAKES

Offer in a few minutes the traditional **Kokorec** 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 KOKOREÇ FLAKES

Offer in a few minutes the traditional **Kokorec** 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 serve 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!



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 19

VERTICALLY

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.

HORIZONTALLY

TWO LARGE SCHOOLS OF THOUGHT

PORK

BEEF

CHICKEN

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

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

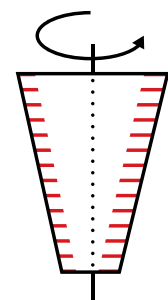
In 1922, Greek refugees carried gastronomy along with their culture and music to their new homes.

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

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

FRESH FROZEN

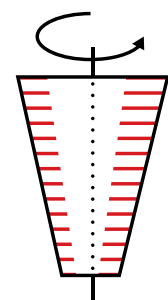
FRESH



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



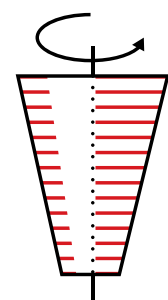
- Taste 100%
- Quality 100%
- Grilling losses 5,0%
- Ready in 12 mins



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



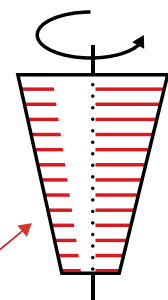
- Taste 88%
- Quality 90%
- Grilling losses 14%
- Ready in 10 mins



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



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



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



- 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

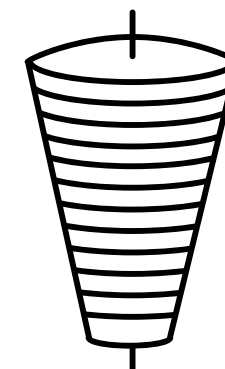


Nisiotis

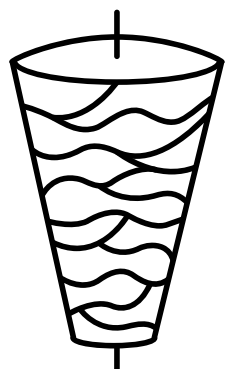


APPEARANCE

WELL CENTERED



THIN LAYERED



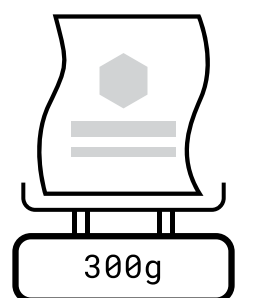
BENEFIT

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!

PORK GYROS "SALONIKIOS"

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



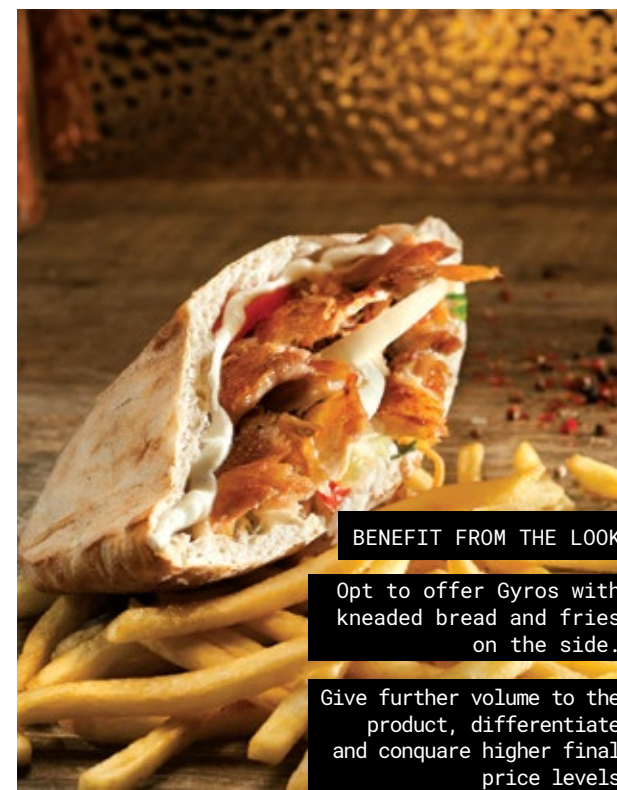
BENEFITS:

- 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
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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

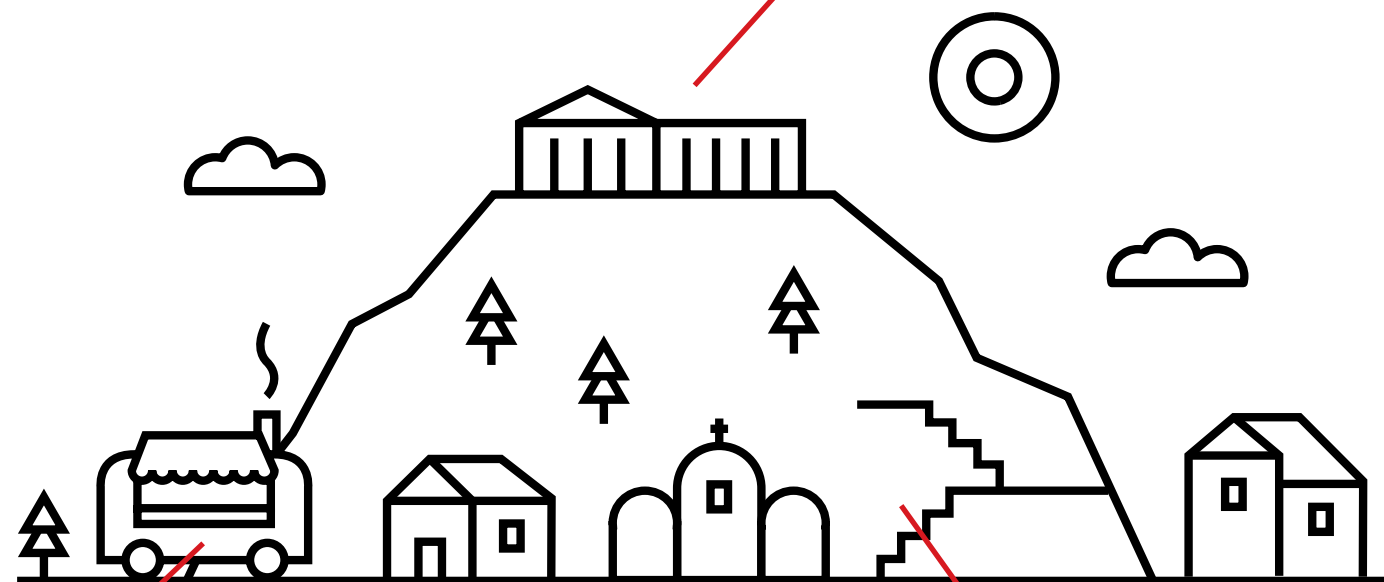




USE THE
WELL KNOWN
TRADITION
OF GREECE



**OFFER
A CONCEPT!**



**HANDMADE LOOK!
& UNIQUE FEEL!**

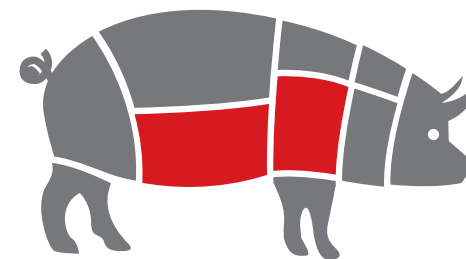




HANDMADE PORK SOUVLAKI

"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:



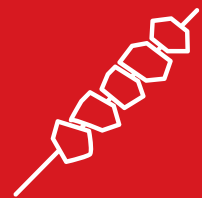
CODE. 01-02-138	80g	2	32pc.	2,5kg	240
CODE. 01-02-137	100g	2	25pc.	2,5kg	240
CODE. 01-02-131	120g	2	22pc.	2,5kg	240



O >> TIPS

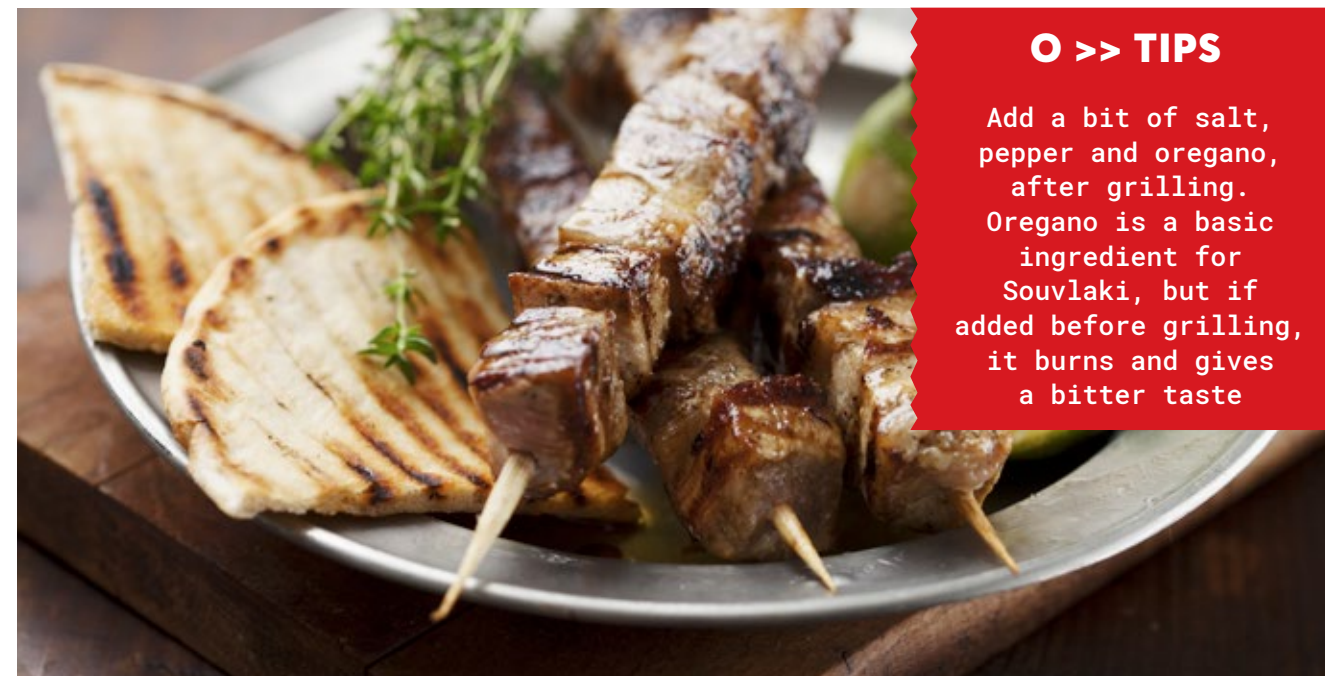
slice and grill bread that is smeared with olive oil and spiced with oregano and salt. Serve it with mustard and a "souvlaki". Old times Greek styles street food.





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 needs 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
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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. 01-03-084 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. 01-03-055 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

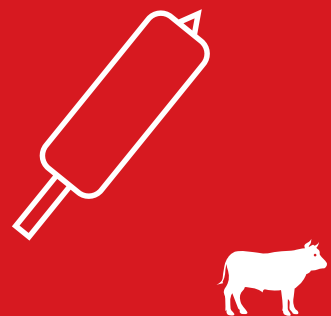
- From 100% chicken breast
- Fatless
- 100% handmade
- IQF frozen

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.

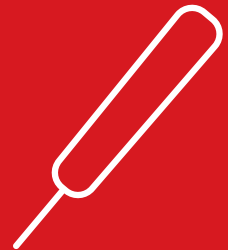
BENEFITS:

- 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





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 Thessaloniki 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

Cook for you!

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



Soutzoukaki "Thessaloniki" with Pita



Soutzoukaki "Traditional" with Pita





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
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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
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BIFTEKAKI

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



O >> TIPS

Choosing "Biftekaki" 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



Bifteki Edam Cheese



Bifteki Smoked Cheeses



Bifteki 3 Cheeses

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 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 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!



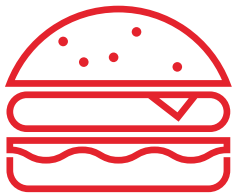


AMERICAN
**STREET
FOOD**

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?

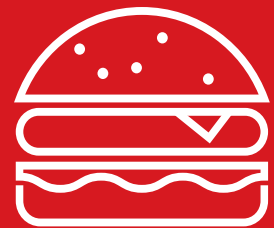
Sometimes it's better
to cut your burger in half

..... **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.

STREET

ENDLESS CHOICES



We Got the Goods!

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

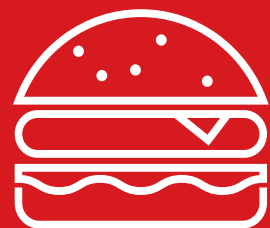


Grilled Hamburger 110g



Chicken Burger 110g

PULLED



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



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 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



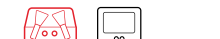
PULLED PORK BURGER 60g

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:

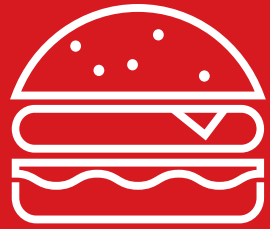
- Consistent food cost
- Stable taste result
- Slow-cooked according to "Sous Vide" for 4 hours

PREPARATION



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





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 traveled around the world, as prepared in the original New York's burger restaurants.

BENEFITS:

- Mince only
- Just minced meat, with salt & 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.

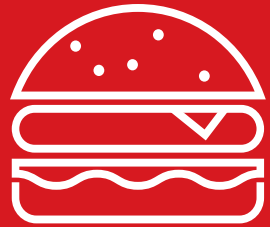
BENEFITS:

- 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 Sesame

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:

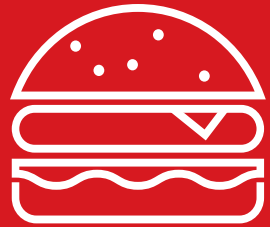
- Crispy coating
- Pure chicken breast
- Juicy and real chicken structure
- Wonderful taste

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.

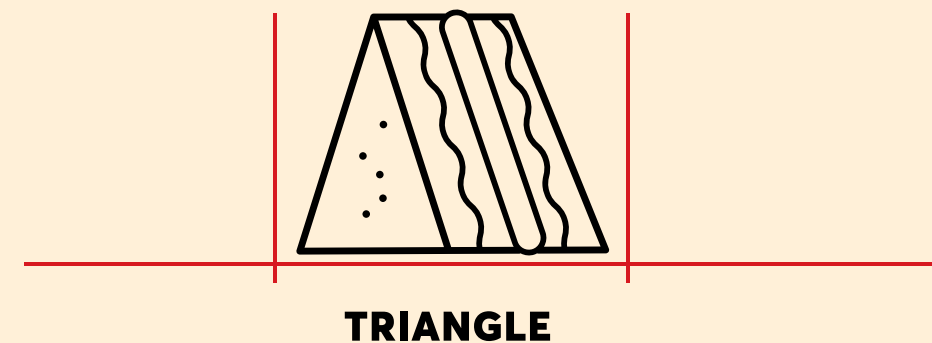
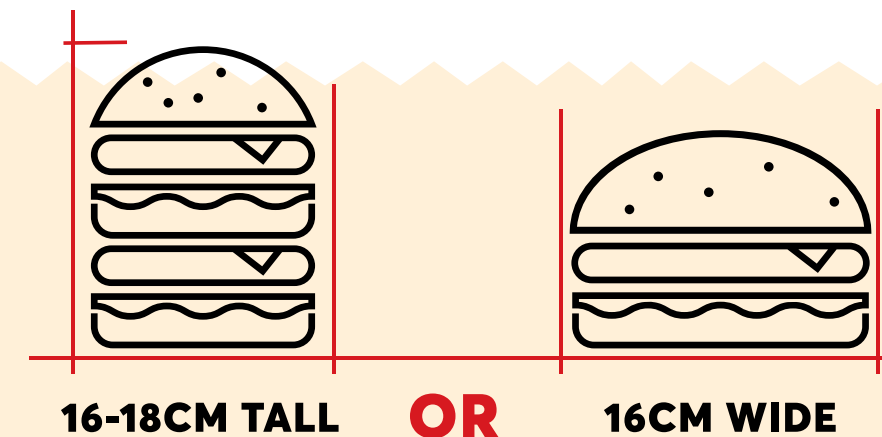
A giant burger usually have only 20% more ingredients but you can charge at least 40% more.

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 your customers with its diameter and unique taste.

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

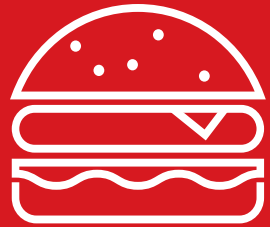
BENEFITS:

- 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
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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:

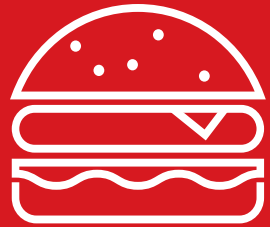
- Diameter 16 cm
- Handmade appearance
- Authentic recipe

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.



Bread Box
made with love

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

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



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



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:

- Minced meat from chicken fillet and chicken thigh
- IQF frozen

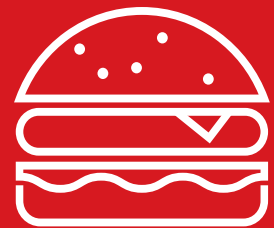
PREPARATION

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.

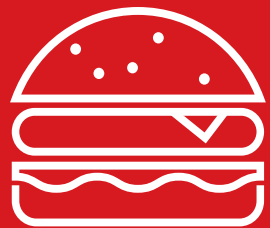
BENEFITS:

- 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



STREET

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, without sacrificing the quality of the proper Burger.



BENEFITS:

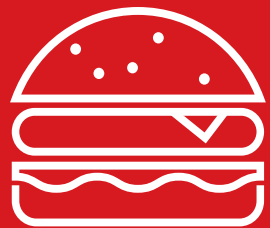
- Ideal for AMERICAN BURGERS
- 100% beef meat
- Handmade & juicy, ideally cooked
- Grillmarks on the product
- IQF frozen

PREPARATION



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





CONVENIENT BURGERS



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

COOKED CHICKEN BURGER

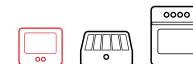
Ready cooked Burger from Chicken mince, offered at 110g, suitable for a quick-to-make, convenient and light Burger.



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

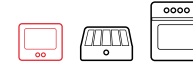
Ready cooked chicken fillet, conveniently shaped and sized for burger use.



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

STREET



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 butter aroma and elasticity to a highly desirable level.

BENEFITS:

- Fresh butter aroma
- 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





COUNTRY CHICKEN WORLD!



**FRIED
BREADED
CHICKEN**

**S
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ENDLESS OPTIONS



We Got
the
Goods!

**WE USE THE
TRADITIONAL
AND MORE DELICIOUS
RECIPE OF
SOUTH AMERICA**

HOMESTYLE



Fried Homestyle Breaded Chicken Leg Pieces "Original"



Fried Homestyle Breaded Chicken Wings "Original"



Fried Homestyle Breaded Chicken Fillet "Original"



Fried Homestyle Breaded Chicken Innerfillet "Original"



Fried Popcorn Breaded Chicken Fillet "Three Flavours"

HOMESTYLE SPICY



Fried Homestyle Breaded Chicken Leg Pieces "Spicy"



Fried Homestyle Breaded Chicken Wings "Spicy"

GOLDEN



Fried Golden Breaded Chicken Fillet "Original"



Fried Golden breaded Chicken Fillet Bites "Original"



Fried Golden Breaded Chicken Innerfillet Bites "Original"





HOMESTYLE BREADED

FRIED HOMESTYLE BREADED CHICKEN WINGS "ORIGINAL"

Homestyle breaded chicken wings ready fried with a delicious crispy outer and juicy spiced tender inner. Sliced, marinated and breaded with the original USA Virginia recipe, fried and ready to be warmed up and served.

- ADVANTAGES:
- Crispy Breading
 - Original Recipe
 - Whole Muscle

PREPARATION				
CODE 01-03-238	-	2	-	3kg 198



FRIED HOMESTYLE BREADED CHICKEN LEG PIECES "SPICY"

Homestyle spicy breaded chicken leg quarters ready fried with a delicious crispy outer and juicy spiced tender inner. Chicken Leg-quarters sliced in three pieces marinated and breaded with the original USA Virginia recipe, fried ready to be warmed up and served.

- ADVANTAGES:
- Crispy Breading
 - Original Recipe
 - Whole Muscle

PREPARATION				
CODE 01-03-239	-	2	-	3kg 198



FRIED HOMESTYLE BREADED CHICKEN INNERFILLET "ORIGINAL"

Homestyle chicken inner fillet ready fried with a delicious crispy outer and juicy spiced tender inner. The most tender and juicy cut of the chicken more crispy than you have ever tasted.

- ADVANTAGES:
- Crispy Breading
 - Original Recipe
 - Whole Muscle

PREPARATION				
CODE 01-03-242	-	2	-	3kg 198



FRIED HOMESTYLE BREADED CHICKEN LEG PIECES "SPICY"

Homestyle spicy breaded chicken leg quarters ready fried with a delicious crispy outer and juicy spiced tender inner. Chicken Leg-quarters sliced in three pieces marinated and breaded with the original USA Virginia recipe, fried ready to be warmed up and served.

- ADVANTAGES:
- Crispy Breading
 - Original Recipe
 - Whole Muscle

PREPARATION				
CODE 01-03-240	-	2	-	3kg 198



FRIED HOMESTYLE BREADED CHICKEN LEG PIECES "SPICY"

Homestyle spicy breaded chicken leg quarters ready fried with a delicious crispy outer and juicy spiced tender inner. Chicken Leg-quarters sliced in three pieces marinated and breaded with the original USA Virginia recipe, fried ready to be warmed up and served.

- ADVANTAGES:
- Crispy Breading
 - Original Recipe
 - Whole Muscle

PREPARATION				
CODE 01-03-241	-	2	-	3kg 198



FRIED POPCORN BREADED CHICKEN FILLET "THREE FLAVOURS"

Three different tastes of the most crunchy and taste bites ready to be warmed up and served. Sesame, homestyle and mediteranean tastes all together for a range of finger food that can be used in salads or platters.

- ADVANTAGES:
- Crispy Breading
 - Original Recipe

PREPARATION				
CODE 01-03-244	-	2	-	3kg 198





GOLDEN ΠΑΝΕ

The uncooked chicken breast is the feature that will make the difference in your customer's satisfaction.

FRIED GOLDEN BREADED CHICKEN FILLET "ORIGINAL"

Original chicken fillet cutlet fried ready with a delicious crispy outer and juicy tender inner. Ideally cut in shape and weight to fill the most delicious burgers. You only need to warm it up properly and use it as one of your best raw materials in several burger recipes.



ADVANTAGES:

- Crispy Breading
- Original Recipe
- Whole Muscle

PREPARATION

CODE 01-03-245	-	2	-	3kg	198



O >> TIPS

After heating the product, combine it with a variety of imaginative sauces (honey-mustard, BBQ or cheese sauce), and create an amazing taste result!



FRIED GOLDEN BREADED CHICKEN FILLET BITES "ORIGINAL"

Originally breaded and fried chicken fillet bites. Whole muscle chicken pieces with a golden and crispy breading ready for kids menu or platters.

ADVANTAGES:

- Crispy Breading
- Original Recipe
- Whole Muscle

PREPARATION

CODE 01-03-246	-	2	-	3kg	198



FRIED GOLDEN BREADED CHICKEN INNERFILLET BITES "ORIGINAL"

Originally breaded and fried chicken inner fillet crispy and juicy. The most tender and juicy cut of the chicken for the famous chicken platter of your menu.

ADVANTAGES:

- Crispy Breading
- Original Recipe
- Whole Muscle

PREPARATION

CODE 01-03-247	-	2	-	3kg	198





ROASTED CHICKEN

STREET



We Got the Goods!

ROASTED



Cooked Roasted Chicken Wings "BBQ"



Cooked Roasted Chicken Wings "China"



Cooked Roasted Chicken Wings "Spicy"



SOUS VIDE



Cooked Spare Ribs Singles in BBQ Sauce Frozen



Spare ribs in "BARBEQUE" sauce



SOUS VIDE & ROASTED

Slow-cooked and baked with the most modern methods, they enable you to offer, in a few minutes, juicy and delicious products from the world's most famous cuisines.



COOKED ROASTED CHICKEN WINGS "BBQ"

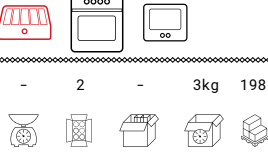
Buffalo Chicken wings marinated in barbecue sauce and baked in the air. The original signature dish ready in a few minutes ideal to enrich the appetizers of your menu.

ADVANTAGES :

- Oven Roasted
- Original Recipe
- Whole Muscle

PREPARATION

CODE 01-03-249 - 2 - 3kg 198



COOKED ROASTED CHICKEN WINGS "CHINA"

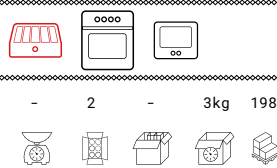
Chinese Chicken Wings marinated in sweet and sour sauce and air-grilled. The ultimate national dish ready in a few minutes ideal to enrich your menu appetizers.

ADVANTAGES :

- Oven Roasted
- Original Recipe
- Whole Muscle

PREPARATION

CODE 01-03-250 - 2 - 3kg 198



COOKED ROASTED CHICKEN WINGS "SPICY"

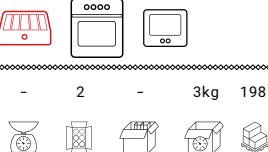
Buffalo Marinated chicken wings with barbecue sauce and baked in the air. The original signature dish ready in a few minutes ideal to enrich them appetizers of your menu.

ADVANTAGES :

- Oven Roasted
- Original Recipe
- Whole Muscle

PREPARATION

CODE 01-03-251 - 2 - 3kg 198



O >> TIPS

Roasted or Sous Vide

For the ideal result pass the products of the "BBQ Party" series from a preheated oven for approx 15-20 minutes, so that their sauces are glazed and they stand out even better their taste.

COOKED SPARE RIBS SINGLES IN BBQ SAUCE FROZEN

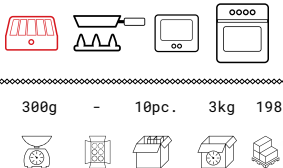
Cooked Spare Ribs Singles in BBQ Sauce Frozen

ADVANTAGES :

- Portioned pack 5 pieces
- Slow cooked according to "SOUS VIDE" for 6 hours
- Vacuum packed in its own BBQ sauce

PREPARATION

CODE 01-03-215 300g - 10pc. 3kg 198



SPARE RIBS IN "BARBEQUE"

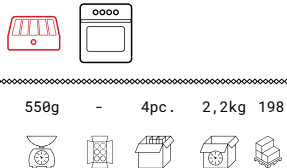
Slow cooked pork ribs in BBQ sauce and spices.

ADVANTAGES :

- Slowly cooked with "SOUS VIDE" technique for 6 hours
- Packed in Barbeque sauce
- Ready in 7-9 minutes

PREPARATION

CODE 01-03-236 550g - 4pc. 2,2kg 198





**FINGER
FOOD**

*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



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



“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 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
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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
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COOKED CHICKEN GYROS SHREDDED



A valuable ingredient for a pita wrap, or portion of Gyros. For those seeking a lighter 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
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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
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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
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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

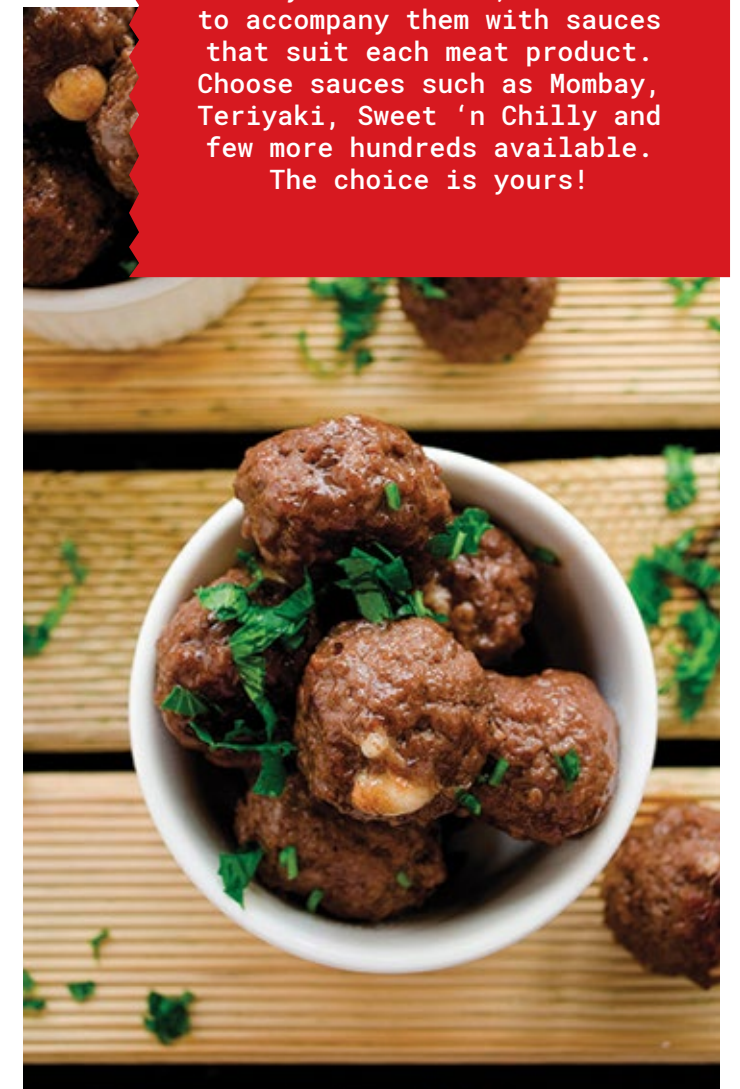


Kebapaki with Bread

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 appetitvos.

BENEFITS:

- An outstanding recipe which brings out the aromas of the three cheese
- Only 12g ideal for catering, events, meze, tapas, aperitvos
- 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, appetitvos, 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.

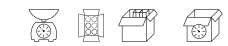
BENEFITS:

- Authentic Greek recipe of Smyrna
- 15g and ideal for cateing, buffet, mix grill and aperitvos
- 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

FINGER



Mini Chicken Souvlaki with Bread



Mini Pork Souvlaki with Bread

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 in a 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" Julienne cut, all in the same box. Sesame, Parmesan, Basil.

BENEFITS:

- Chicken breast cut Julienne cut
- 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:

- Julienne cut
- 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. You just have to warm it up.

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 cooking technique that enables thousands of restaurants all over the world to serve a perfect & tasty stable, top-level dish! Homogeneously cooked, 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.

A recipe originating from southern 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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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!

RIBEYE STEAK BEEF

One of the most famous beef cuts standard sliced, without any losses, 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





STEAKS

O >> TIPS

all our stakes are vacuum packed one by one for avoidance of losses 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 goormands. 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 high quality 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

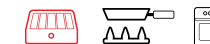
Inner Fillet IQF frozen, a perfect portion for starters and imaginative plates.



BENEFITS:

- Ideal shape and weight for sandwiches and paninis
- Lightly marinated • IQF Frozen

PREPARATION



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





GYROS PORTION



COOKED CHICKEN GYROS SHREDDED



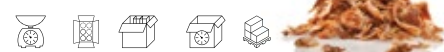
Ready cooked & shredded chicken gyros is a valuable ingredient for those love to taste tradition. Juicy and perfectly seasoned, it will certainly trigger your gastronomic creativity.

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 "old school" home cooking.



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

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

STUFFED SOUTZOUKAKI

Stuffed soutzoukaki goes to another level. A wonderful taste of cream cheese that complements wonderfully to 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



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 you.

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





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



BREADED PORTIONS

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

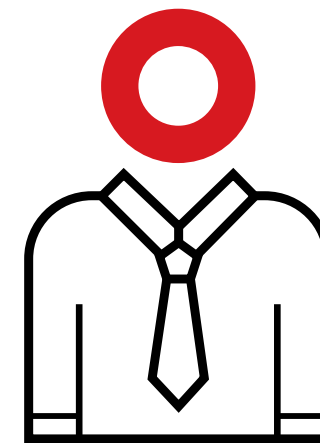
CODE. 01-06-005 1kg 3 3pc. 3kg 240



SERVICES



STOHOS TASTING CENTER



BOOK A MEETING!

with the best
and leave for us the rest!

VISIT OUR TASTING CENTER!

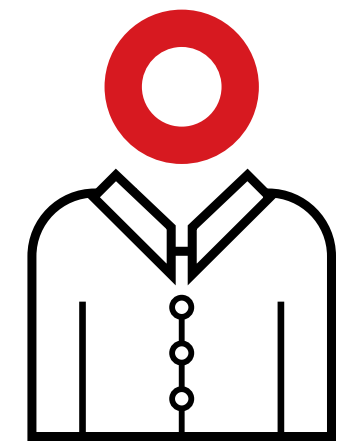
Together we can discuss your needs.
Create your next menu or customize your
own recipe!

“

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



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


























SOCIAL NETWORKS














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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	*	*					
Soutzoukaki "traditional"	01-01-073	minced meat	raw	mix beef , pork & lamb	80 g		65	5,2 kg	10	15	150	*	*					
	01-01-084	minced meat	raw	mix beef , pork & lamb	93 g		48	4,4 kg	10	15	150	*	*					
Soutzoukaki "Rogoti"	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	*	*					
Rustic bifteki	05-01-083	minced meat	raw	mix beef & pork	100 g		48	4,8 kg	10	15	150	*	*					
	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	*	*					
"Bugiourniti" 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	*		*				
Grilled beef burger 100% Real	01-03-152	minced meat	cooked	beef	115 g		26	3 kg	10	24	240	*				*		
	01-03-138	minced meat	cooked	beef	190 g		15	3 kg	10	24	240	*				*		
Hamburger "H"	01-01-002	minced meat	raw	mix beef & pork	80 g		54	4,32 kg	10	15	150	*		*				
Rustic burger "H"	01-01-103	minced meat	raw	mix beef & pork	130 g		48	6,24 kg	8	14	112	*		*				
	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							*



WE
GOT THE
GOODS
WE
SHOW
THE WAY!