



stōhos  
FOOD STORIES

*Good Food, Good People, Good Times!*

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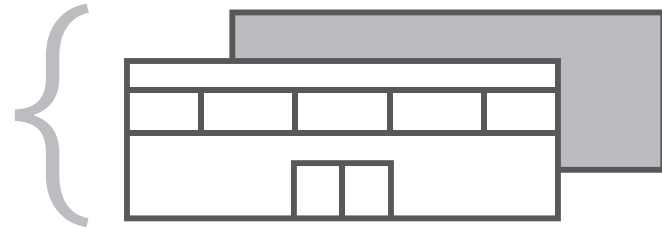
MINI BURGERS  
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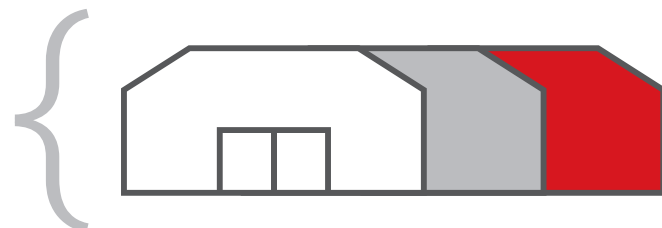
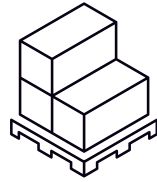


## BY NUMBERS

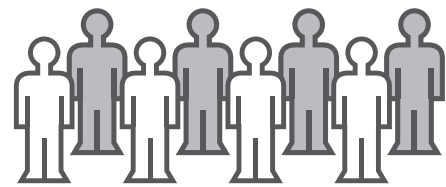
**2** PRODUCTION  
UNITS  
**6000m<sup>2</sup>**



**3** COLDSTORES  
**6500** →  
TOTAL PALETTE PLACE



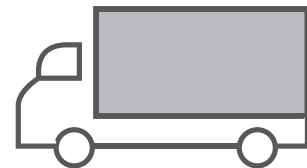
**110** PERSONNEL



**380** PRODUCTS

**27**

DISTRIBUTION  
VEHICLES



**4** PRODUCT  
LINES

RAW MEATS

COOKED MEATS

PASTRY

VEGETABLES

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

KEBAB  
"KALAMATO"

Ready skewered 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 sauce, 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

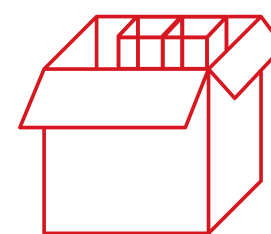
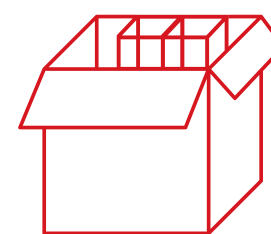
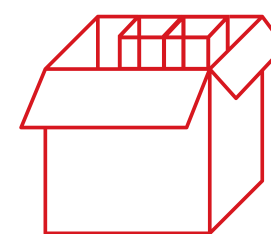
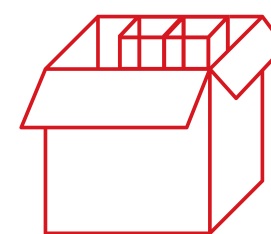
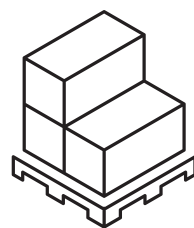
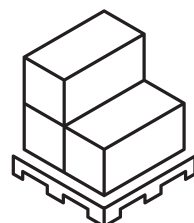
"PETALO"

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



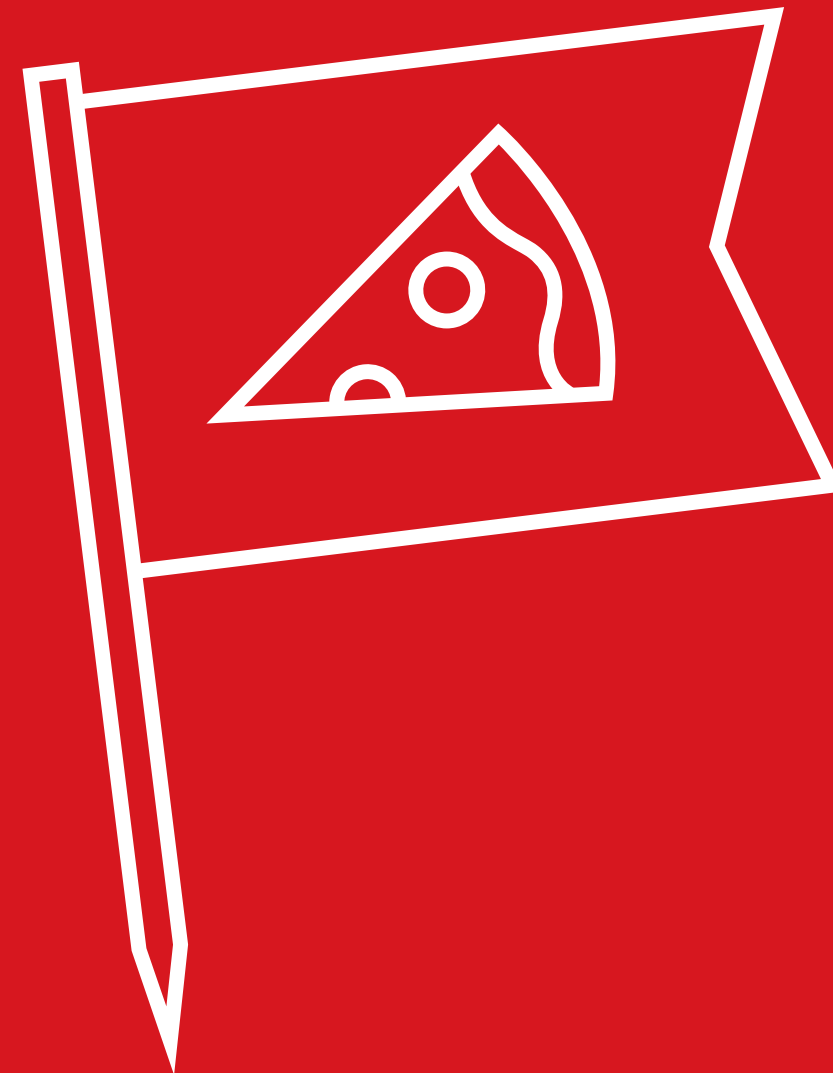
WE KNOW THE CUSTOMERS' DESIRES!



Have a nice journey in our world of taste!



# SPECIAL DEALS



*We Show  
the Way!*



# FOOD *Story* CONCEPTS

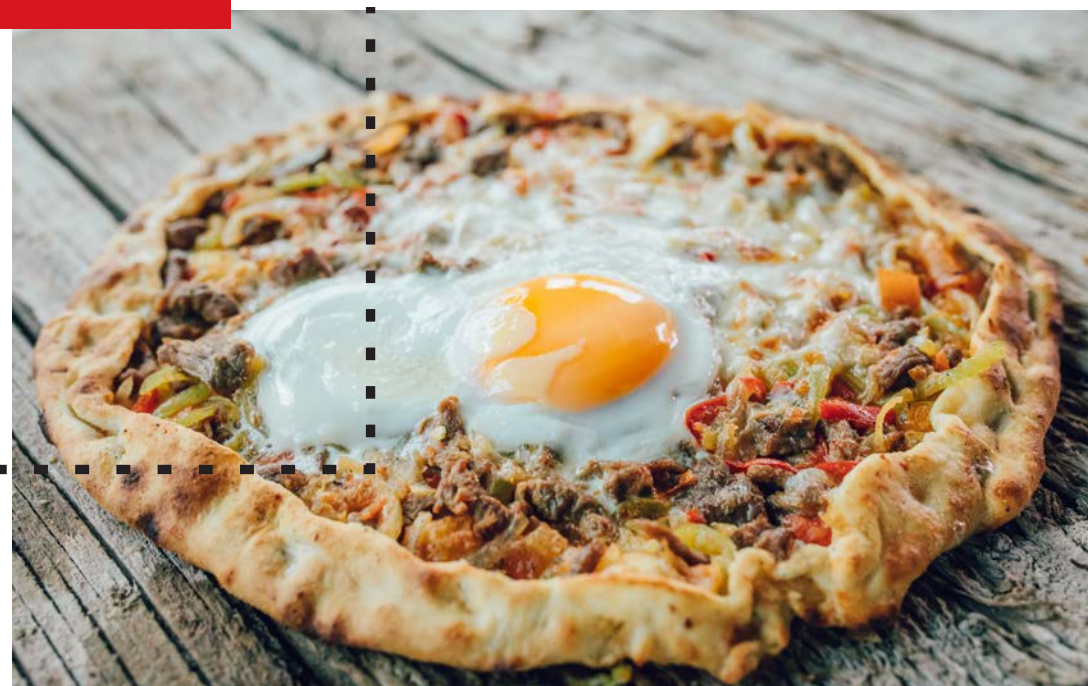


**CREATE  
UNIQUE  
EXPERIENCES!**

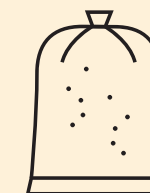


**TRAVEL  
THEIR SENCES  
TO NEW PLACES!**

**IMPROVISE  
WITH YOUR  
INGREDIENTS!**



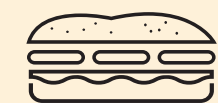
PIZZA



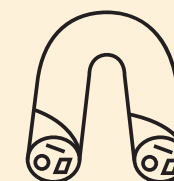
READY  
MASS



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. 01-03-266 65g - 46pc. - -







# 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

Appetizing bites of 25g, from fluffy minced meat 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 appetizers
- 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







We show  
the Way!

## 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!

### 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.

# TORTILLA

STREET  
FOOD





# HOT WRAPS

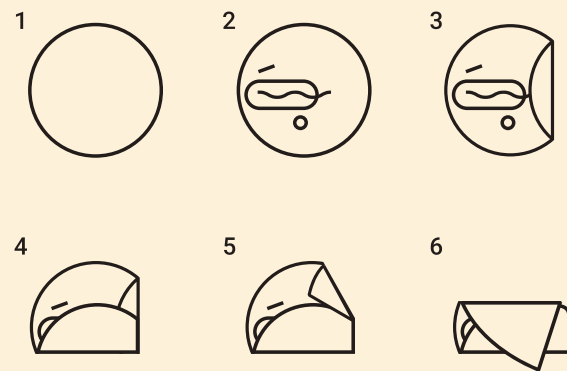


## O >> TIPS

### 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 198



### 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 198



### 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 198



### 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 198







# 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 198



## 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 198





# 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 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 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. 01-03-222 1kg 3 - 3kg 198



## 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 198



## 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 198







— ***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!



SINCE 19

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.

VERTICALLY

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

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

1950-1970

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

HORIZONTALLY

20th century

BURSA

GRILLING



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!



## 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.

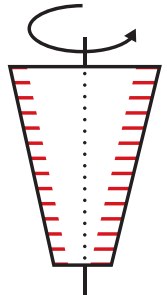
Common to both big "Schools" is chicken, which in both cases is the Light version of Gyros, while the Greek and Turkish versions may vary in terms of spices and final taste

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



FRESH  
FROZEN

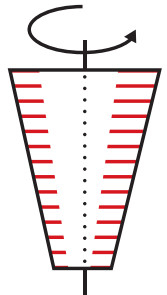
FRESH



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

1<sup>st</sup>  
Hour

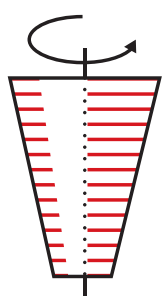
- Taste 100%
- Quality 100%
- Grilling losses 5,0%
- Ready in 12 mins



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

4<sup>th</sup>  
Hour

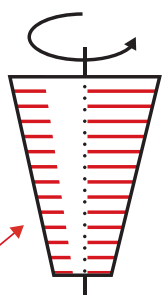
- Taste 88%
- Quality 90%
- Grilling losses 14%
- Ready in 10 mins



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

8<sup>th</sup>  
Hour

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



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

12<sup>th</sup>  
Hour

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

Penetration of grill-fire towards the core

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

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

RECIPE



Traditional

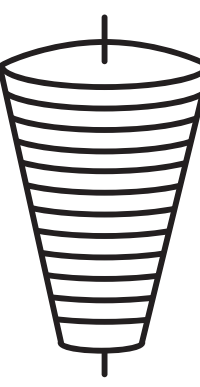


Nisiotis



APPEARANCE

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BENEFIT

Volume / Weight Ratio

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



=







# PORK GYROS

GYROS - THE KING OF GREEK STREET FOOD

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

STREET  
FOOD



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 that allows the aroma of pork meat to emerge.

### BENEFITS:

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

### PREPARATION



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



## PORK GYROS "TRADITIONAL"

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

### BENEFITS:

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

### PREPARATION



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







# CHICKEN GYROS

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

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



## GYROS CHICKEN "TRADITIONAL"

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

### BENEFITS:

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

### PREPARATION

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



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

## O >> TIPS

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







# BEEF GYROS

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

ST  
OR  
ED  
T

## 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

Combine our doner with 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



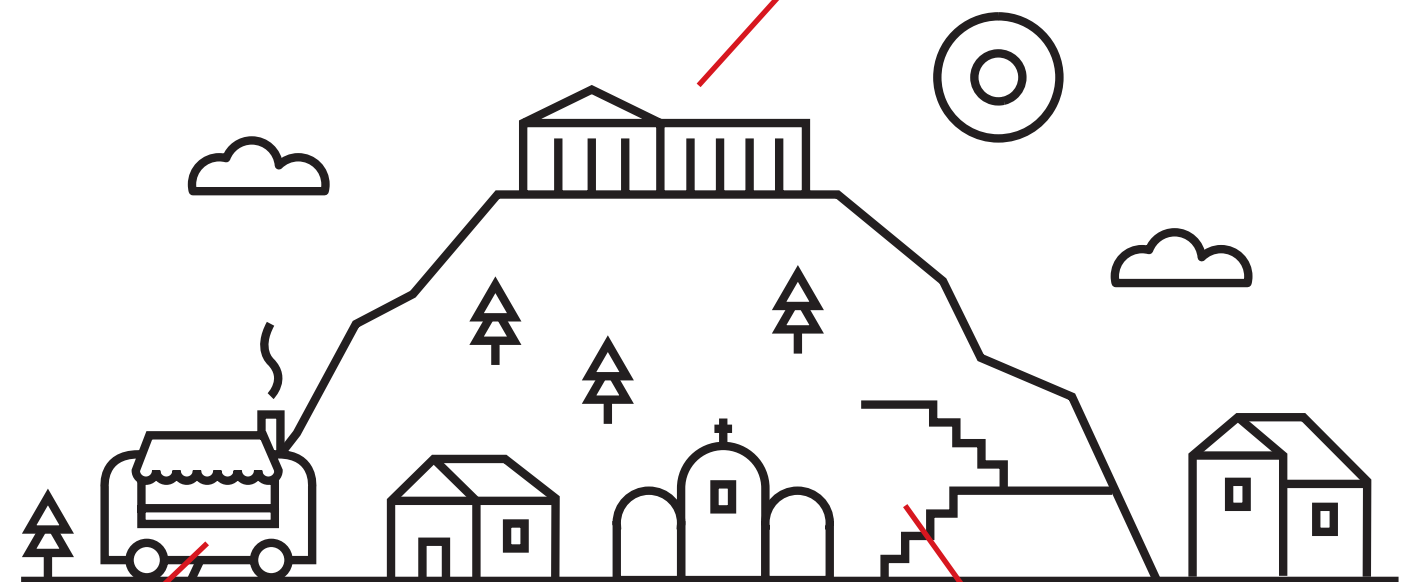




USE THE  
WELL KNOWN  
TRADITION  
OF GREECE



**OFFER  
A CONCEPT!**



**HANDMADE LOOK!  
& UNIQUE FEEL!**



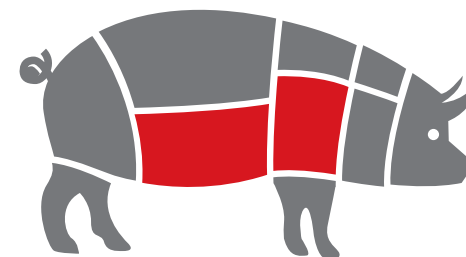




# HANDMADE PORK SOUVLAKI

"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

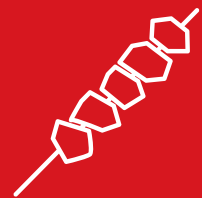


### O >> TIPS

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.

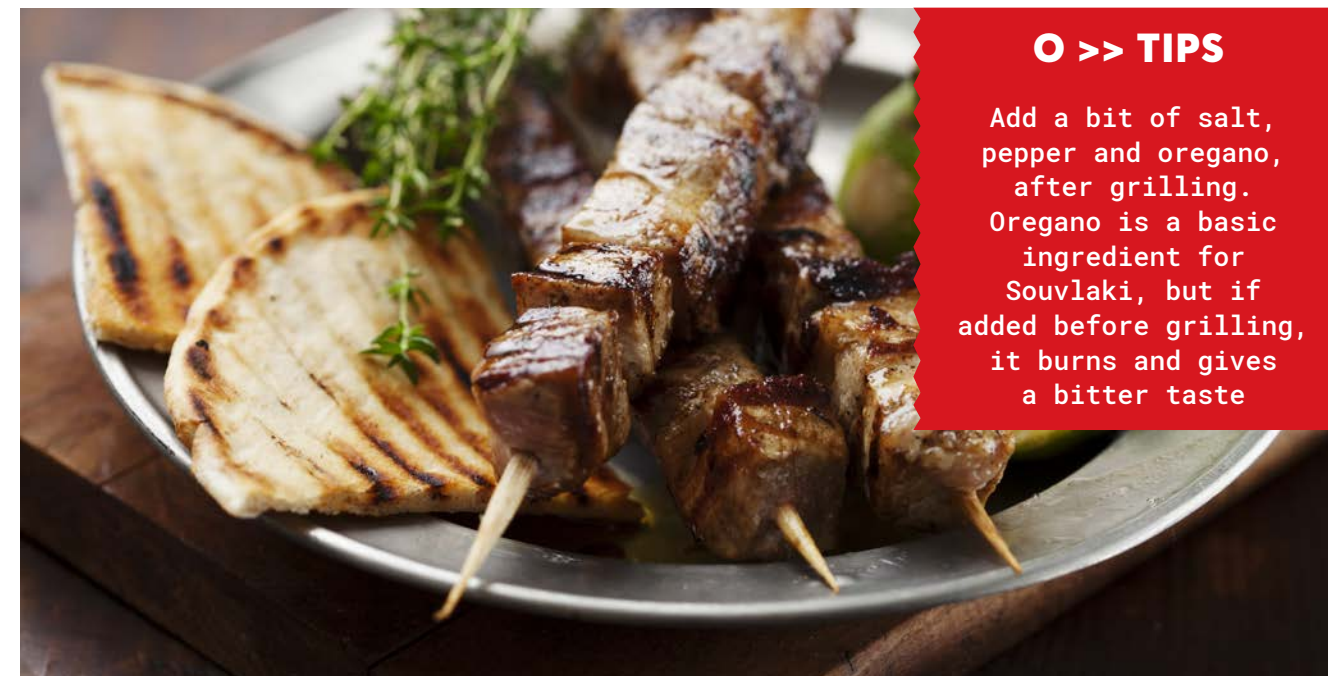






# SOUVLAKI MACHINE MADE

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 100



### HANDMADE SOUVLAKI CHICKEN "THIGH"

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

#### BENEFITS:

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

#### PREPARATION



CODE. 01-03-004 90g 3 39pc. 3,51kg 100



### 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

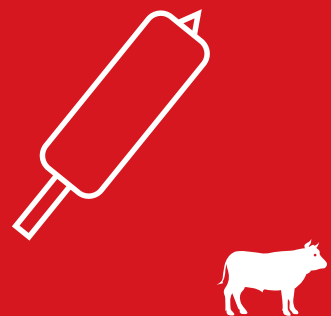
#### PREPARATION



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:

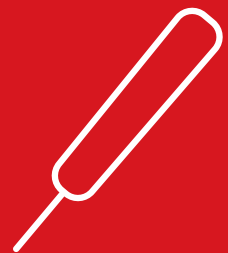
- Impressive and unique Skewer
- Ideal for Eastern cuisine solutions
- A fairly balanced seasoning

### 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



## O >> TIPS

Ideal for:

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







# SOUTZOUKAKI

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

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



## O >> TIPS

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



Soutzoukai  
Rogoti  
with Pita

## SOUTZOUKAKI “SPITIKO” STYLE

Traditional aroma, authentic taste.

### BENEFITS:

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

### PREPARATION



CODE. 01-01-027 50g 15 150pc. 6kg 150



## KEBAPAKI THESSALONIKIS

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

### BENEFITS:

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

### PREPARATION



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

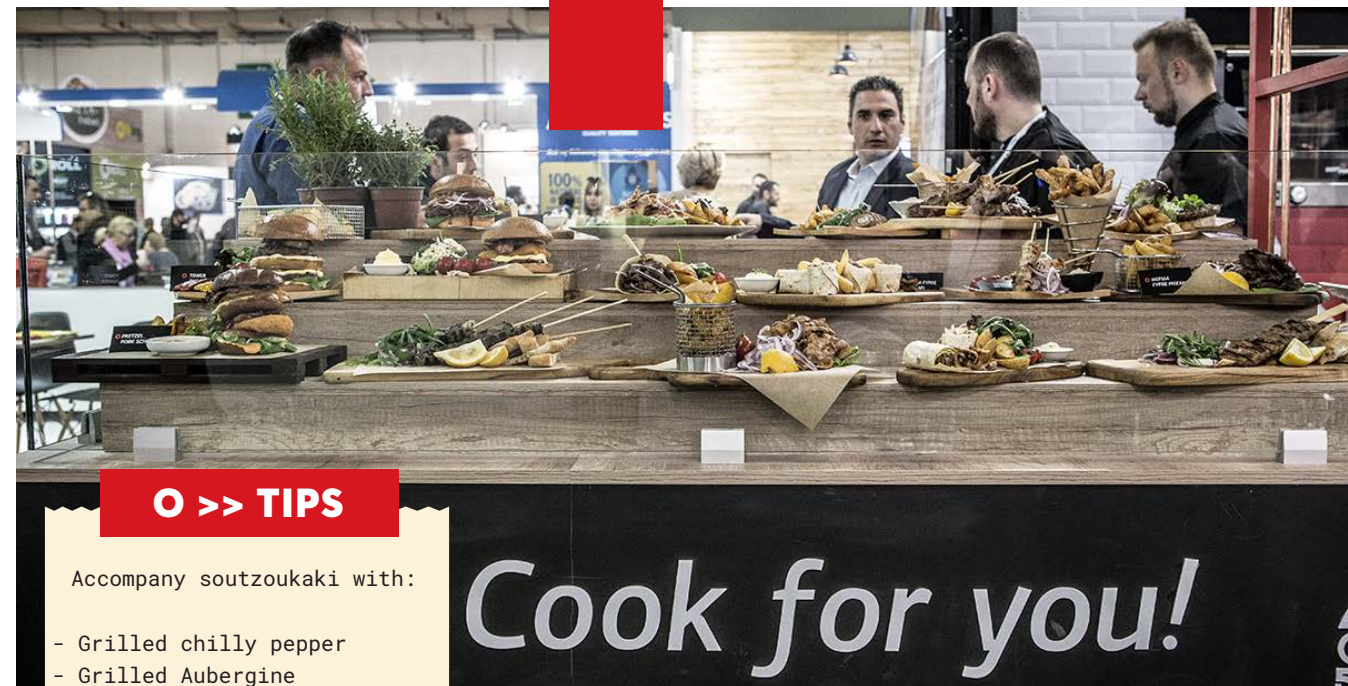






# SOUTZOUKAKI

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



## O >> TIPS

Accompany soutzoukaki with:

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

Cook for you!

Soutzoukaki "Thessaloniki" with Pita



Soutzoukaki "Traditional" with Pita



### SOUTZOUKAKI "THESSALONIKI"

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



#### BENEFITS:

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

#### PREPARATION



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



### SOUTZOUKAKI "TRADITIONAL"

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



#### BENEFITS:

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

#### PREPARATION



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







## BIFTEKI



Bifteki  
"Elliniko"  
with Pita

### BIFTEKI COUNTRY HANDMADE

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

#### BENEFITS:

- Neutral recipe
- Handmade look
- IQF frozen

#### PREPARATION



CODE. 05-01-083	100g	8	48 pc.	4,8kg	150
CODE. 01-01-103	130g	8	48 pc.	6,24kg	112



Bifteki  
Country  
"Handmade"  
with Pita



### BIFTEKI "ELLINIKO" EL

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

#### BENEFITS:

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

#### PREPARATION



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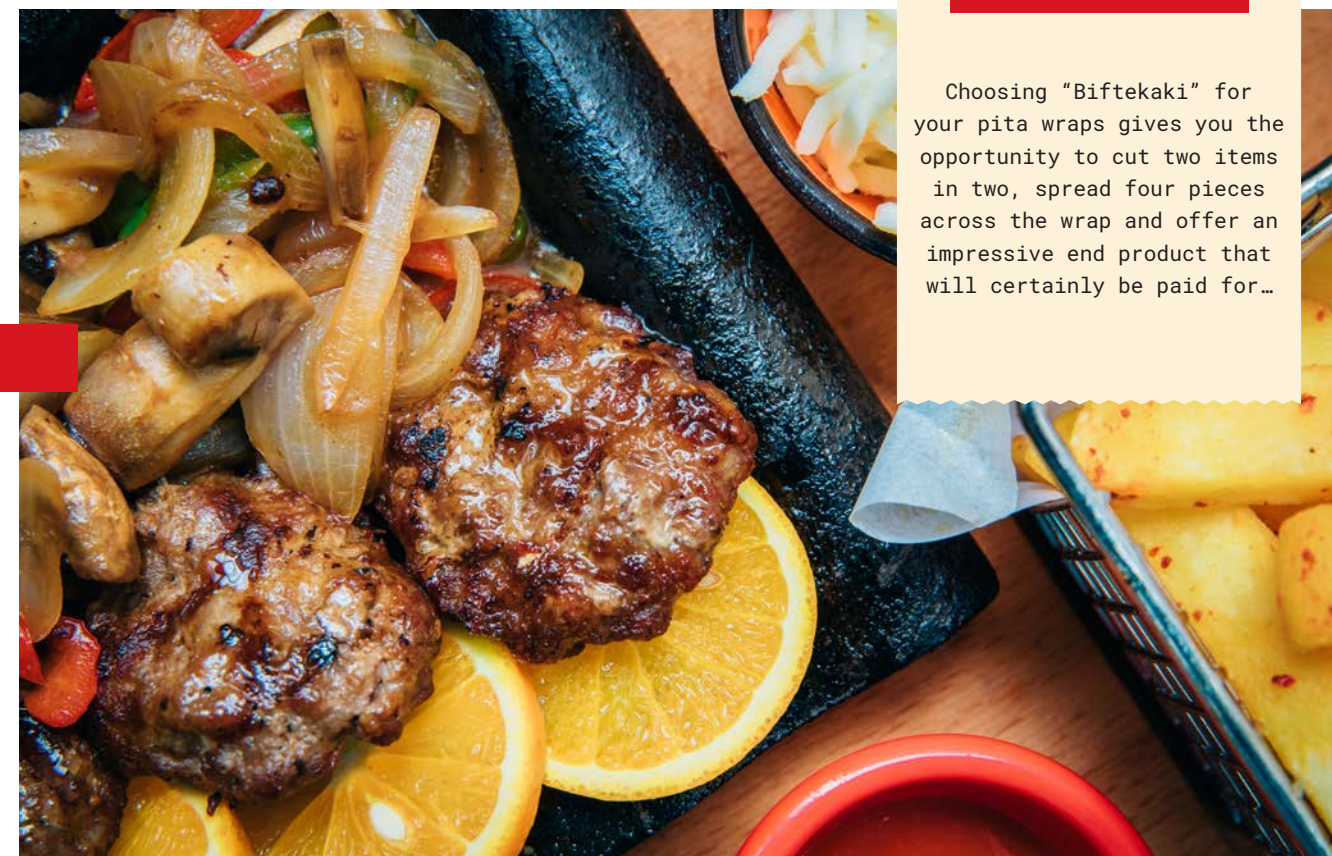
## BIFTEKAKI

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. 83-02-273

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

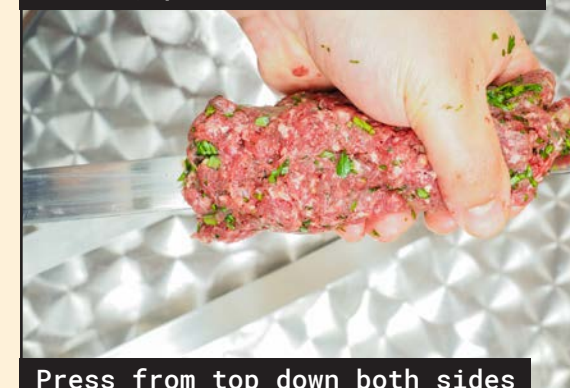


## O >> TIPS

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

## BURGER STUFFED WITH "EDAM" CHEESE

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

### BENEFITS:

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

### PREPARATION

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



Bifteki Smoked Cheeses

## BIFTEKI STUFFED "SMOKED"

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

### BENEFITS:

- Handmade shape
- Rich stuffing
- Distinct taste

### PREPARATION

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



Bifteki 3 Cheeses

## BIFTEKI STUFFED WITH 3 CHEESES

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

### BENEFITS:

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

### PREPARATION

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

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



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





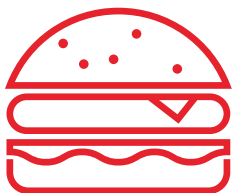
*AMERICAN*  
**STREET  
FOOD**

A BURGER WORLD!





# ABOUT BURGER



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



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



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

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

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



## 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.

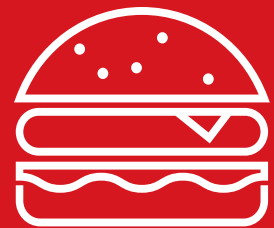


**M** Holds the Record of Selling  
**300.000.000.000**

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 FOR

# 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



Juicy Lucy

## GIANT



NY Burger 180g



Tower Burger

## MAINSTREAM



Beef Burger  
"REAL" 180g



Rustic Burger  
"H" 130g



Chicken Fillet  
Schnitzel 110g



Smashed  
Burger

## CONVENIENT



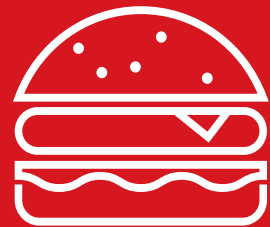
Grilled Hamburger 110g



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 FOOD



Pulled Pork BBQ  
in Butter Brioche

### 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

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

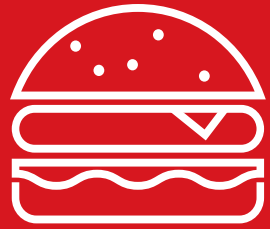
##### PREPARATION



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.



## 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

STREET



Smashed Burger

## SMASHED BURGER

The 'Smashed' technique, a key element of the American burger philosophy, is now in your hands. Its perforated and thinly pressed shape allows you to quickly achieve a crispy outer crust while keeping the inside juicy and flavorful.

### BENEFITS:

- Authentic American recipe
- Quick & easy preparation
- Convenient packaging

### PREPARATION

CODE. 01-01-134 90g 48 48pc. 4,32kg 112



New York Burger 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. 01-01-129 180g 32 32pc. 5,76kg 90

CODE. 01-01-135 120g 40 40pc. 4,80kg 112



## 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

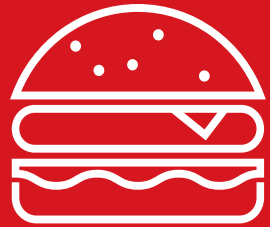
### PREPARATION

CODE. 01-01-006 180g 32 32pc. 5,76kg 90

CODE. 01-01-136 120g 40 40pc. 4,80kg 112







## 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.

PREPARATION



### 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



### PRE-FRIED "GOLDEN" CHICKEN FILLET

Tremendously juicy, but with the crunchiest breading you can ever imagine. Ideally portioned for your burger recipes

#### ADVANTAGES:

- Crunchy breading
- Original recipe
- Whole muscle chicken breast

#### PREPARATION



KQΔ. 01-03-245 - 2 - 3kg 198



### PRE-FRIED "HOMESTYLE" CHICKEN FILLET

Coated with the original southern US recipe, the Homestyle chicken fillet is amazingly crunchy in the surface, yet extremely juicy in the inside! Ideally shaped for a rich, premium signature burger

#### ADVANTAGES:

- Crunchy breading
- Original American recipe
- Whole muscle chicken breast

#### PREPARATION



KQΔ. 01-03-243 190g 2 16pc. 3kg 198

KQΔ. 01-03-283 120g 2 25pc. 3kg 198



### 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

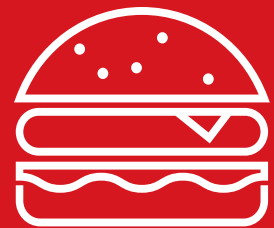
#### PREPARATION



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







# GIANT BURGERS

You eat with your eyes first. 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.

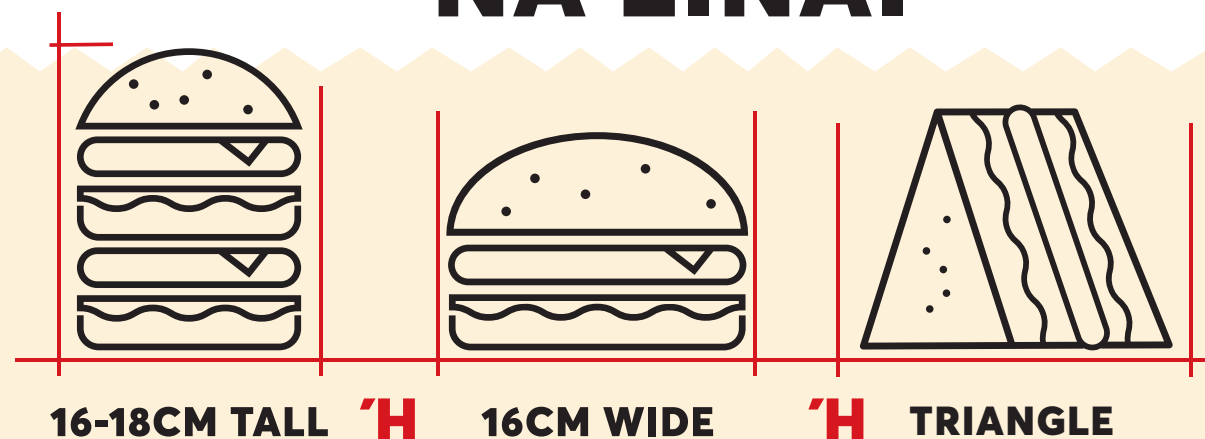
STREET FOOD



We show the Way!

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

# ENA GIANT BURGER ΜΠΟΡΕΙ ΝΑ ΕΙΝΑΙ



## NY 180g

The original American recipe, coming directly from New York's burger stores

### ADVANTAGES:

- Pure Mince
- Only with salt and pepper
- Without being fermented
- Παγωμένο με την μέθοδο IQF

### PREPARATION

KΩΔ. 01-01-135 120g - 40pc. 4,8kg 112



## REAL 180g

Handmade, 100% beef, for authentic "AMERICAN BURGERS"

### ADVANTAGES:

- 100% Beef meat
- Authentic American recipe
- Handmade appearance
- IQF freezing method

### PREPARATION

KΩΔ. 01-01-006 180g - 32pc. 5,76kg 90



## 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:

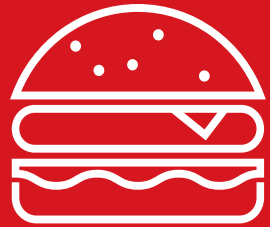
- Ideal for Giant American Burgers
- From 100% beef mince
- Handmade and juicy, ideally cooked
- With grill-marks on the product
- IQF frozen

### PREPARATION

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







# GIANT BURGERS

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



BURGER KNEAD BREAD 16cm  
- page 93, with all  
burger buns

## BURGER RUSTIC HANDMADE 65G

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

### BENEFITS:

- Handmade look
- Light taste
- IQF frozen

### PREPARATION



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



## CHICKEN FILLET "HEART"

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

### BENEFITS:

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

### PREPARATION



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



## COOKED BIFTEKAKI RUSTIC

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

### BENEFITS:

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

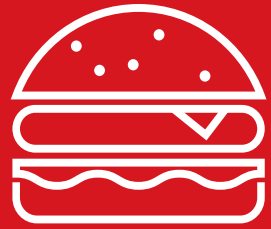
### PREPARATION



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



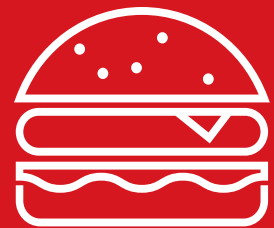
CODE. 01-03-114 120g 2 30pc. 3,6kg 120



BURGER BUN BRIOCHE 12cm  
- page 93, 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:

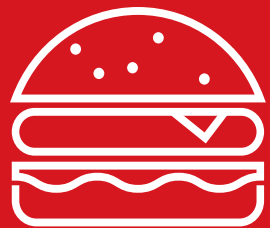
- Whole vegetables
- No mashed potato
- IQF frozen

### 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. 01-03-235 110g 3 27pc. 3kg 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 198

CODE. 01-03-102 110g 1 27pc. 3kg 198



## 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

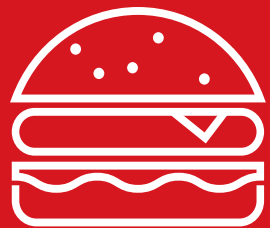
### PREPARATION



CODE. 01-03-152 115g 1 26pc. 3 198







# CONVENIENT BURGERS



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BURGER BUN 12cm  
- view page 93

## 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 198



## 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 198







# BURGER BUNS

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### BURGER BUN MINI 10CM

The classic Burger Bun, with sesame.

BENEFITS:

- 10cm
- Well suited for "BURGERS"

PREPARATION

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



### BURGER BREAD KNEAD

The handmade Bread is the perfect choice for those seeking a traditional, artisan bread with a rich flavor.

BENEFITS:

- Uniqueness and differentiation

PREPARATION

CODE. 06-01-039 125g - 45pc. 5,62kg 48  
CODE. 06-01-038 200g - 25pc. 5,00kg 48



### 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 90g 8 11pc. 2,7Kg 88



### BURGER Brioche Bun 16CM

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. 06-01-040 175g - 25pc. 4,37Kg 28



### 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**

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# ENDLESS OPTIONS



We Got  
the  
Goods!

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

## HOMESTYLE



Fried Homestyle  
Chicken Wing "Original"



Fried Homestyle Breaded Chicken  
Leg Pieces "Original"



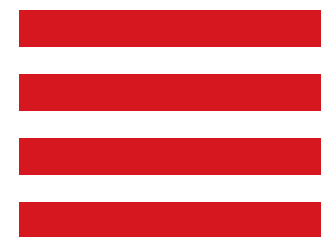
Fried Homestyle Breaded  
Chicken Breast "Original"



Homestyle Breaded  
Chicken Bite  
"Original"



Fried Homestyle Breaded  
Chicken Innerfillet  
"Original"



## GOLDEN



Fried Golden Breaded  
Chicken Fillet  
"Original"



Fried Golden Breaded  
Chicken Breast Fillet  
Bites "Original"



Fried Golden Breaded  
Chicken Inner Fillet  
"Original"

## THREE FLAVORS



Pop Corn Breaded  
Chicken Bites  
"Three Flavors"



Sticks Breaded  
Chicken Fillet  
"Three Flavors"





# 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.

- BENEFITS:**
- Crispy Breading
  - Original Recipe
  - Whole Muscle

PREPARATION				
CODE 01-03-238	-	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.

- BENEFITS:**
- 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.

- BENEFITS:**
- Crispy Breading
  - Original Recipe
  - Whole Muscle

PREPARATION				
CODE 01-03-240	-	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.

- BENEFITS:**
- Crispy Breading
  - Original Recipe

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







# GOLDEN PANE

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.

### BENEFITS:

- 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.

### BENEFITS:

- Crispy Breading
- Original Recipe
- Whole Muscle

### PREPARATION

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







# ROASTED CHICKEN

STREET FOOD



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



## 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 ROASTED CHICKEN WINGS “CHINA”

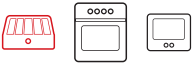
Chinese Chicken Wings marinated in sweet and sour sauce and air-grilled. The ultimate national dish ready in a few minutes ideal to enrich your menu appetizers.



#### ADVANTAGES :

- Oven Roasted
- Original Recipe
- Whole Muscle

#### PREPARATION



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



### COOKED ROASTED CHICKEN WINGS “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 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







*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



Small Bomb  
in Mini  
Brioche Bun



Chicken Filletini  
in Mini  
Brioche Bun



## “THE SMALL BOMB” RUSTIC COOKED MINI BURGER



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

### BENEFITS:

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

### PREPARATION



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



## COOKED CHICKEN “FILLETINI”



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

### BENEFITS:

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

### PREPARATION



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

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



Chicken Bites  
in Mini  
Brioche Bun



Pulled Pork  
in Mini  
Brioche Bun



## 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.

## 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 198



## 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 198



## 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 198



## 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 198



## 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 198



## O >> TIPS

The basic ingredients:

- Tortilla
- Meat
- Vegetables
- Sauce



# CANAPÉ



## GRILLED CHICKEN & BACON ROLL MINI

Gorgeous mini bites of chicken rolled up with bacon, skewered. Cooked to perfection, for catering, events, appetizers, 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 198



## BEEF MEATBALLS "SMYRNA"

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

### BENEFITS:

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

### PREPARATION

CODE. 01-03-094 15g 1 200pc. 3kg 198



## 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 198



Kebapaki with Bread



Stuffed Meatball with Bread

## COOKED STUFFED MEATBALLS WITH 3 CHEESES

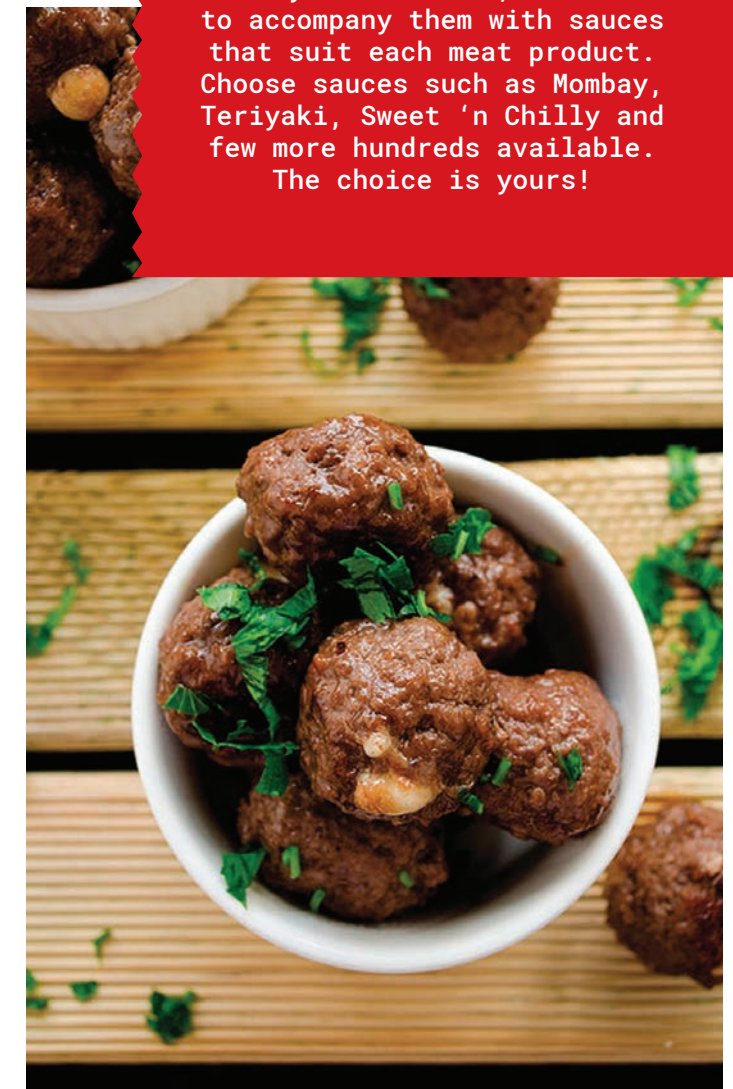
A cooked tiny little meatball of 12g that fits 3 different types of cheese. Ideal for catering, buffets, hotels, portions, tapas and appetizers.

### BENEFITS:

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

### PREPARATION

CODE. 01-03-107 12g 1 250pc. 3kg 198



## 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!



# CANAPÉ

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

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

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Mini Chicken Souvlaki with 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 120



## 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 198



## 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 198







**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 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 198



## "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







## 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".



### 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.

### 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







## 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.

#### SMYRNA-STYLE SOUTZOUKAKIA WITH TOMATO SAUCE



The fluffy texture of the minced meat and its authentic seasoning have created a result that will captivate your customers.

##### BENEFITS:

- Traditional Smyrna recipe
- Quick & easy preparation
- Ideal size and weight

##### PREPARATION



CODE. 01-03-267 273g - 10pc. 2,73kg 198



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



Our authentic family recipe, passed down from generation to generation. Sautéed onions, lemon sauce, and tender pieces of pork stir-fry in perfect balance, making it an ideal main dish.

##### BENEFITS:

- Homemade Greek recipe
- Cooked using the sous vide method
- Quick & easy preparation

##### PREPARATION



CODE. 01-03-272 240g - 15pc. 3,60 kg 198







# SOUS VIDE BURGERS

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

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## SOUS VIDE BEEF BURGER

Perfectly pre-cooked sous vide burgers – juicy, tender, and ready in minutes!

### BENEFITS:

- Perfect Consistency & Juiciness
- Time-Saving & Easy Preparation
- Premium Gourmet Experience

### PREPARATION



CODE. 01-03-256	120g	-	40pc.	4,80kg	162
CODE. 01-03-257	170g	-	34pc.	5,78kg	135
CODE. 01-03-258	330g	-	18pc.	5,94kg	126



BURGERS IN VACUUM BEFORE  
WE SOUS-VIDE THEM





# 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



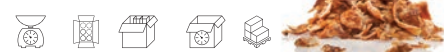
Ready cooked & shredded chicken gyros is a valuable ingredient for those love to taste tradition. Juicy and perfectly seasoned, it will certainly trigger your gastronomic creativity.

#### BENEFITS:

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

#### PREPARATION

flakes 2 - 2kg 198



### 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 198



### 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 198







# 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 100



## 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 25pc. 2,0kg 240

CODE. 01-02-137 100g 2 20pc. 2,0kg 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. 01-03-192 90g 3 39pc. 3,51kg 100



## 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

CODE. 01-01-122 150g 5 32pc. 4,8kg 150



### 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

## 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



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



## FETA CHEESE AND TOMATO STUFFED BIFTEKI

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



## GRILLED STUFFED SOUTZOUKAKI WITH TZATZIKI

A deliciously grilled soutzoukaki filled with creamy tzatziki, perfect for variety platters or as a unique addition to your hot dog selection.

### BENEFITS:

- A recipe that highlights the flavor of authentic Greek tzatziki
- Ideal shape for hot dogs & variety platters
- Quick & easy preparation

### PREPARATION



CODE. 01-03-269 115g - 26pc. 3,00kg 198



## GRILLED STUFFED SOUTZOUKAKI WITH CHEDDAR

A refined combination of mild minced meat, crafted to highlight the rich cheddar filling. Perfect for adding a unique twist to your hot dog selection.

### BENEFITS:

- Balanced combination of minced meat and rich cheddar filling
- Quick & easy preparation
- Ideal shape for hot dogs & variety platters

### PREPARATION



CODE. 01-01-270 115g - 26pc. 3,00kg 198







# BREADED PORTIONS



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



## "CORDON BLEU"

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



### BENEFITS:

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

### PREPARATION



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



## PORK SCHNITZEL

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



### BENEFITS:

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

### PREPARATION



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



## BREADED INNER FILLET

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

### BENEFITS:

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

### PREPARATION



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



## SCHNITZEL CHICKEN FILLET

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



### BENEFITS:

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

### PREPARATION



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







# ON SPIT

## PORK "KOTOSOVLII" ON SPIT

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

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

**PREPARATION**

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



## KOKOREC

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

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

**PREPARATION**

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



## "KLEFTIKO" CHICKEN ON SPIT

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

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

**PREPARATION**

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



## KOKORETSI FOR OVEN

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

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

**PREPARATION**

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



## KOKORETSI ON SPIT

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

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

**PREPARATION**

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

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





# SERVICES





# STOHOS TASTING CENTER



## BOOK A MEETING!

with the best  
and leave for us the rest!

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

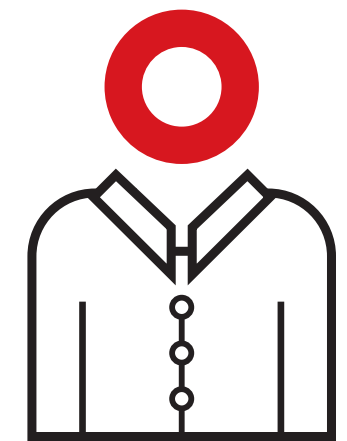
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A little of your thought, some of our products,  
a lot of love and willingness for this business  
are going to be the basic ingredients  
of your next success in the hands of our chefs  
and R & D department.

”



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



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



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



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









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