KALYMNOS PASTRIES

PRODUCT

One family, four generations, and a century of history. The same passion for food & life that has been perpetuated from generation to generation. Let us share this passion with you

EXPERIENCE THE TRADITION

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TOU TAPSIOU / TRAY PASTRIES

BAKLAVA I thin layers of golden file, filled with chopped almond & other condiments

BOUGATSA | traditional semolina based custard baked in puff pastry, dusted with icing sugar & cassia CHOCOLATE COATED POURAKIA | a fine cigar baklava coated in chocolate (SB)

CHOCOLATE KARITHOPITA I squares of walnut sponge cake topped with chocolate ganache

CREAM KATAIFI I roasted kataifi with almonds, syruped then covered with a traditional custard & cream

FLOYERES I roasted kataifi & almonds rolled in thin colden file

GALAKTOBAKLAVA | The ultimate fusion of two classic Greek desserts

GALAKTOBOUREKO I traditional Greek custard baked in golden filo pastry

KARITHOPITA | walnut based sponge cake (SB)

KOPEHAI I dense, double layered almond cake encased in filo pastry (SB)

KOURKOUBINIA | walnut filled baklava mini rolls (SB)

REVANI I semplina based sponge cake (SB)

ROLLO KATAIFI I shredded pastry rolls filled almond & roasted to golden brown (SB)

TRAGANA BISKOTA / BISCUITS & SHORTBREADS

AMIGDALOTA I blanched almond macaroon

CHOCOLATE FINIKIA | chocolate coated finikia (SB)

FINIKIA / MELOMAKARONA) walnut based shortbread, dipped in a honey citrus based syrup (available as mini's) (SB)

FLORENTINES | a mixture of cornflakes, sultanas, glazed cherries, almond, walnuts & condensed milk:-baked & finished with a chocolate base

HAPPY FACES | chocolate topped biscuit base with mixed lollies

KARITHES | coconut macaroons

KIDS STIX I twisted vanilla biscuits dioned in chocolate & hundred & thousands

KOULOURIA I traditional Easter vanilla biscuit

KOURAMBIETHES I almond based shortbread, lightly dusted with icing sugar (available as mini's)

VOUTIGMATA ME SOKOLATA | jam centered biscuits dipped in chocolate VOUTIGMATA AMIGDALOU I iam centered biscuits dipped in almonds

GLYKA / PASTRIES

CHOCOLATE LOUKOUMI I rose flavoured, almond based Greek delight dipped in chocolate

COCONUT BALLS I moist chocolate & biscuit balls rolled in desiccated coconut

CONTINENTAL MATCHSTICKS I puff pastry strips with continental custard, fresh cream &

lcing sugar

DIPLES | light & airy fried dough dipped in honey & finished off with a sprinkle of walnut

& cinnamon

ECLAIR | custard filled éclairs with a ganache chocolate topping

HALVA I traditional semplina pudding (SB)

KOK(yo-yo's) | custard filled sponge shells with a ganache chocolate

KOKAKIA I mini kok

LOUKOUMI I rose flavoured almond based Greek delight

MILFEI Mille-Fueille continental style vanilla slice, lightly dusted with icing sugar

PASTAKIA I chocolate sponge filled with butter cream and coated in a thin layer of chocolate

PASTELI | sesame seed & almond honey slice

PASTES I traditional custard filled sponge cake slices

PORTOKALOPITA | a moist syrup based orange cake (SB)

POURAKIA BAKLAVA I a fine cigar baklava (SB)

POURD BAKLAVA | traditional baklava in a rolled form (SB)

RIZOGALO I vanilla and citrus flavoured creamed rice

ROLLA NUTELLA I golden filo pastry rolls with a chocolate hazelnut filling(SB)

SOKOLATOPITA | moist chocolate cake with chocolate ganache and curls (SB)

TARTA LEMONIOU I short crust base filled with lemon curd (available as mini's)

TARTA SOKOLATAS I short crust shell filled with a rich chocolate filling (available as mini's)

TRIGONA PANORAMATOS I baked file triangles filled with a continental custard (SB)

VRAHAKIA I roasted almond clusters coated in chocolate

(SB) SYRUP BASED

PAXIMADIA / RIISKS

ANISEED | CASSIA flavoured rusks

PAGOTO / ICECREAM

BAKLAVA PAGOTO I baklava flavoured ice cream

TOURTES / CAKES

OCCASION CAKES I our traditional occasion cakes are made up with lavers of moist spange and continental custard.

TSIZ KEIK TOU FOURNO / BAKED CHEESECAKES

BAKLAVA CHEESECAKE | a mouthwatering baklava baked cheesecake NEW YORK | a soft, rich & creamy traditional baked cheesecake

GLUTEN FREE

ORANGE & ALMOND CAKE | a moist orange & almond cake CHOCOLATE & ALMOND CAKE I a moist chocolate & almond cake STRAWBERRY CHEESECAKE TART | a baked strawberry cheesecake