



experience the tradition

KALYMNOS
PASTRIES

PRICE &
PRODUCT
LIST

*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 TAPSIU / TRAY PASTRIES

BAKLAVA | thin layers of golden filo, filled with chopped almond & other condiments

BOUGATSA | traditional semolina based custard baked in puff pastry, dusted with icing sugar & cassia

CHOCOLATE KARITHOPITA | squares of walnut sponge cake topped with chocolate ganache (SB)

CREAM KATAIFI | roasted kataifi with almonds, syruped then covered with KP's crème custard & seal of cream

FLOYERES | roasted kataifi & almonds rolled in thin golden filo

GALAKTOBAKLAVA | The ultimate fusion of two classic Greek desserts

GALAKTOBOUREKO | traditional Greek custard baked in golden filo pastry

KARITHOPITA | walnut based sponge cake (SB)

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

KOURKOUNIA | walnut filled baklava mini rolls (SB)

REVANI | semolina based sponge cake (SB)

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

TRAGANA BISKOTA / BISCUITS & SHORTBREADS

AMIGDALOTA | 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 | twisted vanilla biscuits dipped in chocolate & hundred & thousands

KOULOURIA | traditional Easter vanilla biscuit

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

VOUTIGMATA ME SOKOLATA | jam centered biscuits dipped in chocolate

VOUTIGMATA AMIGDALOU | jam centered biscuits dipped in almonds

GLYKA / PASTRIES

CHOCOLATE COATED POURAKIA | a fine cigar baklava coated in chocolate (SB)

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

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

CONTINENTAL MATCHSTICKS | puff pastry strips with continental custard, fresh cream & icing 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 | traditional semolina pudding (SB)

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

KOKAKIA | mini kok

LOUKOUMI | rose flavoured almond based Greek delight

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

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

PASTELI | sesame seed & almond honey slice

PASTES | traditional custard filled sponge cake slices

POLITIKO EKMEK | Syruped tsourekis base, topped with a crème custard and finished off with a cream seal and sprinkle of ground cassia and roasted sesame seed.

PORTOKALOPITA | a moist syrup based orange cake (SB)

POURAKIA BAKLAVA | a fine cigar baklava (SB)

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

RIZOGALO | vanilla and citrus flavoured creamed rice

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

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

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

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

TRIGONA PANORAMATOS | baked filo triangles filled with a continental custard (SB)

VRAHAKIA | roasted almond clusters coated in chocolate

(SB) SYRUP BASED

PAXIMADIA / RUSKS

ANISEED | **CASSIA** flavoured rusks

PAGOTO / ICECREAM

BAKLAVA PAGOTO | baklava flavoured ice cream

TOURTES / CAKES

OCCASION CAKES | our traditional occasion cakes are made up with layers of moist sponge 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 | a moist chocolate & almond cake

STRAWBERRY CHEESECAKE TART | a baked strawberry cheesecake

TOU TAPSIU /	per		tray	GLYKA /			TRAGANA BISKOTA /		deals/	
TRAY PASRIES	piece	deals	boxed	PASTRIES	each	deals/kg	BISCUITS & SHORTBREADS	each	per kg	
baklava triangle (18) or (24)	6.50	8 for 49.60	102.00	chocolate pourakia- mini	3.90	20 for 75.00	amigdalota	4.20	54.00	
bougatsa (20)	n/a		100.00	chocolate loukoumi	4.00	38.00	chocolate finikia	4.70	10 for 45.00	
bougatsa parcels	6.20	8 for 47.20		continental match sticks	4.00	6 for 21.00	finikia / melomakarona	4.60	52.00	
chocolate karithopita	6.70	8 for 52.00	gf	coconut balls	3.40	10 for 31.00	florentines	5.80	6 for 34.00	
cream kataifi (16) or (20)	6.70	8 for 52.00	102.00	diples	5.10	10 for 49.00	happy faces	5.30	6 for 31.00	
floyeres	4.80	8 for 36.80	20 for 90.00	eclairs	5.20	8 for 40.00	karithes	4.00	54.00	
galaktobaklava (18)	6.80	8 for 53.00	112.00	halva	5.70	8 for 43.20	kids stix	3.50	8 for 25.60	
galaktoboureko (20)	6.30	8 for 48.00	100.00	kok	6.40	8 for 49.60	koulouria	3.20	47.00	
galaktoboureko parcels	7.10	8 for 55.00		loukoumi	3.80	34.00	kourambiethes	4.00	52.00	
karithopita	6.30	8 for 48.80		milfei	6.40	8 for 48.80	mini finikia	4.10	55.00	
kopehai	6.70	8 for 52.00		pastakia	5.20	10 for 50.00	mini kourambiethes	3.20	70.00	
kourkoubinia	3.80	8 for 29.60	20 for 69.00	pastaflores	6.40	8 for 48.80	voutigmata - chocolate dipped	4.00	8 for 31.20	
revani	6.30	8 for 48.80		pasteli	5.20	10 for 49.00	voutigmata - almond dipped	4.00	8 for 31.20	
rollo kataifi (18)	6.60	8 for 51.00	110.00	pastes	6.40	10 for 62.00				
				politiko ekmek	6.60	8 for 51.20	TZIZ CAKE TOU FORNO /	NEW YORK	BAKLAVA	
TAPSIA / TRAYS	each			portakalopita	6.40	8 for 49.60	11 inch	94.00	98.00	
in tray (non-stick)	15.00			pourakia baklava	5.00	10 for 48.00	8 inch	71.00	76.00	
				pouro baklava	5.90	10 for 57.00	per piece	7.80	8.10	
COCKTAIL SIZE DESSERTS	each	deals		rizogalo	6.40	8 for 49.60				
cream kataifi cups - 65ml	4.00	20 for 78.00		rolla nutella	4.70	8 for 36.80	PAGOTO / ICE CREAM			
cream kataifi cups - 90ml	4.90	20 for 95.00		sokolatopita	6.40	8 for 49.60	baklava ice cream - single serve	7.50		
choc pourakia mini	3.90	20 for 75.00		tarta lemoniou	5.10	8 for 39.20	baklava ice cream - 1 litre tub	30.00		
eklerakia	4.00	20 for 78.00		trigona panaromatos	6.30	8 for 48.80				
kokakia	4.00	20 for 78.00		troufes	6.40	8 for 49.60				
portakalopita mini	3.90	20 for 75.00		vrahakia	4.00	8 for 31.20				
tarta lemoniou mini	3.60	20 for 70.00								
sokolatopita mini	3.90	20 for 75.00								
				PAXIMADIA /	per	per				
				RUSKS	piece	kg	orange & almond	63.00	88.00	5.40
				aniseed	2.10	48.00	chocolate & almond	66.00	92.00	5.40
				cassia	2.10	48.00	strawberry cheesecake			6.50