



experience the tradition

KALYMNOS
PASTRIES

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 TAPSIOU / TRAY PASTRIES

BAKLOVA | 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

GALAKTOBAKLOVA | 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)

KOURKOUBINIA | 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, continental custard, cream dusted with 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

MILFEU | Mille-Feuille 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

PONTIKAKI | 80'S Classic-light cream pasta cake, coated in a choc ganache.

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

BAKLOVA 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

BAKLOVA 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