



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

2-3/158 HENLEY BEACH ROAD
TORRENSVILLE | SA | 5031

T | 08 8443 9333
E | CONTACTUS@KPAUSTRALIA.COM

WWW.KPAUSTRALIA.COM



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)
- 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
- 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
- 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

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