

Athena Sweet Athena

BAKLAVA GOLDEN ROLLS

Our vision is to reinstate royalty
to a truly royal sweet - the Baklava.





Baklava is one of the oldest in the world of sweets. Alexander the Great must have tasted it in the Persian palaces, the Romans and the Byzantine emissaries brought it as a regal present, the Arabs raised it to perfection with a thinner phyllo (:the Greek word for leaf) and spread its fame across the Mediterranean.



For the first time in Baklava's history, we are proud to present six baklava varieties inspired by different times and cultures -from Persia and the Middle East to the Mediterranean: Hikma, Spahan, Melike, Diwan, Amir, Palmyra. Six unique flavours, six moments of pleasure, one rare degustation experience.





Il whiskup!	1.5g
For the... ..	
Flour	1.5g
Egg yolk	
Peanut butter	5.0g
Salt	0.1g



BAKLAVA
DÉGUSTATION



SUNFLOWER,
PUMPKIN & FLAXSEEDS,
MASTIC, CARDAMOM

HIKMA

Wisdom.
The pinnacle of the Arab Golden Age.

Imagine wise men in the 8th century Baghdad discussing Aristotle and scribbling for the first time the numbers we all use today. Then taking a break from algebra {al-jabr} to enjoy a piece of Baklava filled with various seeds and flavoured with cardamom and mastic... a reunion of parts indeed!





PISTACHIO, ROSEWATER,
POMEGRANATE, PRUNE,
CARDAMOM

SPAHAN

The middle-Persian name for an age old city - the gathering place of the armies.

Imagine people of different beliefs in the huge square {Naghsh-e-Jahan} exchanging world views and trading rugs. Listen to them praising the various editions of rosewater flavoured Baklava with pistachio, prune and pomegranate... they can tell even the slightest differences!





DATES, ALMOND,
DARK CHOCOLATE,
CARDAMOM

MELIKE

**A female leader.
A ruler of a realm: a kingdom
or a kitchen.**

Imagine strong women in Mesopotamia or in the Levant, virtually everywhere in the world anytime in history, ordering the choicest food to be brought to them from caravans or malls. Follow them as they prepared princely Baklava with dates, chocolate, almonds and cardamom... they command our wishes!





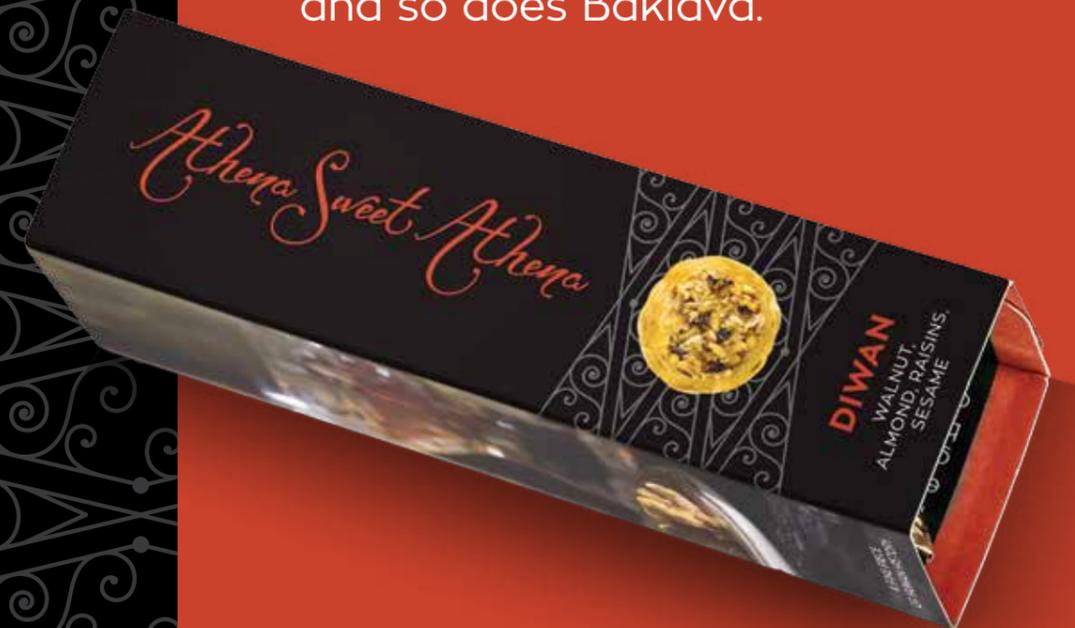
WALNUT, ALMOND,
RAISINS, SESAME

DIWAN

**A word for Book, Council,
Collection of Poems and
Comfortable Couch.**

Imagine of old times in the Middle East when books were so rare that the word for book also meant the important people who used it and the couches they sat on. After the ministers and the Viziers came the poets and the word traveled from the East to the West.

Words are like recipes. Meanings are like ingredients. They evolve and so does Baklava.





CRANBERRIES,
HAZELNUT, ALMOND,
DARK CHOCOLATE

AMIR

**The noble ruler,
the pious commander.**

Imagine riders on Arab horses hunting with their falcons. Imagine head of states, leaders of people, patrons of trading routes from the Far to the Near East. They eat only what pleases their senses and replenishes their strength. Their dessert is traditional and exotic in equal measures: a golden crusted Baklava with berries, hazelnut, almond and dark chocolate.





FIG, APRICOT,
APPLE, ALMOND,
HONEY

PALMYRA

**A melting pot at the crossroads
of Mesopotamia.**

Imagine a city marked by Semitic ancestry, Egyptian burial rites, Grecian politics, Roman administration and Arabian mobility. Trace its two million years of hardships, splendours, falls and rebirths; and all the while, caravans keep passing through and resting in its gardens.

What better treat for dignitaries, traders and officers than a Baklava rich in fig, apricot, apple, almond and honey?





The Variety of Fillings

Combinations of premium quality nuts, dried fruits, seeds and spices, reflecting different oriental cultures and baklava traditions -from Persian and Grecian through to Arabic and the Mediterranean.

The Rolling of the Phyllo

A lightly buttered paper-thin phyllo dough is delicately rolled by hand, layer after layer, to produce a crunchy bite before it melts into the different flavours and a long honey aftertaste.

The Feeling of Sweetness

Right out of the oven, the golden crusted rolls are thirsty for our syrup, the “Orchard Essence”, we brew on sugar, citrus fruit and honey. It is a natural source of sweetness and the reason for our Baklava Golden Rolls longevity -they stay fresh for months in room temperature.

KOLIONASIOS FAMILY

Our family company has been the leading producer of Baklava in Greece for 30 years now. We balance the authentic taste with the modern nutritional needs of the international customer. We use only prime quality ingredients and we pack our products for maximum convenience.

Our handmade baklava is currently exported to Canada, France, Italy, Slovakia, South Africa, Sweden, Switzerland, UAE, UK, USA.



LUXURY BOXES

The AthenaSweetAthena collection of Baklava golden rolls is an elegant journey to Baklava's past and present and an excellent product for your demanding clientele.



GOLDEN ROLLS	NET. WEIGHT	DIMENSIONS IN MM	TOTAL WEIGHT
6	6X35g	210x150x40	210g
12	12X35g	255x110x80	420g
24	24X35g	255x215x80	840g



6



12



24

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