



KOLIONASIOS  
BAKLAVA  
GOLD  
- GREECE -

## MEDITERRANEAN LIGHT

A Rainbow  
of Baklava Flavours

### MORE FLAVOURS, MORE JOY OF LIFE



Coming from Greece, the melting pot of East and West culinary traditions, Nikos Kolionasios and his family have established a reputation as producers of first rate baklava, far beyond their country's borders. The variety of recipes and flavours of their collections is second to none, and their great craftsmanship is meticulously and safely packaged for long shelf life under the strictest quality specifications. A solid gold choice for taste and trade.



FLY  
ON BOARD



### MEDITERRANEAN LIGHT BOXES

ITEMS	NET. WEIGHT	DIMENSIONS IN MM	TOTAL WEIGHT
5	5x35g	250x130x35	6.17oz (175gE)
10	10x35g	280x195x35	12.35oz (350gE)

**N. KOLIONASIOS CO**  
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**A TRULY ROYAL SWEET  
UNDER THE BRIGHT**

**MEDITERRANEAN LIGHT**

From the over-ornate, dark palaces and harems of the Middle East, baklava traveled across the Mediterranean to become the glorious sweet we know today. On this journey, baklava extended its repertoire of recipes to include the variety of fruits, nuts and herbs of this blessed land. We are now proud to present the richest collection of these savory Mediterranean recipes.



**THE LUSCIOUS PART OF A GOOD LIFE**

In the Mediterranean world to eat well means mixing of tastes, small dishes, lots of fruits and vegetables, top quality natural ingredients. The fun here is in the variety and our baklava is no different. Right next to the all time classic pistachio filling, we make baklava with mixes of nuts and fruits, cranberries, chocolate... even olives.

We treat the superfine phyllo dough with vegetable oils to make our pastry lighter and more crispy. And then we finish with an aromatic and generously honeyed syrup.

The result is a hand-crafted, superb piece of art with the calories of a cereal bar. A real treat to cherish at breakfast or between meals with coffee or tea.



**Almond, walnut & kataif baklava**



**Marmalade strawberry, chocolate & almond baklava**



**Pistachio & almond baklava**



**Olive marmalade & almond baklava**



**Apple filling & almond baklava**



**Walnut & almond baklava**



**Chocolate, orange, hazelnut & almond baklava**



**Cranberry, chocolate & almond baklava**